

THE  
**COURTYARD**

**\* = THURSDAY TWO COURSES £19**

**NIBBLES (\*)**

(V) Crispy halloumi fries dusted with cajun spices, served with sweet chilli jam. £5.95 (GF Available)

Homemade black pudding sausage roll and apple chutney £4.50

(V) Barnoldswick bakery sourdough served with balsamic and olive oil £3.50

Pan fried Lancashire sausage bites with honey and wholegrain mustard £5.95 (GF Available)

**STARTERS**

<b>* White Onion, Apple &amp; Cider Soup</b>	<b>£7.25</b>	<b>*Chicken Liver Parfait</b>	<b>£9.95</b>
Served with sourdough croûtes (GF Available) (VE Available)		Partnered with red onion chutney and artisan ciabatta fingers (GF Available)	
<b>Hot Smoked Salmon</b>	<b>£11.95</b>	<b>Pan Fried Prawns</b>	<b>£10.75</b>
Hot smoked salmon served with dill potato salad, pickled fennel and chive oil.		Pan-fried prawns with a fresh mango and chilli salsa.	
<b>Spring Pea and Mint Risotto</b>	<b>£9.95</b>	<b>*Creamy Garlic Mushrooms</b>	<b>£9.95</b>
Creamy risotto with spring peas and fresh mint, finished with parmesan and toasted sunflower seeds.		Garlic mushrooms in a light cream sauce on toasted sourdough, topped with a crispy egg (GF Available)	

**LUNCH (\*) Served Thursday - Saturday 1-5pm**

<b>Chicken, Bacon and Brie</b>	<b>£12.50</b>	<b>Lancashire Cheese and Pate board</b>	<b>£16.95</b>
Served on toasted ciabatta accompanied by skin on fries (GF Available)		An offering of local Lancashire cheeses, artisan biscuits, sourdough, chutney and chicken liver pate	
<b>The Lawrence Club</b>	<b>£12.50</b>	<b>All Day Breakfast</b>	<b>£14.95</b>
Pan fried chicken, crispy bacon, lettuce and tomato sided with skin on fries (GF Available)		Sausage, bacon, beans, mushrooms, hash browns, black pudding, fried egg & sourdough (GF Available) (Vegetarian available)	
<b>Artisan Pie</b>	<b>£13.50</b>	<b>Cheddar &amp; Red Onion Chutney Sandwich (V)</b>	<b>£11.50</b>
Served with creamy mash, mushy peas and gravy (ask for today's pie) (Vegetarian available)		Cheddar cheese & Red onion chutney served on toasted sourdough with skin on fries	

**DOG MENU**

<b>Treat Pots</b>	<b>£3.00</b>	<b>Dog Bowls</b>	<b>£5.00</b>
<ul style="list-style-type: none"> <li>BARK BURGERS, BEEF PATTIES WITH CHEESE</li> <li>BARK BANGERS MINI CHICKEN SAUSAGES</li> <li>SUNDAY ROAST LAMB &amp; MINT BONES</li> </ul>	<b>£3.00</b>	<ul style="list-style-type: none"> <li>ROAST DINNER CHICKEN DRUMSTICK, SAUSAGE, PEAS &amp; CARROTS (WHEAT FREE)</li> <li>FISH &amp; CHIPS DRIED SPRATS, SWEET POTATO FRIES &amp; PEAS (GRAIN FREE)</li> </ul>	
<b>Doggy Drinks</b>		<b>Bowl &amp; Drink £6.50 or Bowl, Drink &amp; Treat £8.50</b>	
BARK BREW DOG 'BEER' or PAW STAR DOG 'MARTINI'			

**SIGNATURE BURGERS (\*)**

All our burgers are served on a toasted brioche bun and accompanied with skin on fries, lettuce, tomato and gherkin.

<b>Southern Fried Chicken</b>	<b>£16.50</b>
With a ranch dressing	
<b>Halloumi Burger served (V)</b>	<b>£15.95</b>
With tomato salsa (GF Available)	
<b>The Lawrence</b>	<b>£16.95</b>
Two 4oz hand pressed beef burgers served with tomato relish, Lancashire cheddar and bacon (GF Available)	
<b>Black and Blue</b>	<b>£16.95</b>
Two 4oz hand pressed beef burgers with black pudding, blacksticks blue cheese and mustard mayo	
<b>Fiery Bean Burger</b>	<b>£15.95</b>
served with pickled fennel and miso mayo	

**SUNDAY ROAST**

**Pick Any Starter / Dessert Plus a Sunday Roast or Any Burger**

Beef (sirloin), Chicken with homemade stuffing or Vegetarian option served with roast potatoes, seasonal vegetable medley, creamy mash, Yorkshire pudding, cauliflower cheese and gorgeous red wine gravy. (GF Available) Upgrade to XL or DOUBLE MEAT Sunday roast for only £3.50 extra

**Fancy sharing? Let us know if you'd like yours served sharer-style on one of our boards.**

**1 course £19.95, 2 course £26.95 or 3 course £33.95**

## MAIN COURSE

<b>*Chicken Supreme</b> Roasted chicken supreme, served alongside bubble & squeak and finished with a fragrant pink peppercorn sauce	<b>£18.95</b>	<b>*King Prawn and Chorizo Tagliatelle</b> King prawns and spicy chorizo tossed through tagliatelle with roasted cherry tomatoes, finished with Parmesan and a swirl of basil pesto.	<b>£17.95</b>
<b>Pan Roasted Salmon</b> Perfectly pan-seared salmon fillet with crushed buttered new potatoes and peas à la Française	<b>£19.95</b>	<b>*Beetroot Wellington (V)</b> Wrapped in puff pastry served with Mash & Buttered greens	<b>£16.95</b>
<b>Feather Blade of Beef Bourguignon</b> Slow-cooked feather blade of beef in a classic Bourguignon sauce, served with silky mashed potato and tenderstem broccoli	<b>£21.95</b>	<b>*Classic Caesar Salad (V)</b> Made with lettuce, croutons, bacon, Parmesan cheese, and Caesar dressing. Add chicken breast for £2 (GF Available)	<b>£13.95</b>
<b>*Locally Sourced Sausage</b> With buttered mashed potato, rich homemade gravy and Crispy onions (vegan or vegetarian option available) (GF Available)	<b>£15.95</b>	<b>28 Day Aged British 8oz Sirloin Steak</b> With thick cut chips, Cooked with seasoned butter, roasted mushroom and tomato (GF Available)	<b>£27.95</b>

**SAUCES - Peppercorn, Blacksticks Blue cheese & port £2.50**

### SIDES

Creamy mash £3.50 - Rocket and parmesan salad £3.50 - Skin on fries £2.75 - Vegetable medley £2.75 - Aspen fries £3.50  
Salt and pepper chips £4.25

## DESSERTS (\*) All priced at £8.95

### Sticky Toffee Pudding (V)

Classic sticky toffee pudding smothered in toffee sauce, served with warm custard

### Vanilla Panna Cotta

Silky vanilla panna cotta with sweet stewed rhubarb and a spiced ginger biscuit

### The Lawrence Eton Mess (V)

Featuring a mix of forest fruits, meringue and chantilly cream, offering a delightful balance of flavours (GF Available)

### Triple Chocolate Brownie (V)

Created using three of the finest Belgian chocolates. Topped with a chocolate ganache. Served with mixed berries and a scoop of honey and ginger ice cream (GF Available)

### Dark Chocolate Fondant

Warm dark chocolate fondant with a molten centre, served with macerated cherries and indulgent clotted cream

### Vegan Ice Cream (Ve)

Served with seasonal berries

### Lemon and Mixed Berries Tart (V)

With a vanilla bean ice cream & Topped with mixed berries (Ve & GF Available)

### Artisan Lancashire Cheese Platter (V) (+£5 supplement)

For the cheese enthusiast, Choose from our selection of Lancashire Bomb, Lancashire Crumbly, Lancashire Brie, and Blacksticks Blue. Accompanied by artisan crackers, red onion chutney, celery and apple. Add a glass of port for £4.25.

## HOT DRINKS

Americano	£4.00
Espresso	£3.75
Double espresso	£4.45
Cappuccino	£4.60
Latte	£4.60
Hazelnut / Caramel Latte	£4.80
Mocha	£4.20
Hot chocolate	£3.50
Tea (flavours available)	£3.50
Liqueur coffee	£7.55

All above available in decaf or full caffeine and with cows milk or oat milk.

## LITTLE PEOPLE MENU

### Starters

- Hummus and crudités (V)
- Halloumi fries (V)
- Soup of the day (V)
- Ciabatta garlic bread with or without cheese (V)

### Mains

- Tomato pasta with or without chicken
- Cheese and tomato mini ciabatta pizza (V)
- 3 oz Cheeseburger with skin on fries
- Chicken strips with skin on fries
- Sausage and mash (Vegetarian available)
- Beef or chicken roast (Sundays only)

### Puddings (V)

- Fruit Salad
- Chocolate brownie Ice Cream Sundae
- Double chocolate muffin
- Banoffee waffle

### Milkshakes £3.95

- Chocolate brownie
- Peanut butter and banana
- Very berry

1 Course £8.95  
2 Course £12.95  
3 Course £16.95