



THE HIGHWAYMAN

Where Lancashire borders Cumbria and Yorkshire, many flavours reflect this beautiful region of Britain. We hope that we have captured some of them for you to enjoy.

Food orders can be placed at the bar or food order points.

Please note your table number and if possible present a credit card at the bar with your table number when placing your food and drinks order or pay cash for each purchase. Please enjoy our relaxed pub atmosphere and informal service.

HOMEMADE BREAD

Basket of Homemade Highwayman Bread, Cumbrian Butter £1.95

DISHES TO BEGIN OR SHARE

Warm Flookburgh Shrimps, Blade Mace Butter, Toasted Muffin £7.50

Slow Cooked Gloucester Old Spot Belly Pork and Peter Gott's Black Pudding crumbed and deep fried Apple Puree, Crackling Salad £5.50

(V) Ascrofts's Deep Fried Cauliflower Fritters, Curried Mayonnaise £3.50

NEW Winnie Swarbrick's Cornfed Goosnargh Chicken Liver Pate, Golden Raisins, Cumberland Sauce, Toasted Organic Bread £5.50

NEW Muncaster Crab Cake, Tomato and Caper Sauce £5.75

NEW (V) Twice Baked Mushroom Soufflé Omelette, Mushrooms, Tomato Fondue, Winter Leaves £4.75

NEW (V) Warm Caramelised Onion Puff Pastry Tart, Garlic, Thyme, Rapeseed Oil £5.25

Gloucester Old Spot Chipolatas, Cumberland, Pork and Black pudding, English Mustard Relish £3.50

NEW Seared Tuna Salad – Butter Beans, Red Onion, Cherry Tomatoes, New Potatoes, Salad Leaves £7.50

HIGHWAYMAN ELM WOOD PLATTERS - THE BEST LOCAL CURES

Ploughman's Elmwood Platter - Blackstick's Blue, Kirkhams Creamy Lancashire, Honey Roast Ham, Pickled Free Range Egg, Celeriac and Walnut Salad, Homemade Pickles, Piccalilli, Homemade Bread £8.75

House Cured Meats - Salt Beef, Ox Tongue, Honey Roast Ham, Forager's Collared Pork, Pickled White Cabbage, Homemade Pickles, Piccalilli, Homemade Bread Small £8.00 Large £10.50

Local Seafood - Port of Lancaster Beech & Juniper Smoked Salmon, Lancaster Smoked Kipper, Hot Smoked Trout, Potted Morecambe Bay Shrimps, Pickled Mussels, Pickled Cucumber, Beetroot Relish, Horseradish Cream, Homemade Bread Small £8.75 Large £15.00

MAIN COURSES

Highwayman Fish Pie, Fleetwood Fish & Seawater Prawns, baked with Mashed Potato, sprinkled with Mrs Kirkham's Lancashire Cheese £9.95

Battered Deep Fried Haddock, Marrowfat Peas, Real Chips cooked in Dripping, Tartare Sauce £11.95

Heather Reared Bowland Lamb Lancashire Hotpot, Pickled Red Cabbage £10.50

NEW Forager's Free Range Gloucester Old Spot Sausages, Mash, Onion Gravy £8.50

NEW Farmer Sharp's Herdwick Mutton Pudding, Forager's Mash, Black Peas and Capers £13.50

NEW Roast Breast of Goosnargh Duckling, Buttered Spring Cabbage, Oven Baked Goats Cheese Garlic Potato, Orange and Juniper Sauce £14.75

NEW (V) Potato Pancakes, Forest Mushrooms, Tomatoes and Spinach baked with Sandhams Creamy Lancashire Cheese £9.50

(V) Butlers Tasty Lancashire Cheese & Onion Pie, Short Crust Pastry, Sour Cream Jackets, Plum Tomato Salad £10.50

GRILLS

Our beef is locally sourced from only the finest farms, dry aged for 28 days. Steaks are served with Real Chips cooked in Dripping, slow cooked flat Mushrooms, Watercress and Battered Onion Rings

Sirloin 8oz £17.95

Fillet 6oz £19.60

Choice of Sauces - Green Peppercorn, Béarnaise or Garlic & Herb Sauce to accompany your steak £1.50

NEW Sillfield Farm 10oz Dry Cured Gammon Steak, Watercress, Organic Poached Eggs, Real Chips Cooked in Dripping £11.75

Breast of Devilled Cornfed Goosnargh Chicken, Devilled Sauce, Chunky Chips, Onion Rings, Watercress, Field Mushroom £11.50

100% Chargrilled Minced Ribble Valley Rump Steak, English Muffin, Real Chips cooked in Dripping, Tomato Relish and Pickles £9.75

Extra Toppings – Dewlay Creamy Lancashire Cheese; Forager's Streaky Bacon Per topping £1.00

SIDE DISHES

(V) Buttered Spring Cabbage, Cauliflower Cheese Mash Potatoes, Real Chips In Sunflower Oil £2.25

Battered Onion Rings, Real Chips in Dripping £2.25

SIDE SALADS

NEW (V) Andy Roe's Tomato & Red Onion Salad, Rapeseed Oil £3.50

NEW (V) English Tossed Salad – Hesketh Bank Tomato, Cucumber, Green Pepper, Cos Lettuce, Rapeseed Oil £3.50

SALADS

Breast of Goosnargh Cornfed Chicken, Avocado, Leagram Organic Curd Cheese and Cos Lettuce Salad, Tarragon Dressing, Homemade Bread £10.95

Port of Lancaster Beech & Juniper Smoked Salmon, Pikelets, Sour Cream, Jacket Potato, Bank's Tomato Salad £10.95

(V) Avocado, Leagram Organic Curd Cheese and Cos Lettuce Salad, Tarragon Dressing, Homemade Bread £8.95

SANDWICHES; HOT & COLD

Served on Homemade Wholemeal or White Bread (Not available in the evening or all day Sunday)

Open Sandwich of Large Seawater Prawns, Port of Lancaster Beech & Juniper Smoked Salmon, Tomato Mayonnaise, Lemon and Capers £7.75

Traditional closed Honey Roast Ham, Mustard Mayonnaise £4.90

(V) Traditional closed Sandham's Lancashire Cheese, Onion, Mayonnaise and Fireside Chutney £4.90

NEW Roast Breast of Goosnargh Cornfed Chicken, Sage & Onion Stuffing, Bacon Mayonnaise £9.75

NEW Ribble Valley 6oz Top Ribeye Steak, Toasted Bread, Caramelised Onion, Horseradish Cream £9.75

Real Chips cooked in Dripping £2.25

DESSERTS

NEW Burnt English Custard, Stewed Rhubarb £5.00

Bramley Apple Pie, Carnation Milk and Custard, Slice of Mrs Kirkham's Lancashire Cheese (served for 2 people) £9.00

Cartmel Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £5.50

NEW Bread & Butter Pudding, Seeped Apricots, Sizergh Farm Double Cream £5.00

NEW Double Chocolate Mousse, Milk Foam, Hot Dark Chocolate Sauce £5.50

NEW Lancashire Curd Tart, Organic Lemon Cream £5.00

TRADITIONAL ENGLISH PANCAKES

A choice of fillings – Lemon Juice and Cane Sugar; Hazelnut and Chocolate; Preserved Blackberries £3.50

Served with Ice Cream or Double Cream £1.50

CHEESE

Farmhouse Cheeses from the Tri-Counties (Lancashire, Yorkshire & Cumbria), Traditional Biscuits and Bread, Fireside Chutney 3 Cheeses £4.50 5 Cheeses £7.50

HOME MADE ORGANIC ICE CREAM & MILK SHAKES

Our Ice Cream and Milkshakes are made using only natural ingredients at Sizergh Farm.

Ice Cream Vanilla Milk & White Chocolate Chip Raspberry Ripple Toffee and Gingerbread

Sauces Chocolate Caramel Raspberry 2 Scoops £3.50 3 Scoops £5.00

Milkshakes Raspberry Chocolate Vanilla Children £2.00 Adults £3.50

COFFEES & TEAS

Specially blended for Ribble Valley Inns. All coffees and teas served with Sarah Nelson's Grasmere Gingerbread.

Finest Espresso Small £1.75 Large £2.50

Cappuccino, Cafe Latte Per cup £2.25
RVI Coffee served in a Cafetière Small £2.50 2 cup £5.00 4 cup £8.00

Loose Leaf Teas - English Breakfast or Earl Grey Small Pot for 1 £1.75 Large Pot for 2 £3.50

Herbal Teas - Peppermint, Lemon & Ginger, Chamomile, Green £1.75

Please notify a member of staff of any food allergies or special dietary requirements. (V) = vegetarian dishes

