

the CRAVEN HEIFER INN

KELBROOK

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.

Please note that the bar closes at 11:30pm every night and the premises close at midnight. Prices subject to change.



Colne Road | Kelbrook | BB18 6TF Tel: 01282 843007
www.thecravenheiferinn.co.uk

STARTERS

Chef's Soup of the Day	£4.95
served with warm bread & butter	
Roast Field Mushrooms	£5.75
on toasted flaguette with balsamic leaves & parmesan shavings	
Chicken Liver Parfait	£6.75
with red onion marmalade, wholemeal toast & dressed salad	
Cajun Chicken Strips	£6.95
with garlic mayonnaise & dressed salad	
Spiced Beef Spring Rolls	£6.50
with hoi sin dipping sauce and dressed salad	
Black Pudding & Goat's Cheese Stack	£6.95
black pudding, goat's cheese & beef tomato with warm three mustard sauce	
Chicken Caesar Salad	£5.75 or £11.50 as a main
baby cos lettuce with golden croutons & crispy bacon in a creamy anchovy dressing, topped with anchovies & parmesan shavings	
Seared King Scallops	£9.95
pan fried in garlic, ginger and chilli with crispy chicken & prawn wontons	
Tempura Battered Tiger Prawns	£7.50
with sweet chilli sauce & dressed salad	
Craven Heifer Sharing Platter	£12.95
cajun chicken strips, garlic king prawns and spiced beef spring rolls served with three dips	

SANDWICH SELECTION

Prawn, Crayfish & Marie Sauce	£7.50
on wholemeal or white bread with dressed leaves	
Tasty Lancashire Cheese with Tomato Chutney & Spring Onion	£5.95
on wholemeal or white bread with dressed leaves	
Eggs Benedict	£7.95
smoked salmon on a toasted muffin with soft poached eggs & dill hollandaise	
Crispy Cajun Chicken	£8.95
spicy cajun chicken strips on flaguette bread with cos lettuce, tomato, garlic mayonnaise & skinny fries	
Sirloin Steak & Onion	£9.95
flash grilled sirloin with fried onions & mushrooms, on flaguette bread with horseradish mayonnaise & skinny fries	
Classic Club Sandwich	£9.95
with chicken, bacon, lettuce, tomato, mayonnaise & skinny fries	

MAIN COURSES

Where appropriate main courses are accompanied with a choice of potatoes:
chips, dauphinoise, mash or new

Fillet Steak5oz £16.95	10oz £27.95
Sirloin Steak		10oz £21.95
sirloin or fillet of beef with grilled flat cap mushroom, panko onion ring, green beans and your choice of sauce included		
Chicken Fillet		£14.95
prime roasted chicken fillet on a pan fried bacon and onion rosti, confit tomatoes, seasonal vegetables & your choice of sauce included		
Pan Roasted Pork Tenderloin		£14.95
coarse grain mustard mash, apple purée, apple crisps, buttered green beans and wholegrain mustard sauce		
Lamb en Croute		£15.95
pulled shoulder of lamb with garlic and rosemary, topped with a watercress and mint stuffing in a puff pastry lattice with dauphinoise potatoes, seasonal vegetables and redcurrant & rosemary jus		
Oven Roasted Seabass		£17.95
stuffed with a prawn mousse on chive croquet potatoes, buttered asparagus spears and lobster sauce		
Grilled Hake Fillet		£15.95
on a sautéed new potato, tiger prawn, cherry tomato and bacon salad		
8oz Heifer Burger		£12.95
with little gem lettuce, sliced tomato, fresh red onion, burger sauce and Monterey Jack cheese on a brioche bun with a wedge of gherkin, coleslaw & skinny fries		
Seafood Fettuccini		£17.95
fresh egg fettuccini with prawns and crayfish in rich lobster sauce, topped with pan fried scallops, parmesan and crispy bacon		
Steak & Ale Pie	Small £11.95	Large £14.95
in its own gravy encased in shortcrust pastry with a butter puff pastry top & seasonal vegetables		
Cheese, Leek & Onion Pie	Small £10.95	Large £13.95
a trio of cheeses with braised leek and onion, encased in shortcrust pastry with a butter puff pastry top & seasonal vegetables		
Curried Vegetable Risotto	Add chicken £2.00	£11.50
with garlic flatbread		
Mushroom & Asparagus Tagliatelle		£11.50
with tarragon cream and crisp pea shoots		
Sunday Roast <i>Sundays only</i>		£12.95
slow roasted brisket of beef, roast shoulder of local lamb or roast breast of chicken, with roast potatoes, mash, carrot and swede, green beans, rich pan gravy & Yorkshire pudding		

SIDE ORDERS

Hand Cut Chips or Fries	£2.75
Onion Rings	£3.50
Garlic Flaguette	£2.95
Garlic Flaguette with Cheese	£3.95
Tossed Salad	£2.95

SAUCES

Available as a side order if not included with main course	
Mushroom, Sweet Sherry & Rosemary Cream	£2.50
Green Peppercorn	£2.50
Blue Cheese	£2.50
Red Wine Gravy	£2.50

LUNCHTIME SPECIAL MENU

1 course £9.95 • 2 courses £13.95 • 3 courses £17.95

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

STARTERS

- Chef's Soup of the Day
with fresh baked roll & butter
- Chicken Liver Parfait
with red onion marmalade, wholemeal toast & dressed salad
- Roast Field Mushrooms
on toasted flaguette with balsamic leaves & parmesan shavings
- Corned Beef Hash Cake
with soft poached egg and a Worcestershire sauce & apple dressing
- Tempura Battered Tiger Prawns
with sweet chilli sauce & dressed salad
- Spiced Beef Spring Rolls
with hoi sin dipping sauce and dressed salad

MAIN COURSES

- Lamb's Liver, Bacon & Onions
on creamy mashed potato with rich pan gravy & seasonal vegetables **or** garden peas
- Minute Steak
flash grilled sirloin with tossed salad, horseradish mayonnaise & hand cut chips
- Seafood Purse
salmon, hake, haddock & prawns in creamy dill sauce, wrapped in a savoury pancake
with potato bon bons & seasonal vegetables
- Salmon & Prawn Risotto
salmon, prawns, peas & peppers topped with a golden parmesan crisp
- Mushroom & Asparagus Tagliatelle
with tarragon cream & crisp pea shoots
- Crumbed Chicken Escalope
with parmentier potatoes, green beans and parmesan, 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, mash, carrot and swede, 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 & fresh fruit
- Vanilla Cheesecake
topped with salted caramel