

DUGDALES

We choose dishes which utilise fresh, local produce and seasonal ingredients to bring you the very best the local area has to offer.

All food is freshly prepared as such please recognise there may be some delay during peak times.

Food Allergies and Intolerances

Please speak to our staff about ingredients in your meal, when making your order.

All of our food is prepared in our kitchen where nuts, cereal containing glutens and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before your order. While we do our best to reduce risk of cross contamination, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.



Three Course Sunday Lunches served from 12-2.30pm
£15.95 per person, please enquire at reception

Starters

Soup

Fresh Soup of the Day, served with a Fresh Crusty Bread Roll
£5.95

Goats Cheese

Deep Fried Crispy Goats Cheese with Mixed Leaves and Chilli
Jam
£6.95

Chicken

East Indian Spiced Chicken Breast, New Potato, Lightly
Spiced Mayonnaise with Mango Dressing
£6.95

Haddock

Deep Fried Smoked Haddock Aranchini, Lemon Alioli,
Dressed Salad Leaves
£6.95

Ham Hock

Ham Hock Fritters, Pickles, Mixed leaves and Mustard
Mayonnaise
£6.95

Black Pudding

Local Bury Black Pudding and Lancashire Cheese Spring Roll
with Sweet Chilli Dipping Sauce and Crispy Cabbage
£6.95

Main Dishes

Chicken

Tandoori Chicken, Potato and Butternut Squash, Saag Aloo, Carrot and Cardoman Puree, Mini Onion Bhajis and Mint Yoghurt
£15.95

Oxtail

Home Made Raviolis, Filled with Slowly Roasted Oxtail, Wild Mushroom Textures, Oxtail Bon Bon, Oxtail Reduction
£16.95

Fish and Chips

Beer Battered Fresh Haddock with Hand Cut Chunky Chips, Mushy Peas and Tartar Sauce
£12.95

Cauliflower (v)

Textures of Cauliflower, Roasted, Pickled and Puree, Blue Cheese and Cauliflower Croquettes, Hazelnut, Celery and Apple Dressing
£12.95

Lamb Hotpot

Tender braised Lamb, Boulongere Potatoes, Red Cabbage and Confit Shallots
£15.95

Seabass

Pan Fried Seabass, Sweet Potato Rosti, Roasted Cherry Tomatoes and Salsa Verde
£16.95

Steaks

All our steaks are 30 days aged for extra tenderness and flavour. Char grilled to your liking and served with Chunky Chips, Roasted Tomato, Mushrooms and Deep-Fried Pickled Onion Rings.

Rib Eye Steak-10oz the most flavourful of steaks, marbled for a tender texture- £19.95

Sirloin Steak-10oz juicy and tender- £22.95

Steak Sauce - Stilton & Port, Peppercorn or Diane £2.50

Side Orders £2.95

Triple Cooked Chunky Chips
Mixed Salad with House Dressing
Basket of Fresh Bread Rolls

**Hot Sandwiches – All served with Hand Cut Chips and Salad
£10.95**

Roast Chicken Breast, Bacon, Lettuce and Tomato with Creamy Mayo

Pan Seared Steak with a Jug of our own Pepper Sauce

**Cold Sandwiches – All served with Hand Cut Chips and Salad
£7.95**

(Served on White or Brown Granary Bread)

Lancashire Hand Carved Roast Ham with Homemade Piccalilli

Creamy Lancashire Cheese with Farmhouse Pickle

Tuna Mayonnaise with Red Onion

North Atlantic Prawns with Marie Rose Sauce

Sharing Platters....

Farmhouse

A selection of local Lancashire Cheese, Roast Ham, Homemade Pate

Selection of Pickles and Chutney, Chunky Chips and Bread Roll

£12.95 (for 1) or £24.95 (for 2)

Seafood

Mini Fish and Chips, Crispy Whitebait with Garlic Mayonnaise, Classic

Prawn Cocktail

£12.95 (for 1) or £24.95 (for 2)

Vegetarian (v)

Crispy Goat's Cheese, Homemade Nut Roast with Homemade Chutney
and Mushroom Bruschetta

£12.95 (for 1) or £24.95 (for 2)