



FIRST CHOP

BAR & KITCHEN

T'APAS

SOURDOUGH BREAD TOASTED ON THE CHAR GRILL v <i>Served with spicy tomato dip.</i>	2.95	MARINATED GREEN OLIVES v	2.50
HAND CUT FAT CHIPS v <i>With a choice of garlic mayo, spicy tomato sauce, or coriander and garlic yoghurt.</i>	3.00	GREEN SALAD v <i>Tomato, cucumber, red onion, seasonal leaves, house dressing.</i>	4.25
CRUMBLY LANCASHIRE CHEESE SALAD v <i>Sean Wilson's award winning Crumbly Lancashire, tomatoes, cucumber, olives, and seasonal leaves.</i>	4.75	GRILLED PITTA WITH 3 DIPS v <i>Humous, spicy tomato, garlic, coriander & sesame yoghurt.</i>	4.25
BAKED FIELD MUSHROOMS v <i>With garlic and thyme.</i>	4.75	GREEN BEANS v <i>With Sean Wilson's award winning crumbly Lancashire cheese, almonds and a maple syrup glaze.</i>	5.25
CHIPOLATAS - 3 WAYS <i>Black pudding, traditional pork, chorizo style. Served with a mustard dip.</i>	5.25	TOMATO, MOZZARELLA & BASIL SALAD	5.50
AUBERGINE PARMAGIANNI <i>Aubergine, mozzarella, tomato sauce, parmesan cheese.</i>	5.25	MARINATED CHAR GRILLED VEG v <i>Courgette, aubergine, peppers and red onions in a lemon, oregano and extra virgin olive oil marinade.</i>	5.50
WHITEBAIT <i>Breadcrumbs and deep fried. Served with garlic mayo and lemon wedges.</i>	5.75	HALLOUMI AND VEGETABLE KEBABS v <i>Marinated halloumi cheese, peppers and courgette with tzatziki.</i>	5.50
3 AWARD WINNING LANCASHIRE CHEESES v <i>With oat cakes and red onion marmalade.</i>	5.75	CHICKEN SKEWERS <i>Marinated in lemon, served with garlic & coriander yoghurt.</i>	5.75
CHORIZO & CHICKEN WINGS <i>Slow cooked with red wine and tomatoes.</i>	5.75	SMOKED HADDOCK & SAGE FISHCAKES <i>With radish & pickled cucumber salad.</i>	6.00
LAMB KOFTA KEBABS <i>Made with J&R Holts locally reared lamb. Served with tzatziki.</i>	5.75	8HR SLOW COOKED BEEF RIBS <i>With coriander salsa.</i>	6.75
TREACLE & ALE PORK RIBS	6.00	STEAK MONTADITO <i>Marinated rump steak served on toasted sourdough bread with English mustard & red onion marmalade.</i>	6.75

We are proud of the quality of produce available on our doorstep and are happy to offer what we consider to be some of the best Lancashire has to offer. All of our meat is of the highest quality, sourced from local butchers from local farms. None of the meat on your plate will have been raised more than 25 miles from our front door. All of our vegetables are sourced from local greengrocers and, where possible, also come from local farms.



FIRST CHOP

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SHARING PLATTERS

11.95

A cold platter, served with toasted sourdough bread, olive oil and balsamic, hummous, tzatziki, olives and marinated chargrilled veg.

Choose from:

A CHEESE PLATTER

*With 3 Lancashire cheeses - Mrs Kirkham's unpasturised and smoked and a choice of award winning blue or crumbly from the Saddleworth cheese company.
With homemade plum and sage chutney.*

A MEAT PLATTER

With 2 air dried hams (12 month matured Jamon Serrano Reserva and Lomo Ham), Chorizo Pamplona and Salchichon sausage from the Pyrenees. With pickles.

CHILDREN'S MENU

5.00

DRINK

Fresh orange or apple juice.

MAIN COURSE

Choice of:

Chipolatas, chicken skewer, burger, any kebab or fish cakes, with chips & salad.

DESERT

Choice of:

Chocolate, vanilla or strawberry ice cream.

**DON'T FORGET OUR
SPECIAL T'APAS OFFER**

Buy two get one free!

12.30pm til 10.00pm TUESDAY to THURSDAY

& FRIDAYS BEFORE 6.30pm

— ORDER any THREE TAPAS  GET THE CHEAPEST DISH FREE —