

THE  
CONTINENTAL



SOUTH MEADOW LANE.  
PRESTON, LANCASHIRE, PR1 8JP.

## STARTERS

### MIXED OLIVES (VV)

Pink peppercorn & rosemary marinated kalamata & green olive.

£4.95

### SOURDOUGH BREAD (V)

With smoked butter.

£4.95

### SOUP OF THE DAY (GFA)

Served with crusty bread.

£6.75

### CHICKEN TIKKA SKEWERS (GF)

Chicken thigh marinated in homemade tikka marinade served with mint yoghurt & onion relish.

£8.95

### ASIAN STYLE POTATO DUMPLINGS (VV)(N)

Homemade potato dumplings served with Asian chilli oil, spring onion, peanuts & sesame seeds.

£7.95

### CLASSIC FISHCAKE (GF)

Cod fishcake served with cod roe velouté, pickled cucumber & gherkin ketchup.

£8.95

### FILO PANEER SAMOSA (V)

Filo pastry stuffed with cottage cheese spiced with chef's special spice, served with coriander chilli chutney.

£7.95

### BLACK PUDDING SCOTCH EGG

Panko crumbed Scotch egg served with homemade piccalilli & gherkin ketchup.

£8.50

## MAINS

### SIRLOIN STEAK (GF)

Prime 28-day matured 8oz steak served with Tenderstem broccoli, baked portobello mushroom, smoked rosemary, herb butter, baby gem salad & side of chips.

£21.95

Add peppercorn sauce £3.00

### SLOW COOKED OX TAIL TORTELLINI (N)

Served with burned brown butter sauce, parmesan, pine nuts & pan jus.

£18.95

### HERB COATED RUMP OF LAMB (GF)

Free range rump of lamb served with mash, grilled fig, carrots, Tenderstem, parmesan & mint jus.

£19.50

### LINE CAUGHT HALIBUT

Pan fried halibut served with clam velouté new potatoes, samphire and mussels.

£19.50

### GAME VENISON STEAK (GF)

Seared venison steak served with potato terrine, morel mushrooms, asparagus, baby gem salad & pan jus.

£19.50

### SMOKED RICOTTA TORTELLINI (V)

Smoked ricotta tortellini with rosemary brown butter, pan fried mushroom and parmesan.

£16.50

### GREEN THAI CURRY (VV)(GF)

Aromatic homemade green Thai curry served with tofu, baby corn, Pak choi, Tenderstem & steamed rice.

£15.95

### ROAST CHICKEN BREAST (N)(GF)

Corn fed chicken served with chestnut bisque, wild mushroom, banana shallots, new potatoes & organic chives.

£17.95

### SAUSAGE OF THE DAY

Served with creamy mash, redcurrant, port & sage gravy, seasonal vegetables & crispy onion.

£15.95

### FISH DU JOUR

See specials menu

### PIE OF THE DAY

See specials menu

## BURGERS

### SOUTHERN STYLE CHEESEBURGER (GFA)

Grilled 8oz beef patty served with Kick Ass cheddar, smoked bacon, baby gem, beef tomato, chilli caramelised onion & nachos on toasted brioche bun with skin on fries & coleslaw.

£16.95

### KOREAN STYLE FRIED CHICKEN BURGER (GFA)

Breaded buttermilk chicken thigh served with Korean BBQ sauce, Asian slaw, baby gem on toasted brioche bun with skin on fries.

£16.95

### MOVING MOUNTAINS BURGER (VV)(N)

Vegan patty served with chipotle mayo, baby gem, beef tomato, nachos on toasted brioche bun with skin on fries & coleslaw.

£15.50

## SALADS

### CAESAR SALAD (GFA)

Baby gem lettuce, sun blush tomato, parmesan cheese, herb croutons, anchovies & Caesar dressing.

£9.95

Add grilled chicken £4.95

Add crispy chicken £4.95

### NICOISE SALAD (GF)

Baby gem, cherry tomato, new potato, green beans, olives, fish cake, anchovies and niçoise dressing.

£14.95

### RADICCHIO SALAD (V)(VVA)(N)

Radicchio, goats' cheese, apple, walnuts & peanut butter dressing.

For vegan - vegan feta cheese.

£12.50

## GRAZING BOARDS

### CHEESE BOARD

A selection of locally sourced cheese from The Crafty Cheese Man served with cranberry thyme chutney, grapes, celery, smoked butter, crackers & sourdough bread.

£11.50

### MEAT BOARD (N)

A selection of sliced artisan cured meats served with mustard vinaigrette, gherkins, candied walnuts & sourdough bread.

£10.95

### CHARCUTERIE PLATTER

(Starter for 2 or main for 1 person)

A selection of locally sourced cheese from The Crafty Cheeseman, sliced artisan cured meats with gherkins, cranberry & thyme chutney, mustard vinaigrette, grapes, celery & smoked butter with crackers & sourdough bread.

£19.50

## SANDWICHES

Sandwiches served Tuesday-Saturday lunchtimes only until 2.30pm.

All sandwiches served on white or brown bread unless stated (GFA)

Add soup or chips for £3.00

### HOT

#### CROQUE MADAME

Toasted brioche with smoked ham, Kick Ass cheddar, sunny side up egg, coleslaw & crisps.

£8.95

#### STEAK & CHEESE

Toasted baguette bread with grilled steak, caramelised onion, rocket, Kick Ass cheddar, wasabi mayo, coleslaw & crisps.

£9.95

#### CBLT

Toasted bread with grilled chicken, smoked bacon, baby gem, beef tomato, mayonnaise, coleslaw & crisps.

£7.95

#### GRILLED CHEESE (V)

Toasted sour dough with apple relish, pepper jack cheese, provolone cheese, coleslaw & crisps.

£7.50

### COLD

#### PRAWN

Northern Atlantic prawns dressed in seasoned mayonnaise, red onion, bell pepper, coleslaw & crisps.

£8.95

#### AVOCADO & VEGAN CREAM CHEESE (VV)

Toasted sourdough with crushed avocado, vegan cream cheese, pickled onion, cucumber, tomato, rocket, coleslaw & crisps.

£7.95

#### ROASTED HAM

Roasted ham & mustard aioli with coleslaw & crisps.

£7.95

Please see our specials menu for daily sandwich specials.



## SIDES

**HOMEMADE CHIPS** <sup>(VV)</sup>(GF) £4.50

**HOMEMADE TRUFFLE AND PARMESAN CHIPS** <sup>(V)</sup>(GF) £5.50

**HOMEMADE SKIN ON FRIES** <sup>(VV)</sup>(GF) £3.95

**HOMEMADE TRUFFLE AND PARMESAN SKIN ON FRIES** <sup>(V)</sup>(GF) £4.95

**PEPPERCORN SAUCE** <sup>(GF)</sup> £3.95

**COLESLAW** <sup>(VV)</sup>(GF) £3.95

**BRAISED RED CABBAGE** <sup>(VV)</sup>(GF) £3.50

**SEASONAL VEGETABLES** <sup>(V)</sup>(VVA)(GF) £4.50

**NEW POTATOES** <sup>(V)</sup>(GF)(VVA) £4.50

**HOMEMADE PICCALILLI** <sup>(VV)</sup>(GF) £3.50

## DESSERTS

**GOATS CHEESE AND BUTTERMILK PANNA COTTA** <sup>(N)</sup>(GF)

With fig, honey tuile & pistachio.

£7.95

**NEW YORK STYLE CHEESECAKE** <sup>(V)</sup>

With biscoff sauce & whipped cream.

£7.95

**CHOCOLATE TART** <sup>(VV)</sup>

With chocolate crumb & chocolate sauce.

£7.95

**VANILLA CRÈME BRULE** <sup>(V)</sup>(GF)

With mixed berries and homemade cinnamon ice cream.

£7.50

**TIRAMISU** <sup>(V)</sup>

Homemade tiramisu.

£7.95

**CHEESE BOARD**

A selection of locally sourced cheese from The Crafty Cheese Man served with cranberry thyme chutney, grapes, celery, smoked butter, crackers & sourdough bread.

£11.50

Enjoy with a glass of Quinta De La Rosa vintage port (75ml) £5.95

(V) VEGETARIAN  
(VV) VEGAN  
(GF) GLUTEN FREE  
(VVA) VEGAN OPTION AVAILABLE

(GFA) GLUTEN FREE  
OPTION AVAILABLE  
(N) CONTAINS NUTS

**FOOD ALLERGIES AND INTOLERANCES:** Please be advised that due to the risk of cross contamination, we cannot be sure that our food is free from all allergens, including celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, nuts, mustard, peanuts, sesame, soya & sulphur dioxide. Please speak to our staff about the ingredients in your meal when making your order. Thank You.

EVENT  
**THE BOATYARD**  
SPACE



Scan the QR code and have a look at our upcoming events.

CONTI  
**SUNDAY**  
LUNCH

**[SUNDAY ONLY]**

Our roasts change weekly and are served with all the trimmings - buttery mash, roast potatoes, a selection of seasonal vegetables topped with a light & fluffy Yorkshire pudding and bone gravy.

Vegetarian and vegan options available

See specials menu