

STARTERS

SOUP OF THE DAY	4.95
OLIVES, SUNDRIED TOMATO HUMMUS, CIABATTA, OLIVE OIL, BALSAMIC GLAZE (V, VE, GF)	4.95
CRISP LIGHTLY BATTERED KING PRAWNS Sweet chilli dip, salad garnish	
5 PRAWNS	5.50
8 PRAWNS	7.50
STICKY SAUSAGES Honey and soy glaze, mustard mayonnaise	5.95
HOMEMADE SMOKED HADDOCK AND SALMON FISHCAKE Lemon, dill, celeriac remoulade, pea shoots	
1 FISHCAKE	6.25
2 FISHCAKES	7.95
CHICKEN LIVER AND BRANDY PATE (GF) Melba toast, red onion marmalade	6.95
CURRIED CAULIFLOWER FRITTERS (V) Hummus, minted yogurt	6.95
GOATS CHEESE AND SPINACH CROQUETTES (V) Cranberry relish	6.95

SALADS

AVOCADO, NEW POTATO AND BEETROOT SALAD (V, VE, GF) Lettuce, tomato, red onions, peppers, cucumber	9.95
ADD:	
GOATS CHEESE AND CHICKPEAS (V)	3.95
CHICKEN AND BACON	3.95
SMOKED MACKEREL AND PRAWN	3.95

SIDES DISHES

HAND CUT CHIPS	3.50
CHIPS WITH CHEESE	3.95
SKINNY FRIES	3.50
SWEET POTATO FRIES	3.95
BEER BATTERED ONION RINGS	3.50
SEASONAL VEGETABLES	3.95
DRESSED HOUSE SALAD	3.50
GARLIC BREAD	3.50
GARLIC BREAD WITH CHEESE	3.95

V - Vegetarian
VE - Can be vegan, please ask a team member
GF - Can be gluten free, please ask a team member

MAINS

VEGETARIAN CURRY (V, VE, GF) Chickpea, butternut, spinach, sweet potato, rice, mini poppadoms, mint yogurt	11.95
ADD:	
CHICKEN	2.95
KING PRAWNS	3.50
SEARED SEABASS (GF) Crushed new potatoes, creamed leek, lemon veloute, crispy leeks	13.95
PORK BELLY (GF) Black pudding bon bons, mustard mash, crackling, cider jus, seasonal vegetables	13.95
CONFIT LAMB SHOULDER (GF) Fondant potatoes, mint and redcurrant jus, butternut crisp, seasonal vegetables	14.95
LEMON PEPPER BUTTERFLIED CHICKEN BREAST (GF) Sautéed new potatoes, cherry tomatoes, red onions, peppers, spinach, white wine butter, parma ham crisp	12.95
COURGETTE AND BUTTERNUT LINGUINI (V, VE, GF) Roasted pepper and chilli sauce, quenelle of baba ghanoush	12.95

PICKLES PUB CLASSICS

ELLISON'S PORK SAUSAGES AND MASH Onion gravy, seasonal vegetables	11.95
DEEP FILLED STEAK AND ALE PIE Chips / mash, minted mushy peas	11.95
GAMMON STEAK (GF) Egg, pineapple, hand cut chips, salad	11.95
PICKLES BURGER Bacon, cheese, burger mayonnaise, salad, gherkin, fries	11.95
BEER BATTERED HADDOCK AND CHIPS Minted mushy peas, homemade tartar sauce, lemon	11.95
HOMEMADE BEEF LASAGNE Garlic bread, salad garnish	11.95
WHOLETAIL SCAMPI Chips, minted mushy peas, homemade tartar sauce	11.95

STEAKS

All our steaks are sourced direct from Ellison's in Cullingworth and cooked to your liking. For today's choices, please see the specials board.

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SANDWICHES

Sandwiches are served on white or granary sliced bread or ciabatta and with skinny fries and a dressed leaf salad. Can be served on gluten free bread on request

TOPSIDE OF BEEF, HOT OR COLD, HORSERADISH, RED ONION MARMALADE	7.50
CAJUN CHICKEN, MINT MAYO	7.50
POSH FISH FINGER SANDWICH, TARTAR SAUCE	7.50
BACON, BRIE, CRANBERRY SAUCE	7.50
AVOCADO, GOATS CHEESE, RED PEPPER HOUMOUS (V)	7.50
PRAWN MARIE ROSE	7.50
PULLED PORK, APPLE SAUCE	7.50
ADD A MUG OF SOUP	2.00

SUNDAY ROASTS

SERVED EVERY SUNDAY 10.25
A choice of meats, served with all the trimmings, Yorkshire pudding, home made gravy

SENIOR'S LUNCH

DO YOU FANCY A LIGHTER LUNCH? WHY NOT DINE FROM
OUR SENIOR'S MENU. PLEASE ASK FOR TODAY'S CHOICES
AVAILABLE MONDAY TO FRIDAY (EXCLUDING BANK HOLIDAY MONDAYS)

2 COURSES FOR 7.95

DESSERTS 4.95

Please ask a member of our team to see the desserts board

HOT BEVERAGES

AMERICANO	2.95	ESPRESSO	2.00
HOT CHOCOLATE	3.50	TEA FOR TWO	3.40
CAPPUCCINO	3.25	DOUBLE ESPRESSO	2.70
ADD WHIPPED CREAM	1.00	LIQUEUR COFFEE	4.95
LATTE	3.25	MOCHA	3.25
TEA FOR ONE	2.00	IRISH / BAILEYS / SEVILLE / CALYPSO	

Allergy information
Please speak to a member of our team if you have any questions or requests with regards to allergies.