

GREAVES PARK

A LA CARTE MENU

NIBBLES

MARINATED MIXED OLIVES (V) £3.25

MIXED BREAD BOARD (V) £2.50
A SELECTION OF BREADS & BUTTER WITH OLIVE OIL & BALSAMIC FOR DIPPING

FOR STARTING

SOUP OF THE DAY (V) £3.95
FRESH & HOMEMADE, SERVED WITH BREAD & BUTTER

FRENCH ONION SOUP & GRUYERE TOAST £4.50
A CLASSIC MADE WITH BEEF STOCK, SHERRY & BRANDY, TOPPED WITH GRUYERE CHEESE TOASTS

PRAWN & CRAYFISH COCKTAIL £4.95
ATLANTIC PRAWNS & FRESHWATER CRAYFISH TAILS SERVED ON COS LETTUCE WITH A BLOODY MARY STYLE SAUCE & BROWN BLOOMER

GARSTANG MUSHROOMS (V) £4.75
BAKED BUTTON, CHESTNUT & FIELD MUSHROOMS IN A GARLIC, WHITE WINE CREAM SAUCE, TOPPED WITH GARSTANG BLUE CHEESE SERVED WITH BREAD FOR DIPPING

MORECAMBE WHITEBAIT £6
FRESH LOCAL MORECAMBE BAY WHITEBAIT IN A LIGHT TEMPURA BATTER & DEEP FRIED, SERVED SIMPLY WITH OUR OWN TARTARE SAUCE & LEMON

SMOKED CHICKEN & NEW POTATO SALAD £5.75
SLICES OF PORT OF LANCASTER SMOKED CHICKEN BREAST SAT ON A MINT & CREME FRAICHE NEW POTATO SALAD, FINISHED WITH CHIVE OIL & BALSAMIC

GRILLED BLACK PUDDING £4.95
LANCASHIRE BLACK PUDDING SAT ON MASH WITH A MUSTARD CREAM SAUCE & TOPPED WITH A POACHED FREE RANGE EGG
(THIS CAN BE SERVED AS A VEGETARIAN OPTION WITH THE WORLDS FIRST VEGETARIAN BLACK PUDDING MADE FROM BEETROOT & CARAMELISED ONIONS) (V) £4.95

CHICKEN LIVER & WILD MUSHROOM PATE £4.95
A COURSE PATE MADE WITH COGNAC & WILD MUSHROOMS, SERVED WITH TOASTED BLOOMER & A SWEET ONION CHUTNEY

MELTED NACHO PLATTER (V) £7.50
A LARGE BOWL OF NACHO CHIPS TOPPED WITH MELTED CHEESE, FIERY JALAPENOS, SALSA, GUACAMOLE & SOUR CREAM GREAT FOR SHARING!
CAN BE SERVED AS A SMALLER OPTION FOR £5.00

CAPRESE SALAD (V) £4.75
SLICES OF FRESH MOZZARELLA, SWEET PLUM TOMATO & FRESH BASIL LEAVES, FINISHED WITH VIRGIN OLIVE OIL, BALASMIC & CRACKED BLACK PEPPER

GARLIC BREAD SUPREME (V) £3.50
SLICES OF GARLIC BAGUETTE TOPPED WITH A TOMATO & BASIL SAUCE & MELTED MOZZARELLA

GIN & TONIC CALAMARI £6
TENDER RINGS OF CALAMARI IN OUR OWN GIN & TONIC BATTER WITH MIXED LEAVES & A BASIL LIME MAYONNAISE

FROM THE CHARGRILL

OUR BRITISH BEEF IS LOCALLY SOURCED BY CORNVALES OF MELLING & AGED FOR 28 DAYS, COOKED TO YOUR LIKING ON THE CHARGRILL, SERVED WITH YOUR CHOICE OF SKINNY FRIES OR HAND CUT CHUNKY CHIPS, SLOW ROASTED TOMATO, FLAT FIELD MUSHROOMS & MIXED LEAVES

8 OZ RUMP STEAK £12.75

8 OZ SIRLOIN STEAK £14.50

10 OZ RIBEYE STEAK £16

10 OZ D-CUT GAMMON SERVED WITH YOUR CHOICE OF TWO EGGS, TWO FRESH PINEAPPLE SLICES OR ONE OF EACH £10.25

6OZ FILLET SERVED PINK WITH A SHALLOT DEMI GLACE & £20

TOPPED WITH CAFE DE PARIS BUTTER WITH A SIDE OF COURGETTES & HAND CUT CHUNKY CHIPS OR SKINNY FRIES

WHY NOT TRY ONE OF OUR FRESHLY MADE SAUCES TO GO WITH YOUR GRILL, ALL PRICED AT £2.25

CREAMY GARSTANG BLUE CHEESE

WOODLAND MUSHROOM & TOMATO

GREEN & BLACK PEPPERCORN

MEAT & POULTRY

CORNVALES BASED IN MELLING SUPPLY US WITH ALL OF OUR LOCAL MEAT & POULTRY PRODUCE

LAMB LEG STEAK £13

LOCAL LUNE VALLEY LAMB LEG MARINATED IN ROSEMARY & GARLIC, PAN FRIED & SERVED PINK, SAT ON BUBBLE & SQUEAK WITH BROCCOLI FLORETS & A RED WINE, MINT & REDCURRANT JUS

DUCK BREAST & KOPPARBERG £14

ROASTED GRESSINGHAM DUCK BREAST WITH DAUPHINOISE POTATOES, SERVED WITH A MIXED FRUIT KOPPARBERG SAUCE, BLACKBERRIES & FINE BEANS

PORK BELLY & CHORIZO £12.50

SLOW ROAST RARE BREED SADDLEBACK PORK BELLY WITH A RED ONION, PORT, BALSAMIC & CHORIZO SAUCE SERVED ON MASHED POTATO WITH TEMPURA COURGETTES

CHICKEN FAJITAS £11

FRESH CHICKEN STRIPS, PEPPERS & ONIONS DUSTED WITH CAJUN SPICES & FINISHED WITH A SQUEEZE OF LIME, SERVED WITH SOFT FLOUR TORTILLAS, GUACAMOLE, SOUR CREAM, SALSA & GRATED CHEESE

LANCASHIRE CHICKEN £12

FRESH CHICKEN BREAST SAT ON THYME ROASTED NEW POTATOES WITH DIANE SAUCE, PANCETTA, CRUMBLY LANCASHIRE CHEESE & SERVED WITH SEASONAL VEGETABLES

TRADITIONAL FAVOURITES

BRITISH STEAK & LANCASTER ALE PIE £9.75

OUR SIGNATURE STEAK & ALE PIE COOKED UNTIL TENDER IN LANCASTER BREWERY ALE, TOPPED WITH A SHORT CRUST PASTRY LID SERVED WITH A JUG OF GRAVY, SEASONAL VEGETABLES & YOUR CHOICE OF EITHER MASHED POTATO OR HAND CUT CHIPS

LOCAL LAMB HOTPOT £10

A TRADITIONAL LOCAL CLASSIC MADE WITH LUNE VALLEY DICED LAMB, THYME, BLACK PUDDING, CARROTS & ONION, TOPPED WITH SLICES OF BABY POTATO & SERVED WITH SPICED RED CABBAGE & A LOAF OF BLOOMER

CUMBERLAND SAUSAGE & MASH £8.95

A LARGE CUMBERLAND SAUSAGE SAT ON CREAMY MUSTARD MASHED POTATO SERVED WITH GARDEN PEAS, RED WINE GRAVY & TOPPED WITH FLOURED FRENCH FRIED ONIONS

POACHED CHICKEN BREAST £12

WITH A SMOKED SALMON, WHITE WINE & CREAM SAUCE, HERB ROASTED NEW POTATOES & SEASONAL VEGETABLES

FROM THE SEA

WE USE NEVES, BASED IN FLEETWOOD FOR ALL OUR FRESH FISH

SEABASS FILLET £13

PAN FRIED WITH A TARRAGON, HOLLANDAISE & MORECAMBE BAY SHRIMP SAUCE, SERVED ON ROASTED NEW POTATOES WITH MANGE TOUT & WILTED SPINACH

(CAN ALSO BE SERVED AS A GLUTEN FREE OPTION WITH A SUNDRIED TOMATO SAUCE)

SALMON FILLET £12.50

COOKED WITH MUSSELS & A CHIVE & ANISEED CREAM SAUCE, SERVED ON SAUTEED LEEKS & PETIT POIS WITH A BOWL OF SKINNY FRIES

LUXURY FISH PIE £10

A DELICIOUS MIX OF COD, SMOKED HADDOCK, SALMON & PRAWNS IN A THYME, ROSEMARY, LANCASHIRE CHEESE SAUCE

TOPPED WITH CREAMY MASHED POTATO & SERVED WITH FRESH SEASONAL VEGETABLES

HAND BATTERED HADDOCK & CHIPS £9.95

A FRESH LINE CAUGHT NORTH ATLANTIC HADDOCK FILLET IN OUR LOCAL LANCASTER ALE BATTER WITH HAND CUT CHIPS & YOUR CHOICE OF GARDEN OR MUSHY PEAS SERVED WITH TARTARE SAUCE

PASTA, PIZZA & SALADS

LASAGNE AL FORNO

£9
BEEF LASAGNE TOPPED WITH MOZZARELLA & BAKED IN THE OVEN, SERVED WITH MIXED LEAVES & SLICES OF GARLIC BAGUETTE

ROASTED VEGETABLE LASAGNE (V)

£9
VEGETABLE LASAGNE TOPPED WITH MOZZARELLA & BAKED IN THE OVEN, SERVED WITH MIXED LEAVES & SLICES OF GARLIC BAGUETTE

TAGLIATELLE CARBONARA

£9.50
PANCETTA, SLICED MUSHROOMS, GARLIC & MIXED HERBS TOSSED WITH EGG TAGLIATELLE IN A PARMESAN CREAM SAUCE

CORALLI DI MARE

£10.50
A SEAFOOD MEDLEY WITH SALMON, PRAWNS & MUSSELS IN A SUNDRIED TOMATO, ANCHOVY, CAPER & HERB SAUCE

GOATS CHEESE RIGATONI (V)

£9.50
LARGE PASTA TUBES WITH CREAMY GOATS CHEESE, RED ONION & ROASTED PEPPERS BOUND WITH A PESTO ALLA GENOVESE SAUCE

ALL OUR GOURMET PIZZAS ARE WOOD FIRED BASES TOPPED WITH FRESH INGREDIENTS & OUR OWN TOMATO & BASIL SAUCE

CAPRESE MARGHERITA (V)

£8.50
FRESH MOZZARELLA, TORN BASIL LEAVES, OREGANO, TOMATO

PIZZA DI MARE

£9.50
ATLANTIC PRAWNS, MARINATED ANCHOVIES, CRAYFISH TAILS, MOZZARELLA, OREGANO,

GOATS CHEESE (V)

£9
CREAMY GOATS CHEESE, BLACK KALAMATA OLIVES, MOZZARELLA, SUN KISSED TOMATOES, FRESH SPINACH LEAVES

SPICY DIAVOLA

£9
HOT CHORIZO SAUSAGE, RED ONION, FRESH CHILLI, MOZZARELLA, FRESH ROCKET LEAVES

GARSTANG SMOKED CHICKEN

£9.50
PORT OF LANCASTER SMOKED CHICKEN BREAST STRIPS, GARSTANG BLUE CHEESE, ROAST MIXED PEPPERS, MOZZARELLA, FRESH WATERCRESS

SALADS

SMOKED CHICKEN CAESAR

£9.25
PORT OF LANCASTER SMOKED CHICKEN BREAST, PANCETTA, COS LETTUCE, HERB CROUTONS, MARINATED ANCHOVIES, PARMESAN SHAVINGS & OUR OWN CAESAR DRESSING

WARM MACKEREL & BEETROOT SALAD

£9.50
FLAKED SMOKED MACKEREL WITH MIXED LEAVES, BABY POTATOES, BEETROOT, CELERY & WALNUTS WITH A HORSERADISH SALAD DRESSING

TOMATO & ARTICHOKE SALAD (V)

£10
SUN KISSED TOMATO, ROAST GARLIC & ARTICHOKE TOSSED WITH ROCKET & SPINACH & FINISHED WITH A TRUFFLE, BALSAMIC & OLIVE OIL DRESSING

GREEK FETA SALAD (V)

£9.25
MIXED LEAVES, TOMATO, CUCUMBER, RED ONION, BLACK OLIVES & FETA CHEESE WITH A YOGHURT & MINT DRESSING

SHARING PLATTERS (FOR TWO TO SHARE)

FIZZ & CHIPS

£25
HAND BEER BATTERED HADDOCK GOUJONS, BREADED WHOLETAIL SCAMPI, GIN & TONIC BATTERED CALAMARI, TEMPURA MORECAMBE WHITEBAIT. SERVED WITH HAND CUT CHIPS, MINTED MUSHY PEAS, OUR OWN TARTARE SAUCE & TWO GLASSES OF SPARKLING PROSECCO

LOCAL BOOZY CHEESE PLATTER

£15
A SELECTION OF FOUR LOCAL BRITISH CHEESES, WHOLEMEAL LOAF SLICES, OATCAKES, WATER BISCUITS, SILVERSKIN ONIONS, CELERY STICKS, GRAPES, CARAMELISED SHALLOT CHUTNEY, TOMATO CHUTNEY & TWO GLASSES OF VINTAGE PORT

THE DRUNKEN BUTCHER

£25
PORT OF LANCASTER SMOKED DUCK BREAST, PAN FRIED CHORIZO & RED ONIONS, PORK PIE & SMOKED CHICKEN BREAST, SERVED WITH PICKLED RED CABBAGE, WHOLEMEAL LOAF SLICES, PICCALILLI, RED CABBAGE COLESLAW & TWO 1/2 GLASSES OF LOCAL LANCASTER BREWERY ALE

HANDCRAFTED GOURMET BURGERS

ALL OUR BEEF BURGERS ARE MADE USING EXTRA MATURE LOCAL BEEF & ARE SERVED WITH HAND CUT CHUNKY CHIPS, MIXED LEAVES, RED CABBAGE COLESLAW & A POT OF OUR TABASCO CHILLI KETCHUP

GREAVES BEEF BURGER

£9.50
OUR PRIME MATURE BEEF BURGER TOPPED WITH CREAMY MELTED GARSTANG BLUE CHEESE, CRISP BACON, SLICED TOMATO & LETTUCE SERVED ON TOASTED FLOURED BAP

ITALIANO BEEF BURGER

£9.50
OUR PRIME MATURE BEEF BURGER TOPPED WITH MELTED MOZZARELLA, TOMATO & BASIL SAUCE, SLICED TOMATO & LETTUCE SERVED ON TOASTED FOCACCIA

CHICKEN & CHORIZO BURGER

£10.50
100% CHICKEN BREAST FILLET MARINATED IN LEMON, LIME & CHILLI SEASONING, TOPPED WITH A SLICE OF SPICY CHORIZO SAUSAGE, SOUR CREAM, SLICED TOMATO & LETTUCE SERVED ON A TOASTED FLOURED BAP

MEDITERRANEAN VEGETABLE BURGER (V)

£9
ONIONS, COURGETTES, MIXED PEPPERS, BLACK OLIVES & COUS COUS COATED IN BREADCRUMBS, TOPPED WITH MOZZARELLA CHEESE & A BASIL & LIME MAYONNAISE SERVED ON A TOASTED FOCACCIA

WATER BUFFALO BURGER

£11.50
AS WATER BUFFALO MINCE HAS ONLY 8% OF THE FAT CONTENT OF A NORMAL BEEF BURGER IT MAKES FOR GREAT TASTING HEALTHIER ALTERNATIVE IF YOU ARE LOOKING TO WATCH THOSE CALORIES

OUR HANDCRAFTED WATER BUFFALO BURGER IS SERVED IN A TOASTED FOCACCIA BUN WITH MELTED MOZZARELLA, CREME FRAICHE, SLICED BEEF TOMATO, WATERCRESS & SPICY POTATO WEDGES

VEGETARIAN OPTIONS

VEGETABLE FAJITAS (V)

£9
SLICES OF COURGETTE, PEPPERS, ONIONS & MUSHROOMS DUSTED WITH CAJUN SPICES, SERVED WITH SOFT FLOUR TORTILLAS, SOUR CREAM, SALSA, GRATED CHEESE & GUACAMOLE

VEGETABLE TAGINE (V)

£9
ROASTED PEPPERS, BUTTERNUT SQUASH, SPINACH & CHICKPEAS IN A MOROCCAN STYLE SPICY TOMATO SAUCE, SERVED WITH BASMATI RICE & A GARLIC & CORRIANDER NAAN BREAD

SOMERSET BRIE & BEETROOT TART (V)

£10
BAKED SOMERSET BRIE IN AN OPEN CRISP ONION, CHIVE & THYME PASTRY CASE TOPPED WITH BEETROOT & APPLE CHUTNEY. SERVED WITH DAUPHINOISE POTATO, SEASONAL VEGETABLES & FINISHED WITH BALSAMIC

HOT GOATS CHEESE SALAD (V)

£10
A COMBINATION OF ROASTED MEDITERRANEAN VEGETABLES WITH LEMON JUICE & ROSEMARY, TOPPED WITH A BREADED SLICE OF CREAMY FRENCH GOATS CHEESE, FINISHED WITH BALSAMIC & CHIVE OIL

MUSHROOMS & WALNUT HOTPOT PIE (V)

£10
A RED ONION PASTRY CASE WITH BRAISED MUSHROOMS & ONIONS, TOPPED WITH SLICED POTATOES & FINISHED WITH CHOPPED WALNUTS. SERVED WITH CREAMY MASHED POTATOES, FINE BEANS & RED WINE GRAVY

BECOME A FRIEND ON OUR WEBSITE

DON'T FORGET TO LOG INTO OUR WEBSITE WWW.GREAVESPARK.CO.UK TO FIND ALL THE EXCLUSIVE OFFERS, PROMOTIONS AND INFORMATION IN OUR MONTHLY MAILER...YOU EVEN RECEIVE A NICE SURPRISE ON YOUR BIRTHDAY!



LIKE US AT OUR PAGE
GREAVES PARK



FOLLOW US ON TWITTER
@GREAVESPARLANC

AND NOW THE CONTACT DETAILS AND THE SMALL PRINT

OUR FISH MAY CONTAIN SMALL BONES (BUT WE TRY NOT TO)

WEIGHTS OF THE MEATS ARE ALL APPROXIMATE UNCOOKED WEIGHTS

V - VEGETARIAN DISHES (BUT YOU ALREADY KNOW THAT)

ALTHOUGH WE ENDEAVOUR TO KEEP OUR VEGETARIAN MEALS AS COMPLETELY SEPERATE PLEASE NOTE WE HAVE NO DEDICATED VEGETARIAN KITCHEN

UNFORTUNATELY WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE FREE FROM NUTS OR SEED TRACES AS MUCH AS WE WOULD LIKE TO BE ABLE TO

TIPS ARE RETAINED BY STAFF AND ARE NOT USED TO SUPPLEMENT WAGES

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

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