

PRESTBURY VILLAGE RESTAURANT

A Rare Breed... Casual, Idiosyncratic & Timeless

Ala Carte Menu

Monday to Saturday : Five Thirty until Ten

(See Separate Menu for Sunday's)

Bread & Nibbles

Homemade Beetroot, Parsnip & Kumara Crisps	1.75
Marinated Olives	3.25
Homemade Bread (for two)	50p
Houmous & Crudités	3.25

As Nibbles to share or as a Starter

Mediterranean Skewer Queen Olives, Artichoke Heart, Chorizo Rosario, Manchego, & Flat Bread	7.50
English Platter Mature Cheddar, Silver Onions, Ham Hock, Homemade Piccalilli & Vegetable Crisps	

Starters

Soup of the Day Homemade Bread V	4.95
Shredded Duck Salad Melon, Mint & Cashew Nuts	6.75
Seared King Scallops Bury Black Pudding, Garlic, Lemon & Vine Ripe Tomatoes	9.75
New Orleans Clam Chowder Water Biscuits	5.95
Asian Duet Thai Fish Cake & Satay Chicken	7.50
Warmed Feta & Mixed Beets Rocket Salad V	6.50
King Prawn & Chorizo Salad	7.75

As Starter or Mains

Smoked Haddock Risotto Soft Poached Egg & Truffle Oil	6.25/11.95
Deux Viandes Lambs Kidneys & Grilled Bury Black Pudding, Smoked Bacon & Red Wine Sauce	5.95/11.50
Classic PVR Chicken Tikka Kebab Mint Yoghurt, Salad & Coriander Rice	6.95/12.95

Beef & Steaks

Aged Birtwistle's English Beef Steaks have Handcut Chips, Field Mushroom & Confit Tomato	
Pepper, Red Wine or Bordelaise Sauces	1.95

Ribeye 10oz	17.95
Sirloin 8oz	15.95

Fillet St Ricard Medallions of Beef, Bacon, Thyme & Shitake Mushroom Hash Brown, Spinach & Sauce Bordelaise	17.95
---	-------

Mains

Slow Roast Lamb Shoulder Creamy Mash, Pea Puree, Baby Carrots & Redcurrant Sauce	12.95
Fillet of Sea Bass Brabant Potato, Fennel, Leek & Salsa Verde	15.50
Pancetta Wrapped Chicken Leek, Mushroom, Petit Pois & Creamed Potato	14.25
Pork Tenderloin Chorizo & Pear Rosti, Steamed Spinach & Red Wine Sauce	14.75
Roast Duck Breast Springroll, Szechuan Stir Fried Vegetables & Hoi Sin Glaze	16.50
Roast Lamb Rump Lyonnaise Potatoes, Roasted Root Vegetables - Rich Rosemary Lamb Jus	17.50
Thai Massaman Curry Sweet Potato, Spinach & Coriander Rice V	11.95
Northern Delights Guinea Fowl Breast, Bury Black Pudding, Roast Parsnip Mash & a Madeira Sauce	15.95

Sides

Garlic Ciabatta	2.95
Steamed Coriander Rice	1.50
Chunky Hand Cut Chips	2.95
Creamy Mashed Potato	2.95
Buttered Spinach	2.95
Fine Beans, Crisp Pancetta & Almonds	2.95
Tomato & Onion Salad	2.50
Seasonal Vegetables	1.00
Green Leaf Vinaigrette Salad	1.00

A Selection of Puddings or Cheese Board

Coffees

Filter Coffee	1.65
Tea	1.65
Espresso	1.50 double 2.50
Latte	2.50
Cappuccino	2.50
Liqueur Coffee	4.25

All Prices include VAT at the current rate

Gratuities left on cards or in cash go directly to the staff both front of house and the kitchen chefs

Our kitchen work with seafood & nuts - we cannot guarantee that traces of either may be transferred during preparation of dishes