

Bar Supper Menu

Taken from 7.30pm

Last orders 9.30pm

Starters or Light Mains

Soup Of The Day	please see the blackboard for the brew of the day. Always serious food here and made with a traditional but vegetarian stock	5.00
Chicken Liver Paté A la Ballymaloe	this classic recipe retained for yet another season's menu due to its outstanding popularity. Rich and buttery and unashamedly borrowed from the legendary Irish country house hotel. Served with our own toasted bread	Starter Portion 6.75 Main Course 10.00
Smoked Salmon	smoked for 24 hours by Giles our fishmonger, using a blend of oak and alder chippings, which impart a lovely smooth but distinctive taste. Or alternatively try our own home cured gravalax, very moreish.	8.75
Warm Salad	chargrilled strips of beef fillet with a horseradish mayonnaise, crispy onions and blue cheese	9.70
Spicy Fried Squid	with soft noodles, carrot and sweet ginger salad, chilli, lime and soy dressing	7.30
Potted Cornish Crab	toasted sour dough, cucumber pickle, avocado puree	8.00
Homemade Black Pudding	Grilled with sweet onions, Lancashire cheese mash and a Bramley apple puree	6.50
Rustic Terrine of Pork Fillet and Smoked Bacon	Homemade piccalilli and crusty bread	6.50
Garlic and Thyme Roasted Flat Mushrooms	Tapenade toast, tomato and shallot ketchup and crispy bacon, can be served without the bacon for the vegetarians amongst us	6.50

Main Courses

Whitewell Fish Pie	perhaps the dish we are best known for, poached haddock flaked into a creamy sauce with prawns, topped with mashed potato and finished under the grill with a cheddar cheese topping. Delicious, rich and served solo, no one would want to put tomato ketchup on this, would they?	11.25				
Fish And Chips	a crispy deep fried haddock in a beer batter, served with our hand cut chips done the proper way with either mushy or ordinary peas, you choose	13.50				
Goujons of Fresh Fish	the most delicious grown up fish fingers, beer battered deep fried haddock served on a bed of lettuce with straw potatoes and a warm grainy mustard dressing (subject to availability)	<table border="0" style="margin-left: auto;"> <tr> <td style="padding-right: 10px;">Starter Portion</td> <td style="text-align: right;">9.50</td> </tr> <tr> <td>Main Course</td> <td style="text-align: right;">12.50</td> </tr> </table>	Starter Portion	9.50	Main Course	12.50
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Cumberland Bangers & Champ	an old fashioned and spicy sausage made locally for us by the same family for twenty years, with or without gravy and/or onion sauce	9.95				
Grilled Norfolk Kipper	sourced from a small Norfolk smokehouse, the family have always been kipper freaks and believe these are the best. They are always big, with a mild smoke but more importantly undyed. Served plain with our own granary bread	8.10				
Char grilled Sirloin Of Beef	in our opinion the best cut of local beef hung correctly, tasty and tender with hand cut chipped potatoes, flat mushrooms and a grilled beef tomato	19.50				
Grilled Goosnargh Boneless Chicken Thighs	marinated with chilli, lime, ginger, coriander and coconut milk, sweet potato wedges, fragrant rice and spicy peanut sauce	14.00				
Shoulder of Lonk Lamb	Slow roast with fresh rosemary and garlic, hotpot potatoes, caramelised onions, carrot puree	13.80				
Seared Fillet of Salmon	Wilted spinach, smoked haddock and potato chowder pea puree	14.25				
Grilled Pork Loin Steak and Crispy Belly Pork	Black pudding mash, sweet onions, apple sauce and pork scratchings	14.95				
Cheese & Onion Pie	The inimitable Mrs Kirkhams Lancashire cheese topped with mashed potato carrot puree and brown sauce. Accompanied by vegetables of the day	12.80				
Homemade Chips	hand cut, properly cooked the old fashion way	3.00				

Green Beans	with a wholegrain mustard butter	1.65
Minted New Potatoes	served plain in a little butter or without	1.65
Mixed Salad	or just plain green salad with or without dressing	3.00

Puddings, Sweets or Afters

Traditional home-made puddings		6.00
Home-made ice creams (all cream and eggs)		6.00
Children's portion		4.20

Cheeses

A selection of the best from the British Isles, served with our own delicious fruit chutney and a selection of biscuits		8.00
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Coffee

Whitewell's own blend of the finest Arabica beans brewed in a cafetiere.		
	Pot for 1 person	2.50
Our ground coffee is now available from reception to take home @ £4.00 a packet		