



ALL DAY MENU

12noon - 9pm Mon - Sat
12noon - 8pm Sun

Welcome to The Fernhurst. We're blessed to have some fantastic local produce in Lancashire wherever possible we make use of it on our menus. Look out for the specials board for the best in season. Whatever you choose, we hope you enjoy.

Our food is freshly prepared, as such, please recognise that when we are busy there maybe some delay at peak times. Once you're ready to order please make a note of your table number and place your order at the food counter.

Lee Thompson, Head Chef and The Fernhurst Team

NIBBLES

Garlic Dough Balls £1.95
pesto and parmesan

Thwaites Beer Battered
Onion Rings £2.25

Cumberland Sausages £2.75
wrapped in bacon with English
mustard mayonnaise

Black Pudding Fritters £2.50
apple chutney

TO START

Roasted Tomato and Basil Soup (v) £3.50
parmesan croûtons

Fernhurst Prawn Cocktail £4.75
spicy Marie Rose sauce, lemon and brown bread

Caesar Salad £3.75
Cos and Baby Gem lettuce, Parmesan and croûtons

Smoked Haddock and Spring Onion Fishcake £3.95
with lemon and tartare sauce

Farmhouse Chicken Liver Paté £4.50
hot toast and real ale chutney

Today's Homemade Soup £3.25
crusty bread – please see the blackboard for today's choice

PUB CLASSICS

Thwaites Beer Battered Haddock £7.95
thick cut chips, lemon, homemade tartare sauce and mushy peas

Authentic Lamb Curry £7.95
with rice, Indian naan bread and mango chutney

Chicken in the Basket £7.95
with garlic mayonnaise, spicy salsa and chips

Penne Pasta with Mushrooms (v) £6.95
with garlic dough balls and Parmesan

TASTE OF LANCASHIRE

Steak and Thwaites Ale Pie £7.95
topped with puff pastry served with mushy peas, chips and gravy

Baked Fillet of Salmon £8.25
prawn and parsley cream sauce with crushed new potatoes and green beans

Traditional Lancashire Sausages £7.50
made to a secret local recipe, served on a creamy mash with rich onion gravy

Minty Lamb Pie £10.50
with creamy mash, gravy and vegetables

FERNHURST TRADITIONAL DAILY ROAST

A choice of today's freshly roasted joints served with seasonal vegetables, roasties and gravy **£4.50 12noon - 7pm** and **£7.95 7pm-9pm daily**

GRILLS

28 Day Aged 8oz Sirloin Steak £12.75
or 9oz Rib Eye Steak £12.95
served with grilled tomato, field
mushroom, crispy onion rings

Handmade 6oz/12oz Beefburger in a
Toasted Bun £6.95/£10.50
topped with smoked Lancashire cheese,
tomato relish served with chips

10oz Gammon Steak £8.95
with fried free-range egg, onion rings
and tomato

Handmade 6oz/12oz Lamb Burger
£7.95/£10.95
local lamb, garlic and coriander
served in a toasted bun with mint and
cucumber tzatziki

all our grills are served with hand cut thick chips **why not order pepper sauce? £2.00**

SALADS AND PLATTERS

all served with crusty bread

Chicken Caesar £7.75
Cos, Baby Gem, parmesan and
garlic croûtons

Traditional Ploughman's £7.25
farmhouse cheese, ham, pie, pickles
and salad

Thick Cut Roast Beef Salad £7.25
new potato and horseradish salad

Prawns and Tuna Mayonnaise £7.95
salad leaves and lemon

SANDWICHES

available 'til 6pm

Lancashire Cheese with
Apple Chutney
£4.25

Ham, Tomato, Rocket and
English Mustard
£4.25

Prawns Marie Rose
with Lemon
£4.75

Tuna and Sweetcorn
Savoury £4.25

Hot Steak, Onions,
Mushrooms with Gravy
and Chips £7.50

Available on rustic farmhouse white or brown bread. Why not add a bowl of Sea salted hand cut chips? Add £2.00 on to your sandwich price

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FERNHURST



SIDES all at £2.25

Sea Salted Hand Cut Chips Basket of Home Baked Bread Beer Battered Onion Rings Seasonal Vegetables Mixed Leaf and Tomato Salad

FOR AFTERS all at £3.95

Sticky Toffee Pudding
with vanilla ice cream and hot butterscotch sauce
Beckleberry's Ice Cream
vanilla, chocolate or strawberry

Farmhouse Cheese
blue stilton or smoked Lancashire
with celery, grapes and biscuits
Fresh Fruit Salad and Cream
(or ice cream if you'd prefer)

Fresh Strawberries and Cream
Crème Brûlée
with shortbread
Knickerbocker Glory

HOT BEVERAGES

Pot of tea single £1.65 Freshly ground coffee £1.50 Cappuccino £1.95 Espresso £1.25 Latte £1.95 Hot Chocolate £1.95
to share £2.40

Have you visited all of our Inns?

Keswick Lodge, **Keswick**
keswicklodge.co.uk

The Lister Arms, **Malham**
listerarms.co.uk

Penny Street Bridge, **Lancaster**
pennystreetbridge.co.uk

The Dibbinsdale, **Wirral**
thedibbinsdale.co.uk

eat • sleep • drink

DRAUGHT BEER

	Half	Pint
Thwaites Original Bitter	£1.20	£2.35
Lancaster Bomber	£1.20	£2.35
Carling	£1.40	£2.75
Fosters	£1.35	£2.70
Guinness	£1.50	£2.90
Kaltenberg Hell	£1.35	£2.60
Smooth Bitter	£1.25	£2.45
Warsteiner	£1.45	£2.85
Smooth Mild	£1.20	£2.30
Strongbow	£1.45	£2.80

BOTTLED BEER

Bulmers Original	£3.55
Newcastle Brown Ale	£2.55
Resolution	£2.15
Becks	£2.60
Budweiser Budvar	£2.60
Corona	£2.60
Holsten Pils	£2.60
Perroni Nastro Azzuro	£2.80
Stella Artois	£2.60

WINES

Sparkling				
Marie Honnet Brut, NV	Bottle	Rosé	175ml	250ml
a light, fresh, fruit driven style of Champagne, with a beautiful nutty finish	£34.95	Elementos Shiraz Rosé, 2008, Argentina	£3.50	£4.65
		flavours of raspberries, cherries and leafy red and blackcurrants makes this a lovely glass of wine - particularly at lunchtime	£12.95	
Prosecco Il Fresco Villa Sandi, Italy, NV	£14.95	Sancerre Rosé 'Le Grand Fricambault' Domaine Andre Neveu, 2007, France	£3.50	£4.65
dry, fresh and zesty with an aromatic and fruity aftertaste		light, aromatic strawberry flavours with a bone dry finish	£12.95	
White	175ml	250ml	Bottle	
Unoaked Chardonnay, Vin de Pays d'Oc, Laroche, 2007, SW France	£2.95	£3.75	£10.95	
this Laroche Unoaked Chardonnay is well balanced, with good acidity. Refreshing hints of grapefruit				
Pinot Grigio la Delfina, 2009, Italy	£3.50	£4.65	£12.95	
a ripe texture and feel on the nose and a soft roundness in the mouth with a typically herbal touch on the finish				
Southern Lights Sauvignon Blanc, 2008/09 New Zealand	£2.75	£3.65	£9.95	
rich, grapefruit and tropical flavours combined with herbaceous notes				
Solander Chardonnay, 2009, Australia	£2.25	£3.00	£8.00	
pale golden colour with aromas of peach and citrus, rich, rounded and tropical				
Villa Wolf Pinot Gris, Wachenheim, Pfalz, 2008, Germany	£3.25	£4.25	£11.95	
attractive peach fruit flavours, with lovely creamy texture, very slightly off-dry				
		Merlot Yvon Mau Vin de Pays de L'Aude, 2009, SW France	£2.50	£3.25
		a fresh, fruity nose of plums, figs and redcurrants soft, round and easy drinking	£9.00	
		Solander Shiraz, 2009, Australia	£2.25	£3.00
		wonderful rich and ripe nose with a hint of mint. Smooth and full bodied with spicy, dark berried fruit	£8.00	
		Bon Cap 'The Ruins' Syrah, Cabernet Sauvignon, Robertson, 2009, South Africa	£3.25	£4.25
		a wonderful complex and elegant wine with loads of white and black pepper spice coupled with red berry fruits	£8.00	
		Andes Peak Cabernet Sauvignon, 2009, Chile	£3.75	£4.65
		combination of wild black cherries, blackcurrant, cassis with hints of mint and spices	£13.95	

07/10

Ask to view our
kiddies menu



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www.thefernurst.co.uk

Please place your order at the Bar. Prices include VAT at current rate - service at your discretion. Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice from a member of the team. Many of our dishes can be prepared free from Gluten please ask for assistance.

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www.thefernurst.co.uk

