

# the CRAVEN HEIFER INN

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## KELBROOK

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## MENU

We are happy to provide you with allergen guidelines for all of our menu items, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in any other dish.



Colne Road | Kelbrook | BB18 6TF    Tel: 01282 843007  
[www.thecravenheiferinn.co.uk](http://www.thecravenheiferinn.co.uk)

# STARTERS

Chef's Soup of the Day . . . . .	5.50
served with warm bread & butter	
Roast Field Mushrooms . . . . .	6.50
on toasted flaguette with balsamic leaves & parmesan shavings	
Chicken Liver Pâté . . . . .	6.95
with red onion marmalade, wholemeal toast & dressed salad	
Cajun Chicken Strips . . . . .	7.50
with guacamole and sour cream	
Thai Beef Spring Rolls . . . . .	7.50
with lime and corriander soy sauce	
Goat's Cheese & Black Pudding . . . . .	6.95
goat's cheese mousse with sautéed black pudding, beetroot purée, roasted beetroot and rocket	
Chicken Caesar Salad . . . . .	6.50 or 12.95 as a main
baby cos lettuce with golden croutons & crispy bacon in a creamy anchovy dressing, topped with anchovies & parmesan shavings	
Queen Scallops . . . . .	9.95
with a cream and chorizo sauce, petit pois, crunchy flaguette and gruyere cheese	
Pakora Tiger Prawns . . . . .	7.95
pakora battered tiger prawns on mango, lime and corriander with honey, sesame and chilli dressing	
Craven Heifer Sharing Platter . . . . .	13.95
cajun chicken strips, pakora tiger prawns and Thai beef spring rolls served with three dips	

# SANDWICH SELECTION

Prawn, Crayfish & Marie Sauce . . . . .	7.95
on wholemeal or white bread with dressed leaves	
Tasty Lancashire Cheese with Tomato Chutney & Spring Onion . . . . .	6.95
on wholemeal or white bread with dressed leaves	
Eggs Benedict . . . . .	8.50
smoked salmon on a toasted muffin with soft poached eggs & dill hollandaise	
Crispy Cajun Chicken . . . . .	9.95
spicy cajun chicken strips on flaguette bread with cos lettuce, tomato, guacamole, sour cream and skinny fries	
Hot Roast Beef . . . . .	10.95
hot roast beef with fried onions & mushrooms, on flaguette bread with horseradish mayonnaise & skinny fries	
Chicken BLT . . . . .	10.95
on flaguette bread, with chicken, bacon, lettuce, tomato, mayonnaise & skinny fries	

# MAIN COURSES

Fillet Rossini .....	24.95
6oz fillet steak topped with chicken liver pate and truffle shavings on a crispy bread crouton with fondant potatoes, baby carrots, wilted spinach and a rich Madeira jus	
Cannon of Lamb .....	21.95
loin of lamb wrapped in parma ham with a mini lamb pie flavoured with port and rosemary, roasted baby carrots, smoked hickory and garlic mashed potato with a rich redcurrant reduction	
Chicken Fillet .....	15.95
prime roasted chicken fillet on a pan fried bacon and onion rosti potato, chantenay carrots, tenderstem broccoli and a rich red wine jus	
Loin of Pork .....	15.95
rosemary and garlic marinated pork loin on cumin potato hash, crushed swede and tenderstem broccoli with a mustard and apple sauce and crispy crackling	
Seabass .....	17.95
pan fried seabass fillet with celeriac purée, sautéed potatoes, asparagus tips, lemon apples and a caper butter sauce	
Hake Fillet .....	16.95
garlic, ginger and chilli steamed hake fillet with roasted fennel and chervil and caper crushed new potatoes	
Double Cheeseburger .....	14.95
two lean ground beef patties on a toasted brioche bun with Monterey Jack cheese, lettuce, tomato, gherkin and burger sauce with parmesan and truffle oil fries	
Seafood Fettuccini .....	17.95
fresh egg fettuccini with prawns and crayfish in rich lobster sauce, topped with pan fried queen scallops, parmesan and crispy bacon	
Steak & Ale Pie .....	<i>Small</i> 11.95 <i>Large</i> 14.95
in its own gravy encased in shortcrust pastry with a butter puff pastry top, seasonal vegetables and either chips, mash or new potatoes	
Cheese, Leek & Onion Pie .....	<i>Small</i> 10.95 <i>Large</i> 13.95
a trio of cheeses with braised leek and onion, encased in shortcrust pastry with a butter puff pastry top, seasonal vegetables and either chips, mash or new potatoes	
Curried Vegetable Risotto .....	<i>Add chicken</i> 2.00 13.95
with garlic flatbread	
Mushroom & Asparagus Fettuccini .....	13.95
with tarragon cream, balsamic syrup and pine nuts	
Sunday Roast <i>Sundays only</i> .....	<i>Beef/Chicken</i> 13.95 <i>Lamb</i> 15.95 <i>All Three</i> 17.95
slow roasted brisket of beef, roast shoulder of local lamb or roast breast of chicken, with roast potatoes, mash, honey roasted carrots and parsnips, green beans, rich pan gravy & Yorkshire pudding	

# SIDE ORDERS

Hand Cut Chips or Fries .....	3.50
Onion Rings .....	3.50
Garlic Flaguette .....	3.50
Garlic Flaguette with Cheese .....	3.95
Tossed Salad .....	2.95

# LUNCHTIME SPECIAL MENU

1 course 10.95 • 2 courses 15.95 • 3 courses 20.95

Available Mon to Fri 12 - 6:30pm Saturdays & Bank Holidays 12 - 5pm

## STARTERS

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served with warm bread & butter

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with red onion marmalade, wholemeal toast & dressed salad

Roast Field Mushrooms .....  
on toasted flaguette with balsamic leaves & parmesan shavings

Cajun Chicken Strips .....  
with guacamole and sour cream

Pakora Tiger Prawns .....  
pakora battered tiger prawns on mango lime and corriander with honey sesame and chilli dressing

Thai Beef Spring Rolls .....  
with lime and corriander soy sauce

## MAIN COURSES

Lamb's Liver, Bacon & Onions .....  
on creamy mashed potato with rich pan gravy & seasonal vegetables **or** garden peas

Peppered Pork Escalope .....  
lightly peppered pork escalope with parmentier potatoes, green beans and a mustard and apple sauce

Panfried Seabass Fillet .....  
on a bacon and onion rosti with brocolli tenderstem and a Thai reduction

Prawn & Crayfish Risotto .....  
prawns, crayfish, peas and peppers in a lobster sauce, topped with a golden parmesan crisp

Mushroom & Asparagus Fettuccini .....  
with tarragon cream, balsamic syrup and pine nuts

Crumbed Chicken Escalope .....  
with parmentier potatoes, green beans, basil pesto, parmesan and a bacon and cream sauce

Steak & Ale Pie .....  
in its own gravy encased in shortcrust pastry with a butter puff pastry top,  
handcut chips & seasonal vegetables **or** garden peas

Cheese, Leek & Onion Pie .....  
a trio of cheeses with braised leek & onion, encased in shortcrust pastry with a butter puff pastry top,  
hand cut chips & seasonal vegetables **or** garden peas

Roast Brisket of Beef .....  
with roast potatoes, roast carrots and parsnips, green beans, rich pan gravy and Yorkshire pudding

## DESSERTS

Sticky Toffee Pudding .....  
with butterscotch sauce & vanilla bean ice cream or custard

Crème Brûlée .....  
with berry coulis & shortbread biscuit

Chocolate Brownie .....  
with orange glaze and vanilla ice cream

Eton Mess .....  
a jumble of mixed berries, ice cream, meringue & toffee sauce topped with chantilly cream

Vanilla Cheesecake .....  
topped with salted caramel