



THE FENWICK

STEAK AND SEAFOOD PUB

WHILE YOU WAIT

Olives (ve) £3.25

Bacon and parmesan popcorn £2.95

Sharing platter of olives, chipolatas and mustard mayo, pitta with hummus and oils £9.95

Haddock goujons with tartare sauce £4.95

Chipolatas with mustard mayo £3.50

STARTERS

Seasonal soup with bread and butter (v) £5.25

Three or six oysters with tabasco and shallot vinegar £5.95/£9.50

Wild mushroom ravioli with roasted beetroot and kale pesto (v) (n) £8.95

Chicken liver parfait, date and tamarind chutney, homemade walnut bread (n) £6.95

Steamed shetland mussels, white wine, garlic, cream, and crusty bread £8.95

Queenie scallops baked in the shell with gruyere and garlic butter £9.50

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

Lancashire cheese and onion croquettes with piccalilli (v) £4.95

Beef tartar, sea salt croutes and condiments £10.50

PLATTER £19.45

Devilled crab, salmon and shrimp pate, Lancashire cheese and onion croquettes,
Haddock goujons, Chipolatas, Shetland mussels, Bread and Salad

SUNDAY ROAST

All served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables and gravy

Beef sirloin £16.95

Pork loin £14.95

Chicken breast £13.95

Pigs in blankets £3.50

*Please inform us if anyone in your party has a food allergy before ordering.
(v) – Vegetarian. (ve) – Vegan. (n) – Nuts. Please ask to see the gluten free menu.*

TODAYS SPECIALS

Don't miss our daily specials; the finest catch of the day and most seasonal produce, sometimes just a few portions of each and when it's gone it's gone!

See the chalkboards and ask your server.

- FRUIT DE MER -

from £50 for two to share

Lobster, oysters, crab, langoustines, crevettes, cockles, mussels
(Requires 48 hours notice)

MAINS

Battered haddock and chips with mushy peas, tartare sauce £12.95

Fish pie; haddock, salmon and prawns with smoked cheese mash and french peas £13.95

Pot pie; goosnargh chicken, ham hock and leek with puff pastry top, greens and chips £14.95

Piggy feast, pork fillet, sticky cheek and pork pie with cauliflower and sauerkraut, cider gravy £16.95

Moroccan spiced jacobs ladder with harrisa cous-cous, falafel and hummus yoghurt £18.95

Goosnargh chicken bourguignon with pancetta, mushrooms, kale and truffle mash £14.95

Aubergine and courgette moussaka, polenta fries and apple tzatziki (v) £12.50

GRILL

8oz steak burger, toasted sesame bun, fenwick sauce, fries and onion rings £14.50

Barnsley lamb chop with devilled kidneys, boulangère potatoes and port wine gravy £17.50

12oz gammon steak with fried eggs, chips, pineapple and chilli salsa £15.50

Peppered tuna steak with creamed spinach and parmesan fries £18.50

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28 day dry-aged Lancashire beef with roast field mushrooms, grilled tomatoes and proper chips

10oz Rump £17.95 12oz Rib eye £23.50 8oz Fillet £24.50

24oz beef tomahawk for two £69.99 (24hr pre order)

Extras; Pepper sauce £1.95, Blue cheese sauce £1.95, Béarnaise sauce £1.95

Garlic and chilli prawns £4.95, Onion rings £1.95

SIDES £3.95

Sea salt fries Proper chips Seasonal greens Green salad Aspen fries Truffle mash

DESSERTS

Chocolate and caramel truffles £3.50

Egg custard and rhubarb tart, rhubarb sorbet, cinnamon straw £6.50

Dark chocolate fondant with honeycomb and salted caramel ice cream £6.50

Sticky toffee pudding with caramel sauce and candied walnuts, vanilla mascarpone (n) £5.95

Bramley apple charlotte with calvados cream, apple crisps and blackberry compote £6.95

Ice cream selection, with chocolate cannelloni and strawberry sauce £5.50

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Three or five cheese selection, with chutney, grapes and crackers £6.95 or £8.95

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