

OLD BORE WINTER MENU

Those dark nights are here again, so we've introduced new seasonal menu dishes. From our bread to our ice cream, we make it here, so at busy times your patience would be appreciated, please make us aware of an allergies as soon as possible.

STARTERS

Bore Benedict - Toasted English Muffin
Topped With Black Pudding, Poached Egg &
Hollandaise 6.95

Our Famous - Crispy Belly Pork & King
Prawns, Sticky Jasmine Rice
& Thai Sweet Chilli Dressing 7.95

'The Classic' Deep Fried Brie, Mango Salsa,
Mixed Leaves & Sticky Balsamic 5.95

Braised Pigs Cheek, Treacle & Clove,
Mash & Caramelised Apple 5.95

Crispy Lamb Breast Strips, Chats, Red
Onions & Sweet Mint Dressing 5.95

Wild Mushroom Risotto, Crumbled Blue
Calderdale Cheese & Truffle Oil 5.95/10.95

Pea & Ham Hock Soup, Mint Yoghurt 4.95

Devilled Kidneys on Toast 5.95

Marinated Olives, Hummus
& Warm Pitta Bread 4.50

Garlic Ciabatta Bread with Cheese 3.50

Mains

Bore pie - Steak Cooked in Black Sheep Ale
Topped With a Golden Short Crust,
With Real Chips, Mushy Peas
& Homemade Brown Sauce 12.95 (25 mins)

Individual Game Suet Pudding,
Braised Red Cabbage, Colcannon Potatoes
12.95

Pan Fried Lambs Liver & Mash,
Red Onion Marmalade, Onion Rings 10.95

Chicken Breast Stuffed With Brie
& Wrapped In Bacon, Creamy Mash, Greens
& Creamy Wild Mushroom Sauce 12.95

Seven Hour Braised Beef Brisket,
Horseradish Mash, Root Vegetables
& Parsley Braising Juices 12.95

Duo of Pheasant & Partridge Breasts,
Braised Red Cabbage, Gratins Potatoes
& Port Flambéed Grapes 14.95

Pan Fried Strips Of Beef Fillet Stroganoff,
Creamy, Brandy, Mushroom & Mustard Sauce,
With Rice & Mixed Salad 15.95

Caramelised Onion & Goats Cheese Tart,
Roast Beetroot & Pesto Dressed Salad 11.95 (V)

Fish & Chips,
Black Sheep Beer Battered Fish,
Real Chips, Mushy Peas & Tartare Sauce 10.95

Pork Fillet & Black Pudding,
Gratin Potatoes, Winter Greens
& Caramelised Apples 14.95

Creamy Seafood Thermidor Pie,
Salmon, Haddock, Cod & Prawns,
Brandy, Mustard & Cream Sauce,
Topped With Creamy Mash & Cheese,
Buttered Greens 13.95

Lamb Shank Braised In Red Wine,
Root Vegetables, Red Cabbage
& Creamy Mash 16.95

Grilled Locally Sourced Fillet Steak
Balsamic Roast Flat Cap Mushrooms,
Vine Tomatoes & Skinny Fries 19.95
Pepper or Béarnaise 1.95 Each

Bore Burger, On Toasted English Muffin,
Onion Rings, Real Chips, Cheddar Cheese
& Interesting Sauces 11.95

Baked Peppers, Tomato & Garlic,
Camembert Fritter, Cous Cous,
Basil & Pine Nut Salad 11.95 (V)

Sides

Braised Red Cabbage 1.50 Mixed Greens 1.50 Bubble & Squeak & Lancashire Cheese 2.50

Real Chips/Skinny Fries 2.50 Onion Rings 2.50 House Salad 2.50 Truffle Chips 3.00

SUNDAY ROASTS

Available on Sundays 12 - 8pm, only whilst stocks last.
Served with Roasties, Fresh Veggies, Yorkshire Pudding & Roast Gravy

Roast Rib Of Beef & Horseradish 12.95

Roast Pork, Stuffing, Crackling & Apple Sauce 9.95 Roast Lamb, Mint Sauce 11.95

SPECIALS

STARTERS

Made Fresh Today
Codling & Haddock Fishcake,
Tartare Sauce, Baby Salad Leaves & Lemon
5.95

Coquilles St Jacques
Scallops Baked With Wild Mushroom Sauce
Topped With Gruyere Cheese
7.95

Posh Prawn, Crayfish & Avocado Cocktail
'Our Take On This Old Fashioned Favourite'
6.95

Octopus & Soft Shell Crab Tempura,
Oriental Noodle Salad, Sweet Chilli Sauce
7.95

Mains

Grilled Wild Cod Chunk
King Prawn Thai Curry
& Sticky Jasmine Rice
15.95

Grilled Sea Bass Fillet
Warm Salad Of Chorizo Potatoes,
Orange & Sticky Balsamic
14.95

1 1/2 lb Fresh Scottish Lobster
Served Grilled or Thermidor
Salad & Real Chips
26.95

Halibut & Scottish Langoustines
Cooked In A Bag Pak Choy, Noodles,
Ginger, Lemon Grass, Soy & Lime
18.95

Scottish Monkfish & Clams
Cooked In A White Wine Herb Sauce,
Greens & New Potatoes
16.95

Venison Steak Rossini
Topped With Foie Gras, Baby Onions,
Smoked Bacon, Root Vegetables
& Potato Rosti
19.95

Rib Eye Steak New Yorker
Topped With Fried Onions, Mushrooms
& Smoked Cheese,
Salad & Chips
18.95