

WHITE

PINOT GRIGIO, Adriana, Sicily, Italy
Easy drinking fruity white
Glass 125ml £2.20 | 175ml £3.50 | 250ml £4.50 | Bottle £12.95

CHARDONNAY, VINOIR, Maule Valley, Chile
A richer style dry white with tropical fruit and fresh acidity
Glass 125ml £2.30 | 175ml £3.35 | 250ml £4.60 | Bottle £13.25

SOUTH ISLAND SAUVIGNON BLANC, Marlborough, New Zealand
Classic NZ Sauvignon with aromas of elderflower and gooseberry
Glass 125ml £3.00 | 175ml £4.65 | 250ml £6.25 | Bottle £17.95

CHENIN BLANC, Bergsig Estate, Breedekloof, South Africa
Soft and round, combinations of guava and honey overtones
Bottle £16.95

SAUVIGNON BLANC, Adriana, Languedoc, France
Green hues, zesty, crisp dry wine
Bottle £13.95

ALBARINO, Veiga Naum, Rias Baixas, Spain
Persistent aromatic wine, luscious mouth feel
Bottle £24.00

CHABLIS, Pascal Bouchard, Burgundy, France
Great complexity, typical mineral and flint notes
Bottle £28.00

FIZZ

PROSECCO SPUMANTE, Torre dei Vescovi, Veneto, Italy
Hand selected grapes, hints of Williams pear
Bottle £22.00

TERRA SERENE PROSECCO SPUMANTE
Intense, fruity notes of apples, pears and citrus
Glass 125ml £5.25 | Bottle £22.00

CLAUDE BARON SAPHIR BRUT, Champagne, France
A great Champagne from a small family producer, delicate and fruity
Bottle £32.00

GIFT VOUCHERS
Available Online

RED

CABERNET SAUVIGNON, Vinoir, Maule Valley, Chile
Abundance of ripe red fruit, hints of pepper and jam
Glass 125ml £2.35 | 175ml £3.75 | 250ml £4.95 | Bottle £13.95

MERLOT, Adriana, Languedoc, France
Soft with elegant dark fruit, balanced tannins
Glass 125ml £2.35 | 175ml £3.75 | 250ml £4.95 | Bottle £13.95

SHIRAZ, Puzzle Ridge, South Eastern Australia
Subtle smoke and spice, long lingering finish
Glass 125ml £3.20 | 175ml £4.75 | 250ml £6.95 | Bottle £18.95

CHATEAU BELAIR, Bordeaux, France
Ripe red berries and silky tannins
Bottle £19.95

PINOT NOIR RESERVE PENNY LANE, Marlborough, New Zealand
A lighter style with plum and spice on the palate.
Bottle £23.00

CARMENERE RESERVA, Gran Araucaria, Maule Valley, Chile
Classic chocolate and pepper, well balanced wine
Bottle £18.95

PINOTAGE, Bergsig Estate, Breedekloof, South Africa
Vibrant redcurrant and warm vanilla from oak ageing
Bottle £20.00

SHIRAZ, Famiglia Miranda, South Australia
Well structured, smooth and spicy
Bottle £21.00

OAK AGED MALBEC, Finca Beltran, Mendoza, Argentina
Medium bodied easy drinking wine with prominent damson
Bottle £19.75

ROSE

PINOT GRIGIO BLUSH, Colli Vicentini, Veneto, Italy
Pale blush, subtle elegant palate
Glass 175ml £3.50 | 250ml £4.75 | Bottle £12.95

COTES DE PROVENCE ROSE, Le Provencal, Cotes de Provence, France
Wild strawberry, gentle acidity and great length
Bottle £20.00

ZINFANDEL ROSE, Adriana, California, USA
Fruity nose, with slight sweetness. Very versatile
Bottle £12.95

GIN

Gordons £2.20
Gordon's has a higher concentration of juniper than any other brand, making it well known as the "ginniest" of gins.

Hendricks £4.00
Divinely smooth with character and a balance of subtle flavours, with infusions of cucumber and rose petals creates a wonderfully refreshing gin

Adnams Copper House £3.50
Classically charged with juniper and rich with floral and citrus notes, it's a warm and welcoming introduction

Bombay Sapphire £2.70
Bombay Sapphire includes 10 precious botanicals that are held separate from the spirit in perforated copper baskets

Bulldog £3.20
Bulldog London Dry Gin is a multi-award winning gin handcrafted at an English distillery that has been making the highest quality gin for over 250 years

Portobello Road £3.50
Fresh citrus character from lemon, bitter orange and coriander with a sweet peppery finish which is achieved by the use of liquorice and nutmeg

Larios Rosé £2.40
Larios Rosé fuses Mediterranean citrus with strawberry flavour and aroma

Larios Dry £2.20
Larios Dry Gin is crystal clear in colour, light, floral and fruity with delicate juniper and citrus

Langtons £4.30
A celebration of the lake district, the softness, the elegance, the freshness and the warmth

Monkey 47 £5.00
Distinct scents of citrus and lavender notes accompany the botanical sweet aroma and a deep and harmoniously balanced complexity.

Provincial
HOTELS & INNS

BEVERAGES

Espresso	£1.95	Pot of tea for one	£2.05
Cappuccino	£2.30	Speciality teas	£2.10
Latte	£2.50	Hot Chocolate	£2.75
Americano	£1.95	Liqueur coffees	£4.95
Toasted Teacake, butter and preserves			£2.35
Chocolate Muffin			£2.20

come and try our

AWARD WINNING
SUNDAY CARVERY

Served 12 Noon - 7pm

(Booking advised)

Main Course £9.95 – 2 Courses £13.95

Children £5.95

WHY NOT STAY OVER AT
THE COUNTY LODGE?

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www.provincialhotels.com

SANDWICHES Available until 5pm

Choice of white or brown bloomer with coleslaw and salad garnish	
BLT, grilled smoked bacon, little gem lettuce, tomato and mayo	£7.95
Melting brie and bacon with red onion marmalade	£6.95
Hot Cumberland sausage, caramelised onions	£6.95
Honey roasted ham, pineapple salsa	£6.95
Lancashire cheese and pickle	£5.25
Prawns, apple and celery with Marie Rose sauce	£6.95
Add chips or cup of homemade soup for £1.50	

NIBBLES AT THE BAR OR TABLE

Artisan stone baked bread, Balsamic and olive oil	£3.75
Chipolata Sausages, mustard mayo	£3.75

Monday to Friday 5:30pm - 7:30pm

WINTER SPECIAL

50% off starters and main courses with an * symbol



GRILL SPECIAL

Choice of any starter or dessert
PLUS 8oz Rump Steak
or Lamb Henry £15.95

STARTERS

Melting individual Camembert infused with garlic topped with cider soaked raisins with apricot chutney, celery, and warmed rustic bread (v)	£7.25
Seasonal soup with rustic bread (v)	£4.50*
Homemade garlic, red wine and chicken liver parfait, apple and date chutney, artisan bread	£5.75
Classic Prawn Cocktail, iceberg lettuce, Marie Rose, cherry tomatoes, wholemeal bread	£5.95
Creamy garlic & cheddar mushrooms, toasted ciabatta	£5.50*
Smoked haddock, salmon, prawn & cod fishcakes, sweet chilli dipping sauce	£6.25
Nachos, melting cheddar, salsa, sour cream, jalapenos, guacamole (v).....	£4.55 *
Black pudding, ham hock croquette, burnt apple sauce, hens egg	£6.75
Beer battered chicken goujons, spicy mayonnaise, and house salad garnish.....	£5.25

SHARERS

Sharing platter; Cumberland chipolatas, chicken goujons, ham croquettes, mini fish cakes, onion rings, raw slaw and dips	£12.95
Nachos sharing platter; classic nachos, chilli beef, tomato salsa jalapenos, melting cheese, sour cream and guacamole	£10.95

CLASSICS AND MAINS

Chicken and thyme pie, creamy white wine sauce, short-crust pastry, spring onion mash, seasonal vegetables.....	£9.50*
Beer battered fish and chips, chip shop mushy peas, tartare sauce	£11.25*
Lamb Henry, slowly braised shoulder of lamb, mash, seasonal vegetables, mint gravy	£14.95
Oven baked salmon fillet, buttered crushed potatoes, green peas, prawn bisque	£10.95
Cumberland sausage and mash, onion gravy, garden peas.....	£9.50*
Individual fish pie, grated cheddar mash, house salad	£10.50*
Extra-large breaded whole tail Scampi, home-cooked chunky chips, tartare sauce	£10.50
Traditional Lancashire Ploughman's, Mrs Kirkham's Lancashire cheese, mature Stilton, honey roast ham, pork pie, pickled onions, piccalilli, house coleslaw, Hawkshead relish, Artisan bread	£10.95
Mushroom and lentil shepherd's pie, cheddar topping, panache of vegetables (v)	£9.50
Buffalo cauliflower tostada crisp corn tortilla base, refried black beans, spiced cauliflower, salad, guacamole, ranch dressing (v)	£9.95*
Homemade beef lasagne, house salad, garlic ciabatta	£10.25*
Roast duck breast, sticky orange sauce, bubble and squeak potato cake, green beans.....	£14.95

FROM THE GRILL

Hunter's chicken, chargrilled chicken breast, smoked Cheddar and streaky bacon, roasted Portobello mushroom, BBQ sauce, chips and house coleslaw.....	£10.50
Char-grilled gammon, fried hens egg, pineapple salsa, hand cut chips.....	£10.95
6oz Sirloin steak frites, Café de Paris butter, salad garnish and fries	£11.95
8oz Rump steak, Portobello mushroom, grilled tomato, beer battered onion rings, home cooked chunky chips.....	£16.25
Burgers Bacon or Melting Cheddar £1.00 extra All served on a brioche bun with burger sauce, little gem lettuce, tomatoes and gherkin, home cooked chunky chips, onion rings and house salad garnish.	
Aberdeen Angus burger	£9.95
Southern fried chicken burger	£8.95
Asian veggie burger, chickpea, quinoa, jalapeno & spinach burger, red pepper, kimchi ketchup	£7.95

£1.00 each for extra:
Bacon & Chutney | Smoked Cheddar | Sweet Cured Streaky Bacon

SIDES AND SAUCES

All £2.95 unless stated otherwise

Hand cut chips	Peppercorn, Diane or Béarnaise Sauce	House Salad
Onion rings	Creamy Mash	Seasonal Vegetables

DESSERTS

All £5.50 unless stated otherwise

Sticky toffee pudding, toffee sauce, vanilla ice cream	Warm chocolate fudge cake, cream or ice cream	Selection of Ice Creams: Vanilla, Strawberry, Belgian chocolate
Mixed berry cheesecake, vanilla ice cream	Lancashire cheese plate, biscuits, and chutney	
Winter fruit crumble and custard	Classic Crème Brûlée, short bread biscuit	