

BRIARS HALL HOTEL

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES

APPETISERS

- Pork Crisps with Bramley Apple Sauce **3**
Pigs in Blankets with mustard mayonnaise **4**
Cauliflower Fritters with curry mayonnaise **3 (V)**
Salt 'n Pepper Chips **3.5 (V)**
Garlic Baguette (V)
Sweet chilli **3.5** Add cheese **4**
Cheese & Tomato **4.25**

SMALL PLATES

- Chef's Home Made Soup of The Day
With warm bread roll **5**
Nachos (V)
Tortilla chips salsa, guacamole,
Jalapenos, Mexicana cheese sauce
& sour cream. **5.5**
add Pulled Piri Piri Chicken **3** or Chorizo **3**
Bury Black Pudding
Sauteed potatoes, streaky bacon, wild mushrooms,
fried hen's egg, grain mustard emulsion **6**
Chicken Pate
Thyme & Garlic butter, pickled vegetables, burnt
orange puree, cranberry & caramelised onion
Chutney, brioche toast **5.5**
Wild Mushrooms (V)
Thick cut grilled soda bread, Stilton Rarebit,
watercress & chive oil **5.5**
Salmon Fishcake
Remoulade, capers, rocket, lemon vinaigrette,
parsley emulsion **6**

SHARING

- Nachos Bowl (V)
Tortilla chips, salsa, guacamole, jalapenos,
sour cream,
Mexicana cheese sauce **9**
Add Piri Piri Pulled Chicken **3** Add Chorizo **3**
Tempura Fish Board
Battered King Prawns, whitebait, soft shell
crab, Tartare sauce, aioli, lemon **13**
Piggy Board
Huyton's Pork Pie, Pigs in blankets, Pork crisps,
black pudding fritters, Bramley Apple sauce,
piccalilli, red onion marmalade **11**

GRILL

- Mixed Grill
4oz Rump steak, 5oz Gammon,
Cumberland sausage, fried egg,
black pudding, tomato, King Oyster mushroom
& garden peas **20**
HUYTON'S STEAKS
Rump **16** Sirloin **20** Rib-Eye **20**
All served with cherry tomatoes on the vine,
King Oyster mushroom, triple cooked chips &
onion rings
Gammon Steak
Fried egg & or pineapple, triple cooked chips,
garden peas
5oz **7.5** 10oz **11**
4oz Rump Steak
Chips, pepper sauce, rocket salad **10**

Additions ~Scampi **4** King Prawns **4** Onion Rings **3.5** Panache of vegetables **3**
Add Stilton & mushroom, Diane, Pepper or Stroganoff sauce **4**

BURGERS

Homemade, served on a Brioche bun, with baby gem lettuce, beef tomato, onion rings & fries

- Briars Burger With relish **9**
'BIG' Briars Burger, Double patty, relish **13**
Mexican Burger
Mexicana cheese, jalapenos, guacamole, salsa **10**
Rump Steak
Strips of rump with sautéed onions and mushrooms, Stilton cheese
10
Cordon Bleu
Breaded chicken fillet, smoked streaky bacon, Emmental Cheese **10**

STARTERS

GLUTEN FREE

MAIN COURSE

- Chef's home-made soup of the day, gluten free bread **5**
King Prawns, remoulade, capers, rocket, lemon vinaigrette, parsley emulsion
6.5
Chicken Pate, garlic & thyme butter, pickled vegetables, burnt orange puree,
caramelised onion chutney, gluten free toast **5.5**
Creamy wild mushrooms, on gluten free toast, watercress, chive oil **5.5**
Roast of the Day with jus **10.95**
Chicken Supreme, choice of Stilton & mushroom, Pepper
or Jus **13.5**
Sea Bass, celeriac puree, sautéed smoked bacon, broccoli & almonds, saffron
Parisienne potatoes, golden raisin puree, red wine jus **12**
Roasted Vegetable Risotto, soft poached hen's egg, chive emulsion **11**

PLEASE STATE GLUTEN FREE ON ORDERING

SIDES

- Beer Battered Onion Rings **3.5**
Panache of vegetables **2**
Triple Cooked Chips **2.5** Fries **2**
Dauphinois Potatoes **3**
Tossed Salad **2**
Cheesy Chips **3**
Sauces
Stilton & Mushroom, Diane,
Pepper, Stroganoff, **3**

LARGE PLATES

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Briars Steak & Doombar Real Ale Pie

Shortcrust pastry, triple cooked chips, panache of vegetables & gravy

11

Beer Battered Fleetwood Hake

Triple cooked chips, garden or mushy peas tartare sauce, burnt lemon

Small **7.50** Large **11.5**

Add gravy or curry sauce **3**

Chicken Supreme

Dauphinoise potato, cabbage & smoked streaky bacon

Choose from Stilton & mushroom, Diane, Stroganoff, Pepper sauce or gravy

13.5

Lamb Rump

With lamb fritter, fondant potato, pea puree, beef dripping carrot, jus, parsley emulsion **14**

Roast of the Day

Traditional accompaniments

10.95

Ploughman's Board

Huyton's Pork Pie, Creamy Lancashire cheese, Stilton, pickles, chutney, honey & mustard roast ham, piccalilli **10**

Vegetarian 8.5 (V)

Pork Loin Chop

Black pudding fritter, savoy cabbage & black mustard seed potato cake parsnip puree, jus

11

Pan-Asian Curry

Sticky coconut rice, chips or both, black sesame seed & coriander flat bread

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Choose from **Chicken 12** ~ **King Prawn 15**

~ **Vegetarian 10 (V)**

Sea Bass

Celeriac Puree, sautéed smoked bacon, broccoli & almonds, saffron Parisienne potatoes, parsley emulsion, golden raisin puree, red wine jus

12

King Oyster Mushroom Risotto (V)

Soft poached hen's egg, parmesan tuile, chive emulsion

11

Lancashire Cheese, Caramelised Onion & Potato Pie (V)

Topped with parsnip & chive mash, triple cooked chips, mushy peas

9.5

Cock & Bull

Sauteed beef & chicken strips, stir fry vegetables, chips, rice or both.

Choice of Pepper, Diane, Sweet chilli or Stroganoff sauce **15**

All dishes wherever possible are home-made and sourced from local suppliers. (v) Suitable for vegetarians. Products may contain nuts, seeds or alcohol.

All stated weights are taken uncooked.

REDS

Invenio Shiraz (Australia) **17.5**

Perfumed fruit & a hint of white pepper

Invenio Cabernet Sauvignon (Chile) **17.5**

A full flavoured red, notes of mint & cassia

Invenio Merlot **17.5**

Ruby colour, red fruit character

Las Ondas Pinot Noir (Chile) **20**

Light bodied with raspberry & strawberry

Finca de Oro Rioja (Spain) **23**

Mid bodied red, showing dark fruit, spice and oak aromas

Trapiche Malbec, Mendoza (Argentina) **24**

Full bodied with notes of damson & oak

Malvasia Nera Masseria (Italy) **24**

Mid bodied red with an attack of jammy fruit & oak

ROSE

Invenio Zinfandel (USA) **17.5**

Light, fruity, bursting with strawberry fruits. Medium sweet

Ponte Pinot Grigio Rosato (Italy) **20**

Fresh & youthful off-dry wine with a lovely rose petal pink colour

WINES

WHITES

Invenio Pinot Grigio (Italy) **17.5**

Clean fresh white with pear & apple flavours

Invenio Sauvignon Blanc (Chile) **17.5**

Fresh, dry with guava & tropical fruits

Invenio Chardonnay (Australia) **17.5**

Medium, with citrus & ripe pineapple notes Light, floral with the fresh taste of grapes

Aimery Chardonnay (France) **22**

Fragrant & lively on the nose with a good balance of weight & acidity

Cloud Island Sauvignon Blanc

(New Zealand) **23**

Fresh & juicy with tropical flavours & zingy acidity

SPARKLING

Baron d'Arignac NV Brut (France) **20**

Ponte Prosecco Extra Dry (Italy) **24**

Ponte Aurora Rose Extra dry (Italy) **25**

CHAMPAGNE

H Lanvin & Fils Brut (France) **35**

Fresh on the nose, this dry Champagne has a rounded toast palate

Veuve Cliquot Yellow Label Brut (France) **50**

Full dry, high quality Champagne

Laurent Perrier Cuvee Rose (France) **70**

Elegant & fresh, with red fruit character & a rounded finish

LOW ALCOHOL

Torres Natureo -Low Alcohol 0.5% (Spain) **18**