

OCTOBER MENU - THE COURTYARD at THE LAWRENCE

Starters

Feta, broccoli and pine nut salad, garlic dressing £6.25

Cream of mushroom port and thyme soup £5.95

Tempura king prawns sweet chilli dipping sauce £7.25

Warm goats cheese tart, red onion marmalade, aged balsamic and rocket £6.50

Smoked mackerel pate, pickled cucumber, horseradish dressing and crostini's £6.75

8oz hand pressed burgers

All our hand pressed burgers are served with skin on fries, lettuce, tomato and gherkin

The Lawrence burger - with cheese & bacon £11.95

JFK - Japanese fried chicken deep fried in panko, with spicy mayo £12.50

The Texan - BBQ sauce & bacon burger £12.50

Very Bury - topped with black pudding, onion rings and dipping peppercorn sauce £13.25

Black & Blue - topped with chestnut mushrooms & blacksticks blue £12.75

Halloumi burger with hummus, tomato salsa in a brioche bun with slaw £10.95

Upgrade to sweet potato / piri piri fries for £1

Extra toppings all charged at £1 each

Bacon - Mushrooms - Jalapeño - Egg - Black pudding - Onion rings - Peppercorn sauce

Mains Course

Pan fried sea bass, mini fish pie topped with parsley mash, wilted greens
and a caper butter sauce £17.50

Oven baked chicken breast, croquette potato, tender stem broccoli,
whole grain mustard cream sauce £16.95

Slow cooked feather blade, horseradish mash, bourguignon sauce green beans £18.95

Roasted root vegetables with potato gnocchi, bound in a sweet potato purée £15.50

Poached smoked haddock, lemon scented crushed potatoes, wilted spinach, wasabi
hollandaise £16.95

8oz Sirloin steak, field mushroom, roast tomato served with chunky chips and £21.95

(add a sauce: pepper, port & stilton or creamy mushroom and tarragon) £2.50

Sides & Nibbles

Creamy mash £3.50 - Rocket and Parmesan salad £3.50 - Skin on fries £2.75 Buttered
greens £2.75 - Bread & olives £3.50 Truffle oil & parmesan fries £3.50

Desserts £6.50

Winter fruit creme brûlée

Sticky toffee pudding, served with custard

Mango parfait, fruit compote, crushed meringue

Triple chocolate brownie, coulis and raspberry ripple ice cream

Lancashire cheese, chutney and biscuits (£1 supplement)

Sundays Only

Starters

Feta, broccoli and pine nut salad, garlic dressing
Cream of mushroom port and thyme soup
Tempura king prawns sweet chilli dipping sauce
Warm goats cheese tart, red onion marmalade, aged balsamic and rocket
Smoked mackerel pate, pickled cucumber, horseradish dressing and crostini's

Mains

Roast sirloin of beef or oven baked chicken, roast potato, crushed root vegetables,
panache of green vegetables, Yorkshire pudding, red wine gravy
Grilled salmon, lemon scented crushed potatoes, wilted greens, caper butter sauce
Beetroot and feta tian , sautéed potatoes, aubergine caviar roasted red pepper sauce
Pick one of our hand pressed 8oz burgers and skin on fries

Desserts

Winter fruit creme brûlée
Sticky toffee pudding, served with custard
Mango parfait, fruit compote, crushed meringue
Triple chocolate brownie, coulis and raspberry ripple ice cream
Lancashire cheese, chutney and biscuits

1 course £10.95 - 2 courses £15.95 - 3 courses £20.95

Upgrade to XL Sunday roast for £3.00 extra
(£1.00 supplement for the Lancashire cheese board)

Little people menu

To start - Garlic bread with or without cheese - small soup
The main event - tomato/chicken pasta - sausage & mash - small sunday roast
To finish - double chocolate brownies - ice cream sundae
1 course £5.95 - 2 course £8.95 - 3 course £11.95