

# DISTINCTIVE INNS

## APPETIZERS

SERVED WITH A  
FRESH BREAD BASKET

### FRESH SOUP OF THE DAY

ask for today's choice  
4.95

### WILD MUSHROOM FRICASSEE

cream & garlic bread (v)  
5.95

### HAM HOCK TERRINE

homemade piccalilli (gfo)  
6.95

### MUSSELS

white wine, cream  
& parsley (gfo)  
half kilo 7.95 / kilo 13.95

## SMALL PLATES & SHARING

WE RECOMMEND TWO SMALL PLATES PER PERSON AS AN APPETIZER OR LOTS TO SHARE  
SERVED WITH A FRESH BREAD BASKET

### OLIVES

marinated boscaiola green  
olives (v) (gfo)  
3.50

### ARANCINI

mushroom, spinach, tomato  
sauce & truffle oil (v)  
3.95

### RED ONION & BEETROOT BHAJIS

harissa mayo (v)  
4.50

### MINI CHORIZO

spiced with mild smoked  
paprika (gfo)  
4.50

### HOT BUFFALO WINGS

tossed in tabasco, dijon mustard,  
lemon juice & olive oil  
4.50

### MEATBALLS

pork & beef meatballs &  
spicy tomato sauce  
4.50

### DEEP-FRIED POTATO WEDGES

chilli con carne  
3.95

### PORK BELLY

asian slaw,  
sesame seeds  
4.50

### COURGETTE & GOATS CHEESE FRITTERS

lime & coriander mayo (v)  
4.50

### HADDOCK FISHCAKE

garlic mayonnaise  
4.50

### DEEP-FRIED SQUID

lemon wedge & aioli dip  
4.95

### SMOKED MACKEREL PATE

toast & lemon wedge  
4.50

## SANDWICHES

WITH HOMEMADE CHIPS,  
SALAD OR CUP OF SOUP

### DRY CURED HAM & GRUYÈRE CHEESE

leaves, white baguette & slaw  
7.95

### MEATBALL SUB

pork & beef meatballs, tomato  
sauce, gran moravia cheese,  
brioche roll & slaw  
7.95

### MEDITERRANEAN VEGETABLE & GOATS CHEESE

white baguette & slaw (v)  
7.95

### FISH GOUJONS

baby gem, white bloomer & slaw  
7.95

## EARLYBIRD

ONE COURSE 7.95 • TWO 11.95  
THREE 15.95 • MON-FRI 12-6.30PM

### APPETIZERS

#### FRESH SOUP OF THE DAY

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#### WILD MUSHROOM FRICASSEE

cream, garlic bread (v)

#### HAM HOCK TERRINE

homemade piccalilli (gfo)

#### HADDOCK FISHCAKE

garlic mayonnaise

### MAIN COURSE

#### ROASTED PORK BELLY

mashed potato, pork scratchings,  
kale & cider gravy (gf)

#### MINUTE STEAK 6OZ

homemade chips &  
garlic butter (gf)

#### PAN FRIED SEA BASS

buttered new potatoes, cherry tomatoes,  
capers, lemon, onion, basil & chives (gf)

#### WILD MUSHROOM RISOTTO

oyster, shiitake & button mushrooms, sage,  
gran moravia & truffle oil (v) (gf)

### PUDDINGS

#### CHOCOLATE ORANGE BROWNIE

chantilly cream, chocolate sauce

#### STICKY APPLE PUDDING

vanilla custard

#### BANOFFEE PIE

caramel sauce & chantilly cream

#### ICE CREAM

2 scoops of either vanilla, chocolate chip,  
rum & raisin, pistachio or popcorn

## CHAR-GRILLS & BURGERS

OUR HAND CUT STEAKS ARE SOURCED FROM LOCAL  
FARMS & AGED ON THE BONE FOR DEPTH OF FLAVOUR

### GOURMET BURGER

cheese, mayo, slaw,  
pickle & chips  
11.95

### GOURMET CHILLI DOG

brioche roll, chilli con carne, red  
chillies, mustard, slaw & chips  
10.95

### CAJUN CHICKEN BURGER

cheese, tomato chutney, pesto  
mayo, slaw, pickle & chips  
11.95

### HALLOUMI BURGER

stacked with mushrooms, mayo,  
salad & chips (v)  
11.95

### FLAT IRON STEAK 8OZ

tomato, homemade chips, slaw &  
rocket (gf)  
12.95

### SIRLOIN STEAK 10OZ

tomato, homemade chips, slaw &  
rocket (gf)  
22.95

### GAMMON STEAK

free range eggs, homemade chips &  
rocket (gf)  
11.95

### SIDES £2.75 EACH

peppercorn sauce • onion rings  
field mushrooms • garlic bread  
salad bowl • vegetables

## MAIN COURSE

OUR FOOD IS FRESH, MADE ON SITE & COOKED TO ORDER. PLEASE ALLOW 30 MINUTES  
IF NOT ORDERING AN APPETIZER OR SMALL PLATE

### BATTERED HADDOCK

homemade chips &  
mushy peas  
11.95

### PORK SAUSAGES

mashed potato, kale, onion  
chutney & gravy (gf)  
10.95

### STEAK & ALE PIE

homemade chips, peas, smoked bacon  
lardons, onions & beef gravy  
12.95

### BEEF BOURGUIGNON

mushrooms, bacon, carrots,  
dauphinoise potato & beef gravy (gf)  
14.95

### ROASTED PORK BELLY

mashed potato, pork scratchings,  
kale & cider gravy (gf)  
13.95

### CHICKEN BREAST

wild mushroom cream sauce,  
chateau potatoes & kale (gf)  
13.95

### CONFIT DUCK LEG

dauphinoise potato, red cabbage,  
dark cherry sauce (gf)  
14.95

### BRAISED LAMB SHANK

moroccan spices, giant couscous,  
char vegetables, harissa mint yoghurt  
17.95

### PAN-FRIED COD FILLET

sorrel cream sauce, crushed new  
potatoes, peas, leeks and bacon (gf)  
13.95

### WILD MUSHROOM RISOTTO

oyster, shiitake & button mushrooms,  
sage, gran moravia, truffle oil (v) (gf)  
10.95

### LANCASHIRE CHEESE & ONION PIE

made with caramelised white onions  
homemade chips & dressed salad (v)  
11.95

### CAESAR SALAD

gem, garlic croutons, cherry tomatoes,  
anchovies, caesar dressing  
9.95

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# DISTINCTIVE INNS

## SUNDAY ROAST

SERVED EVERY SUNDAY & BANK HOLIDAY MONDAY 12 - 5PM

### TREACLE & THYME ROASTED BEEF TOPSIDE

yorkshire pudding, roast potatoes, honey glazed carrots & gravy  
12.95

### CIDER BRINED PORK LOIN

yorkshire pudding, roast potatoes, leek & spinach stuffing & gravy  
11.95

### KIDS ROASTS

beef or pork  
6.95

all roasts are served with cauliflower cheese, crushed root vegetables and buttered greens

## BREAKFAST

SERVED IN OUR BAR/LOUNGE AREA  
LAST ORDERS FOR BREAKFAST 11:30AM PROMPT

### THE 'FRY UP'

butcher's sausage, dry cure bacon, black pudding, mushrooms, free range egg, beans, tomato, multi grain toast  
8.95

### LIGHTER 'FRY UP'

butcher's sausage, dry cure bacon, mushrooms, tomato, beans  
5.95

### EGGS BENEDICT

free range poached eggs, brioche bread, bacon, hollandaise sauce  
5.95

### AVOCADO & POACHED EGG

smashed avocado, toasted sourdough, poached free range egg, chives  
4.95

### VEGETARIAN 'FRY UP'

vegetarian sausages, grilled halloumi, free range egg, beans, tomato, mushrooms, multigrain toast  
8.95

### BREAKFAST SANDWICH #1

choose from either dry cure bacon or lincolnshire sausage on multigrain  
4.95

### BREAKFAST SANDWICH #2

dry cure bacon, lincolnshire sausage, fried egg & mushrooms on multigrain  
5.95

### HOMEMADE GRANOLA

strained yoghurt, fresh berries  
4.95

## COFFEE

CHOOSE WHOLE MILK, SKIMMED MILK OR SOYA MILK

### REGULAR COFFEE

espresso, hot water  
2.25 / 3.20

### CAPPUCCINO

espresso, frothed milk  
2.90 / 3.65

### MOCHACCINO

espresso, chocolate syrup, frothed milk  
3.05 / 3.80

### LATTE

espresso, foamed milk  
2.90

### ESPRESSO

short, dark rich shot  
2.10 / 3.05

### HOT CHOCOLATE

foamed milk  
3.05

### FLOATER COFFEE

regular coffee topped with cream  
3.05

### LIQUEUR COFFEE

regular coffee topped with cream and your choice of liqueur  
4.95

### POT OF TEA

for one  
2.10

### FRUIT TEA

earl grey, peppermint, green tea, lemon & ginger, chamomile or super fruit  
2.20

### SYRUP SHOTS

vanilla, caramel, hazelnut or chocolate  
50P

## WINE BY THE GLASS

WHITE WINE, '1' IS THE DRIEST, '9' THE SWEETEST  
RED WINE, 'A' IS THE LIGHTEST, 'E' IS THE HEAVIEST

DRY WHITE WINE  
175ML/250ML/BOTTLE

MEDIUM BODIED RED WINE  
175ML/250ML/BOTTLE

### PINOT GRIGIO

antonio rubini delle venezie, italy  
3.90 / 5.25 / 15.50

### MERLOT

berri estates, australia  
4.40 / 5.95 / 17.00

### PINOT GRIS

dashwood, new zealand  
6.20 / 8.40 / 24.00

### CABERNET SAUVIGNON

son excellence, france  
4.90 / 6.95 / 19.00

ZESTY AROMATIC WHITE WINE  
175ML/250ML/BOTTLE

### RIOJA

don jacobo crianze tinto, spain  
6.20 / 8.40 / 24.00

### SAUVIGNON BLANC

daciana, romania  
3.90 / 5.25 / 15.50

EASY DRINKING RED WINE  
175ML/250ML/BOTTLE

### SAUVIGNON BLANC

waipara hills, new zealand  
5.65 / 7.70 / 22.00

### PINOT NOIR

rare vineyards, france  
4.90 / 6.65 / 19.00

RICH RIPER FRUIT WHITE WINE  
175ML/250ML/BOTTLE

FULLER BODIED RED WINE  
175ML/250ML/BOTTLE

### CHARDONNAY

berri estates, australia  
4.40 / 5.95 / 17.00

### SHIRAZ

short mile bay, australia  
3.90 / 5.25 / 15.50

### RUEDA

pagos del rey, spain  
5.65 / 7.70 / 22.00

### MALBEC

callia lunaris, argentina  
4.90 / 6.65 / 19.00

ROSE WINE  
175ML/250ML/BOTTLE

FIZZ  
125ML/BOTTLE

### PINOT GRIGIO ROSE

antonio rubini delle venezie, italy  
3.90 / 5.25 / 15.50

### PROSECCO

fantinel, italy  
4.50 / £19.50

### WHITE ZINFANDEL

wicked lady, usa  
4.40 / 5.95 / 17.00

PUDDING WINE  
50ML/BOTTLE

### LUMIERE GRENACHE ROSE

lumiere de provence, france  
5.65 / 7.70 / 22.00

### ORANGE FLORA & MUSCAT

brown brothers, australia  
3.00 / 22.00

## HANDMADE PUDDINGS

### CHOCOLATE CARAMEL TART

salted caramel sauce, popcorn ice cream  
6.50

### APPLE CRUMBLE TART

crème anglaise, rum & raisin ice cream  
6.50

### WHITE CHOCOLATE & PISTACHIO CHEESECAKE

pistachio ice cream, chocolate sauce  
6.95

### LEMON TART

blueberry compote & chantilly cream  
6.50

### GOLDEN SYRUP SPONGE

vanilla custard  
5.95

### VANILLA PANNA COTTA

passion fruit coulis (gf)  
5.95

### BANOFFEE PIE

caramel sauce & chantilly cream  
6.50

### CHEESE PLATTER

mature cheddar, brie & stilton  
7.95

## KIDS

### BREAKFAST

bacon, sausage, eggs, beans, toast (before 11.30am)  
5.95

### FRIED CHICKEN

homemade chips  
5.95

### SAUSAGE & MASH

garden peas (gf)  
5.95

### FISH GOUJONS

homemade chips & mushy peas  
5.95

### PASTA

spaghetti, tomato sauce, cheese (v)  
5.95

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