**Wine List**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>175ml</th>
<th>250ml</th>
<th>Bottle</th>
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<tbody>
<tr>
<td><strong>HOUSE WHITE</strong></td>
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<tr>
<td>FLEUR DU PAYS DEMI-SEC <strong>France</strong></td>
<td>£4.60</td>
<td>£5.95</td>
<td>£16.90</td>
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<tr>
<td>JACKMAN'S LANDING CHARDONNAY <strong>Australia</strong></td>
<td>£4.60</td>
<td>£5.95</td>
<td>£16.90</td>
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<tr>
<td>CASAS DEL TOQUI SAUVIGNON BLANC <strong>Chile</strong></td>
<td>£4.60</td>
<td>£5.95</td>
<td>£16.90</td>
</tr>
<tr>
<td>FREDERICO PINOT GRIGIO <strong>Italy</strong></td>
<td>£4.60</td>
<td>£5.95</td>
<td>£16.90</td>
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<tr>
<td><strong>HOUSE ROSÉ</strong></td>
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<tr>
<td>TERRIERO PINK ZINFANDEL <strong>Spain</strong></td>
<td>£4.60</td>
<td>£5.95</td>
<td>£16.90</td>
</tr>
<tr>
<td>FREDERICO PINOT GRIGIO BLUSH <strong>Italy</strong></td>
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<td>£16.90</td>
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<tr>
<td><strong>HOUSE RED</strong></td>
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<tr>
<td>JACKMAN'S LANDING SHIRAZ <strong>Australia</strong></td>
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<tr>
<td>CASAS DEL TOQUI CABERNET SAUVIGNON <strong>Chile</strong></td>
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<td>£16.90</td>
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<tr>
<td>CASAS DEL TOQUI MERLOT <strong>Chile</strong></td>
<td>£4.60</td>
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<td>£16.90</td>
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<tr>
<td><strong>WHITE</strong></td>
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<tr>
<td>HOLE IN THE WATER SAUVIGNON BLANC <strong>New Zealand</strong></td>
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<tr>
<td>SANCERRE LA CLEF DU RECIT ANTONY GIRARD <strong>France</strong></td>
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<tr>
<td>BODEGAS FORCADA RIOJA CRIANZA <strong>Spain</strong></td>
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<tr>
<td>CASAS DEL TOQUI RESERVA PINOT NOIR <strong>Chile</strong></td>
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<td>CHARLES TORT HOMMAGE COTES DU RHONE <strong>France</strong></td>
<td>£24.45</td>
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<tr>
<td>CASARENA MALBEC ROBLE <strong>Argentina</strong></td>
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<tr>
<td><strong>FIZZ</strong></td>
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<tr>
<td>MONTELVINI PROSECCO TREviso DOP <strong>Italy</strong></td>
<td>£5.80</td>
<td>£20.45</td>
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<tr>
<td>AR LENOBLE CUVEE INTENSE NV <strong>Champagne</strong></td>
<td>£45.00</td>
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**Party Menu**

For groups of 10 or more

**STARTERS**

Chefs homemade soup of the day
Fanned Melon with Tropical Fruit Compote
Homemade chicken liver pâté and warm toast
Sautééd mushrooms with spinach white wine garlic
Goat's cheese salad
Smoked salmon & prawn (£2.00 Supplement)

**MAINS**

Chefs homemade shortcrust pie
Roast lamb or beef and yorkshire pudding
Fresh grilled salmon with a cream white wine & prawn sauce
Chicken with mushroom and tarragon sauce
Broccoli & leek bake
Oven-baked minted lamb shank (£2.00 Supplement)

**DESSERTS**

A selection of today’s desserts from the board
Tea and Coffee

2 Course £16.50
3 Course £19.50

**Allergies & Intolerances**

Please ask a member of staff prior to ordering regarding any allergies & intolerances.

250ml glass of wine = 3 units
175ml glass of wine = 2 units
125ml glass of wine = 1.5 units

All wines currently sold by the glass are available in 125ml on request.

BLACKBURN ROAD, RIBCHESTER, PR3 3ZP
01254 820888    www.ribchesterarms.com  TheRibchester
Starters & Light Bites

- Chefs homemade soup £5.45 served with roll & butter
- Sautéed mushrooms (v) £5.75 with baby spinach, parmesan shavings and garlic bread slices
- Homemade chicken liver pâté £6.45 with our own cranberry & apple chutney and wholemeal toast
- Smoked salmon £6.95 served with buttered wholemeal bread and a salad garnish
- Traditional prawn cocktail £6.45 served with brown bread and butter
- Goat’s cheese salad (v) (gf) £7.45 served with fresh crisp salad and a red berry dressing
- Black pudding £7.45
  - Local black pudding on a potato cake with a creamy mustard sauce
- Pan-fried chicken & bacon with wholegrain mustard dressing £8.95
- Large Royal Greenland prawns with Marie Rose dressing £10.95
  - Served with fresh crisp salad and a red berry dressing
- Grilled and served with a creamy Horseradish dressing £7.45
  - Served with fresh crisp salad and a red berry dressing
- Pulled pork served on crusty baguette £7.45
  - Offered on wholemeal, white or gluten free bread

Salads

- Boz fillet steak £18.95
  - Grilled and served with a creamy Horseradish dressing
- Chicken & bacon £10.95
  - Pan-fried chicken & bacon with wholegrain mustard dressing
- Duck £11.95
- Crispy duck with Oriental dressing
- Prawn £11.95
  - Large Royal Greenland prawns with Marie Rose dressing
- Honey roast ham £8.95

Sandwiches

- Chicken & Brie £8.95
- Lancashire cheese & pickle £7.95
  - Hot roast beef or lamb £7.95 with caramelised onion gravy
- Honey roast ham £7.95
  - Prawn with Marie Rose dressing £8.95
- Chicken and bacon club £8.95
- Traditional smoked bacon butty £7.00
- Pulled pork served on crusty baguette £8.95
  - with a barbecue sauce
- Cajun chicken wrap £8.95
  - with a chilli mayo

Main Courses

- Roast of the day £11.50
- Homemade pie of the day £11.50
  - 10oz rib eye steak £19.95* with a garnish of tomato, mushrooms and onion rings
- 8oz fillet steak £23.95* with a garnish of tomato, mushrooms and onion rings
- Mixed grill £24.95* with onion rings
  - 10oz grilled gammon steak (gf) £12.95* served with grilled pineapple or fried egg
- Lamb’s liver £11.75* Pan-fried with smoked bacon, onion gravy and mash
- Bangers & Mash £11.85*
  - Local sausages served with onion gravy and mash
- Chicken with mushroom & tarragon (gf) £11.50*
  - Chicken fillet in a creamy mushroom & tarragon sauce
- Barbeque ribs £11.95
  - Meaty pork ribs slowly cooked in our own barbeque sauce
- Spaghetti bolognaise £10.25
  - served with parmesan cheese
- Cheeseburger £10.95 with bacon £12.95
  - Chargrilled and topped with melted cheese in a brioche bun
- Oven-baked minted lamb shank £15.95*
  - Slowly cooked and served with minted gravy
- Italian pasta bake (v) £10.95 with chicken £12.95
  - Penne pasta oven-baked with peppers, tomatoes, chilli and fresh herbs
- Seafood risotto (20 mins) (gf) £16.95
  - A selection of seafood with arborio rice
- Crispy battered fish & chips small £8.95 large £10.95
  - served with mushy peas and lemon wedge
- Scampi, chips, salad garnish and peas £11.95
  - Whole tail breaded scampi with a lemon wedge
- Fish soup bouillabaisse £13.50
  - served with crusty bread
- Homemade fishcakes, chips and peas £10.45
  - Fresh salmon & cod coated in breadcrumbs

- All main courses are served with a choice of potatoes and garden or mushy peas

Young Diners (12 years and under)

- Chicken nuggets, chips & peas £5.95
- Spaghetti bolognaise £5.95
- Fried egg, chips & peas £5.95
- Sausage, mash & beans £5.95
- Fish, chips & peas £5.95
- Yorkshire pudding, chips & gravy £5.95
- Roast dinner with Yorkshire pudding £6.95

Side Orders

- Battered onion rings £2.50
- Portion of chips £2.50
- Roll & butter £0.75
- Side salad £3.75
- Greek salad £4.80
- Tomato & onion salad £3.75
- Garlic bread £2.75
- Garlic bread with cheese £3.00
- Selection of fresh vegetables £2.50
- Black peppercorn sauce £2.50
- Diane sauce £2.50

Set Lunch Menu

Available Monday - Saturday
12 noon till 2.30pm

STARTERS

- Chef’s homemade soup of the day £7.00
- Fanned melon with fresh fruit and raspberry coulis £6.95
- Chicken liver pâté with salad garnish and warm toast £7.50

MAIN COURSES

- Roast of the day £10.45
  - Fresh grilled Irish salmon £10.45
  - Battered scampi with a lemon wedge £10.45
  - Fanned melon with fresh fruit and raspberry coulis £10.45

DESSERTS

- A selection of today’s desserts £4.80
  - from the board £4.80

Side Orders

- £2.50
- £2.50
- £0.75
- £3.75
- £4.80
- £3.75
- £2.75
- £3.00
- £2.50
- £2.50

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment.

Some fish may contain small bones.