

STARTERS

- Made Fresh Today - Smoked Haddock Fishcake, Tartare Sauce, Baby Salad Leaves & Lemon 5.95
'Coquilles St Jacques' Scallops Baked With Wild Mushroom Sauce Topped With Cheese 7.95
Posh Prawn, Crayfish & Avocado Cocktail 6.95
Devilled Kidneys on Toast 5.95
Crispy Lamb Breast Strips, Chats, Red Onion & Sweet Mint Dressing 5.95
Wild Mushroom Risotto, Crumbled Blue Calderdale Cheese & Truffle Oil 5.95
Our Famous - Crispy Belly Pork & King Prawns, Sticky Jasmine Rice & Thai Sweet Chilli Dressing 7.95
Smoked Fish Platter (from the Our Own Bore Smokery) Hot Smoked Salmon, Cold Smoked Trout & Smoked Haddock Gravdax 7.95
Marinated Olives, Hummus & Warm Pitta Bread 4.50 Garlic Bread with Cheese 3.50

GREAT BRITISH SEAFOOD

- Fish & Chips, Black Sheep Beer Battered Fish, Real Chips, Mushy Peas & Tartare Sauce 10.95
Natural Smoked Haddock With A Rarebit Topping Served With A Tomato & Basil Salad 14.95
Grilled Wild Cod Chunk With A King Prawn Thai Curry & Sticky Rice 15.95
Grilled Sea Bass Fillet On A Warm Salad Of Chorizo, New Potatoes & Orange 15.95

BORE PUDDING & PIES

- Bore pie - Steak Cooked in Black Sheep Ale Topped With a Golden Short Crust,
Served With a Choice of Potatoes, Mushy Peas & Homemade brown sauce 12.95 (25 mins)
Creamy Seafood Thermidor, Salmon, Haddock, Cod, Monkfish & Prawns
Cooked In A Brandy, Mustard & Cream Sauce, Topped With Creamy Mash & Cheese, with buttered greens 13.95
Individual Game Suet Pudding, Braised Red Cabbage, Winter Greens Colcannon 12.95

LOCALLY SOURCED MEATS

- Pork Fillet & Black Pudding, Gratin Potatoes, Winter Greens, Rich Jus & Caramelised Apples 14.95
Seven Hour Braised Beef Brisket, Smoked Horseradish Mash, Root Vegetables & Parsley Braising Juices 12.95
Chicken Breast Stuffed With Brie & Wrapped In Bacon, Creamy Mash, Greens & Creamy Wild Mushroom Sauce 12.95
Duo of Pheasant & Partridge Breasts, Braised Red Cabbage, Gratins Potatoes & Port Flambéed Grapes 14.95
Pan Fried Lambs Liver, Bacon, Mash, Red Onion Marmalade, Onion Rings & Lip Smacking Jus 10.95

GRILLS

- (Our Beef is Sourced Very Locally by Two Young Gentlemen Aged 65 & 63 yrs)
Sirloin Steak 16.95 - Fillet Steak 19.95 - Gammon & Egg 10.95
Above Served with Balsamic Roast Flat Cap Mushrooms, Herb Vine Tomatoes & Skinny Fries Pepper or Béarnaise 1.95 Each
Bore Burger, Topped with Cheddar Cheese on Toasted English Muffin, Onion Rings, Real Chips & Interesting Sauces 11.95

VEGETARIAN

- Baked Peppers, Tomato & Garlic, Crispy Mozzarella, Cous Cous & Basil Dressed Salad 11.95
Red Onion Tart Tatin Topped With Goats Cheese, Roast Beetroot, Honey & Thyme Dressed Salad 11.95
Wild Mushroom Risotto, Crumbled Blue Calderdale Cheese & Truffle Oil 10.95

A BIT ON THE SIDE

- Braised Red Cabbage 1.00 Mixed Greens 1.00 Bubble & Squeak with Lancashire Cheese 2.50
Real Chips/Skinny Fries 2.50 Onion Rings 2.50 House Salad 2.50 Truffle Chips 3.00

SANDWICHES available lunchtimes excluding Sundays

- Open Prawn with Cocktail Sauce 5.95 or with Smoked Salmon from the Bore Smokery 3.00 Extra
Roast Ham & Piccalilli 5.50 Cheddar Cheese & Pickle 5.50 Fish Finger Butty, Mushy peas & Tartare 6.50
Mushroom & Goats Cheese Burger on Toasted English Muffin, Onion Rings, Real Chips & Interesting Sauces 8.95

SUNDAY LUNCHES

- Available on Sundays 12 - 8pm, only whilst stocks last. Served with Roasties, Fresh Veggies, Yorkshire Pudding & Roast Gravy
Roast British Beef Sirloin & Horseradish 12.95 Roast Pork, Stuffing, Crackling & Apple Sauce 9.95 Roast Lamb, Mint Sauce 11.95

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,