



# THE FENWICK

## STEAK AND SEAFOOD PUB

(sample menu)

### WHILE YOU WAIT

Olives v £3.25

Haddock goujons with tartare sauce £3.75

Crispy whitebait with watercress and garlic aioli £5.50

Chicken Balti pie with mango chutney £3.95

Mixed cheese straws with tomato relish v £2.95

Braised pork croquettes with smoked cheese sauce £5.95

### STARTERS

Seasonal soup with bread and butter v £5.25

Deep fried brie with smoked chilli jam v £4.95

Half dozen oysters with shallot vinegar and tabasco £9.50

Piquillo peppers stuffed with goats cheese on olive toast v £6.25

Devilled crab, salmon and shrimp pate with sea salt croutes £6.95

Prawn and pork gyozas with soy and chilli dipping sauce £7.50

Devilled veal kidneys on toasted brioche with crispy pancetta £6.50

Vietnamese beef skewers with rice wine dipping sauce £7.50

Mussels; choice of Thai green, smoked bacon and cider or marinere £8.50

### PLATTER £19.45

Mixed cheese straws with tomato relish, Chicken Balti pie with mango chutney, Deep fried brie with chilli jam, Crispy white bait, Chris Neve's smoked salmon, Haddock goujons with tartare sauce, Braised pork croquettes and a Fattoush salad.

### LUNCH MENU

Monday to Friday 12 - 5pm

Include a cup of tea or coffee for £10.50

Devilled crab toastie with salt and pepper fries £8.95

Sticky chilli chicken wrap with spicy yoghurt and sea salt fries £8.50

Whole grilled plaice with wild mushroom garlic butter and new potatoes £8.95

Vegetarian goan curry with lemon pilaf rice and grilled flat bread £8.95

Toad in the hole with seasonal vegetables, mash and rich onion gravy £8.50

Atlantic prawn linguine with baby spinach and chilli and lemon butter £9.50

Lunch platter; deep fried brie, chilli chicken, haddock goujons, crispy whitebait, fattoush salad £9.95

### TODAYS MARKET FISH AND SEAFOOD

Please note, if you have any allergies, inform one of our members of staff before ordering



# THE FENWICK

## STEAK AND SEAFOOD PUB

(Please note that as the size of the catch varies we may occasionally run out, for which we apologise)

Scallops      Dressed Crab      Mackerel      Whole Plaice      Wild Seabass      Turbot

### PIES

Goosnargh chicken, ham hock and leeks with puff pastry, green beans and chips £13.95  
Haddock, salmon and prawns in parsley sauce, smoked cheese mashed potato and French peas £13.25  
Lancashire cheese and onion with mashed potato and seasonal greens v £12.50  
Game suet pudding, braised savoy cabbage with garlic and parsley potatoes £12.50

### MAINS

Haddock and chips with mushy peas and tartare sauce £12.50  
Potato gnocchi, wild mushrooms, butternut squash, garlic and purple sage butter v £10.95  
Calves liver with crispy shallots, mashed potatoes and caramelised onion gravy £17.95  
Iman Byaldi; slow roasted aubergine, fragrant spices, roast almonds, citrus cous cous, fattoush salad v £11.95  
Goan curry with king prawns, coconut rice and grilled flat bread £17.50  
Tikka spiced chicken breast with Bombay potatoes, carrot and cumin puree and onion bhaji £14.95  
Goosnargh duck breast, braised savoy cabbage, celeriac and thyme dauphinoise, mulled cherry sauce £17.95  
Pheasant breast with fondant potato, squash, pickled blackberries, smoked pine nut dressing £16.95

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28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips  
8oz Fillet £24.95    14oz Rib-eye £23.50    10oz Rump £17.95  
Sauces - Pepper £1.95, Blue cheese £1.95

Extras - Onion rings £1.95, Garlic and chilli king prawns £4.95

### SIDES £3.50

Sea salt fries      Proper chips      Seasonal greens      Green salad

### DESSERTS

Syrup sponge with proper custard £5.50  
Ice cream selection with chocolate sauce and marshmallows £5.25  
Baked vanilla cheesecake with lemon curd, raspberries and mint £5.50  
Dark chocolate fondant with honey comb and salted caramel ice cream £6.50  
Three Cheese selection, with chutney, grapes and crackers and fruit cake £6.95  
Baked vanilla rice pudding with our own blackberry jam £5.25  
Bramley apple and plum crumble with proper custard £5.95  
Chocolate and caramel truffles £3.50  
Platter; chocolate fondant, apple and plum crumble with custard, truffles, salted caramel ice cream £12.95

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