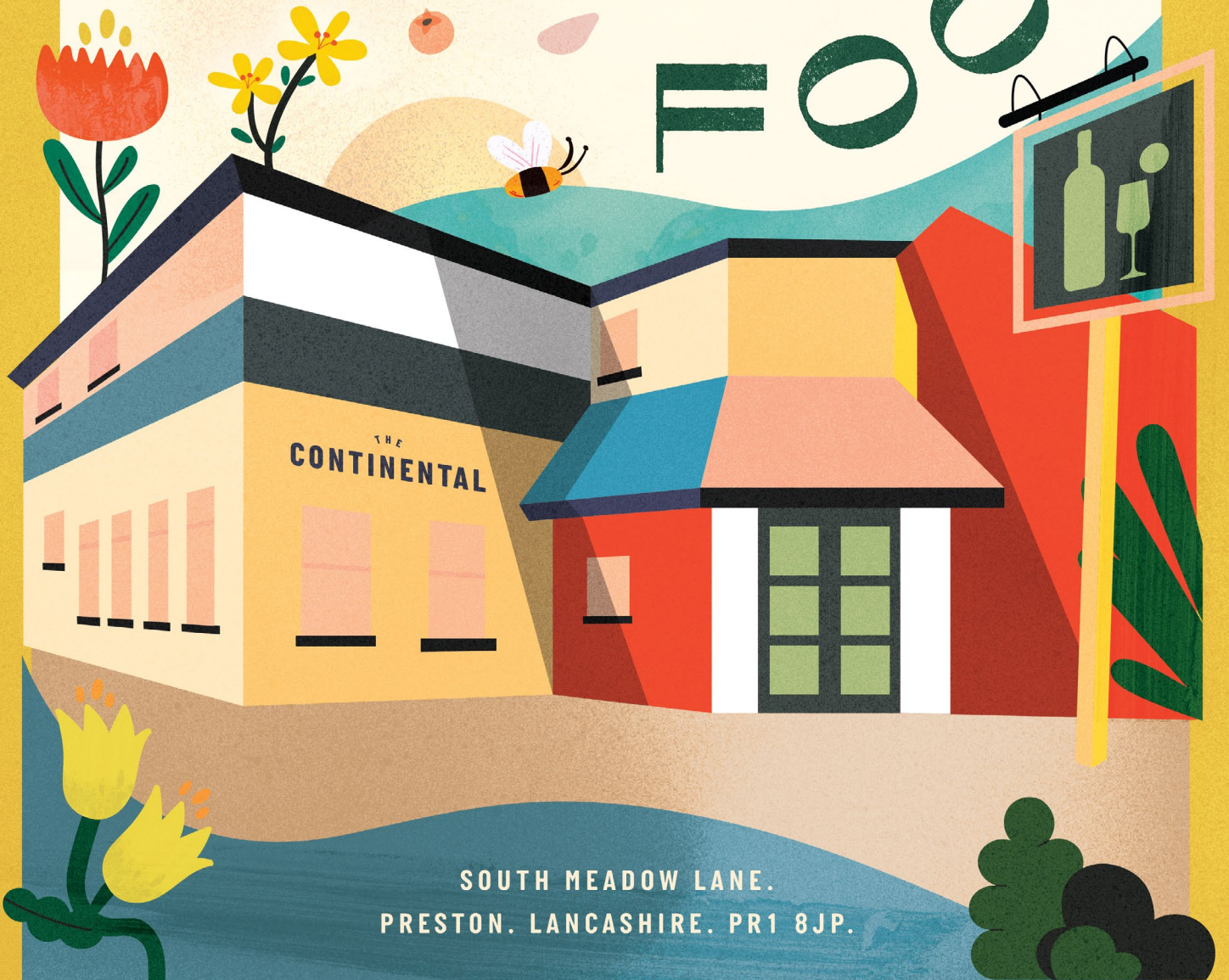


THE
CONTINENTAL

SPRING
FOOD



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

SNACKS

DEEP-FRIED OLIVES ^(V)

Served with smoked chilli yogurt.

£5.95

SOURDOUGH BREAD ^(V)

With smoked butter.

£4.95

BEER BATTERED FISH BITES

With tartar sauce.

£5.95

OLIVES ^(VV)

Marinated in house.

£4.95

STARTERS

SOUP OF THE DAY ^(GFA)

Served with focaccia.

£6.75

TANDOORI LAMB CHOP ^(GF)

Lamb chop marinated in tandoori spices served with mint yoghurt & onion relish.

£9.50

PAN FRIED MONK FISH CHEEKS ^(GF)

Served with chorizo, heritage tomatoes & fennel puree.

£9.50

ROMAN GNOCCHI ^(V)

Served with tomato ragu, parmesan cheese, rocket salad & herb croutons.

£7.95

HUMMUS & PITTA ^(VV)

£5.95

DUCK SPRING ROLL

Served with side salad & soy dip.

£8.50

SALADS

CAESAR SALAD ^(GFA)

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

£10.95

Add grilled chicken **£5.95**

Add crispy chicken **£5.95**

WATERMELON & FETA SALAD ^{(V)(VVA)(N)(GF)}

Soy cured watermelon, feta, toasted pumpkin seed, goji berries, leeks & broccoli.

For vegan - vegan feta cheese.

£14.95

STEAK SALAD

4oz steak served with mixed greens, avocado, cherry tomatoes, candied beetroot, beer batter pickles & honey mustard dressing.

£16.95

GRAZING BOARDS

CHEESE BOARD ^(V)

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

£12.95

MEAT BOARD ^(N)

A selection of sliced artisan cured meats from The Crafty Cheese man served with mustard vinaigrette, gherkins, candied walnuts & sourdough bread.

£12.50

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.

£22.50

MAINS

28 DAY AGED 30oz TOMAHAWK ^(GF) (TWO DAY PRE ORDER & DEPOSIT REQUIRED)

Served with thick cut chips, portobello mushroom, cherry vine tomatoes, bearnaise sauce & chimichurri.

Ideal for two sharing.

£64.95

SIRLOIN STEAK ^(GF)

Prime 28 day matured 8oz steak served with baked portobello mushroom, Tenderstem broccoli with anchoiade dressing & chips.

£24.50

Peppercorn sauce add **£3.50**

SOUTHWEST ATLANTIC HAKE ^(GF)

Pan fried hake served with pea, asparagus, artichoke & potatoes with marble sauce.

£21.50

KOREAN CHICKEN FRIED RICE ^{(VA)(VVA)}

Korean style chicken fried rice, gochujang, bell pepper, black sesame seeds, pak choi, spring onion with fried egg. Tofu for vegan.

£17.95

LAMB OSSO BUCCO ^(GF)

Red wine braised lamb shank served with risotto Milanese, grilled asparagus & chimichurri.

£20.95

CONFIT CHICKEN LEG ^(GF)

Slow cooked chicken served with polenta cake, prune ketchup, side salad & chimichurri.

£18.95

FUNGHI RISOTTO ^{(V)(VVA)(GFA)}

Creamy mushroom risotto served with mushroom pate, sautéed mushrooms, crispy hen of the wood & parmesan cheese.

£17.95

CLASSIC SAUSAGE & MASH

Grilled sausages served with creamy mash, hispi cabbage, sage & onion gravy.

£17.95

HOUSE CURED PORK BELLY ^(GF)

Soy & salt cured pork belly served with braised lentil ragu, hispi cabbage & soy glaze.

£19.95

PIE OF THE DAY

See the special menu for details.

SANDWICHES

ALL SANDWICHES SERVED WITH SKIN ON FRIES.

Sandwiches served Tuesday-Saturday lunchtimes only.

Add soup for **£3.00**

CHIPOTLE CHICKEN MELT ^(GFA)

With roasted salsa dip, cream cheese, mozzarella served on ciabatta.

£10.95

STEAK SANDWICH ^(GFA)

Sirloin steak, roasted mushroom, roasted pepper, rocket, garlic aioli on sourdough.

£12.95

TANDOORI CHICKEN ^(GFA)

Overnight marinated grilled tandoori chicken, mango chutney, onion relish, cheddar cheese on soft roll.

£10.95

HOT HALLOUMI & GRILLED CHICKEN ^(GFA)

Roasted tomatoes, lettuce, bacon & garlic aioli on ciabatta.

£11.95

CBLT ^(GFA)

Grilled chicken, lettuce, smoked bacon, tomato, chipotle mayo served on ciabatta.

£10.95

COLD CUT SUB

Sliced chorizo, roast ham & prosciutto ham with sauerkraut aioli, roasted pepper.

£9.95

CRAB AND CRAY FISH ROLL ^(GFA)

Crab meat & cray fish served with spiced mayo, bell pepper, red onion & celery on soft roll.

£12.95

AUBERGINE & PORTOBELLO MUSHROOM ^{(V)(VVA)(GFA)}

Grilled aubergine & portobello mushroom served with garlic aioli, rocket, caramelised onion on sourdough.

£10.95

ROAST HAM & CHEESE ^(GFA)

With sauerkraut, rocket & mustard aioli on ciabatta.

£9.95

BURGERS

DOUBLE CHEESEBURGER ^(GFA)

Grilled beef patties served with cheddar cheese, smoked bacon, baby gem, tomato chutney, beer batter pickles on toasted brioche bun with skin on fries.

£17.95

CHORIZO AND CHICKEN BURGER ^(GFA)

Spiced grilled chicken breast served with chorizo & bacon jam, chipotle mayo, sliced onion, baby gem on toasted brioche bun with skin on fries.

£17.95

PLANT BASED BURGER ^{(V)(VVA)(N)}

Plant based patty served with cheddar cheese, baby gem, tomato chutney, beer batter pickles on toasted brioche bun with skin on fries.

£16.95



DESSERTS

RHUBARB PAVLOVA (V)(GF)

Meringue shell, vanilla whipped cream, poached rhubarb, berries & rhubarb dust.

£7.95

MILLEFEUILLE (V)

Layered puff pastry with rich vanilla crème patisserie, berries & vanilla ice cream.

£7.95

SALTED CHOCOLATE TART (V)

Creamy chocolate ganache with sea salt & mango chilli sorbet.

£7.95

VANILLA CRÈME BRULEE (V)(GF)

With mixed berries & homemade seasonal berry ice cream.

£7.95

EXOTIC FRUIT PLATTER (VV)(GF)

Exotic fruit served with blackberry sorbet.

£8.95

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.

£11.95

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

SIDES

TRIPLE COOKED CHIPS (VV)(GF)

£4.50

TRUFFLE & PARMESAN SKIN ON FRIES (V)(GF)

£5.00

BRAISED RED CABBAGE (VV)(GF)

£3.50

TRUFFLE & PARMESAN TRIPLE COOKED CHIPS (V)(GF)

£6.00

BEER BATTER PICKLES (V)(VV)

£4.50

SEASONAL VEGETABLES (V)(VVA)(GF)

£4.50

SKIN ON FRIES (VV)(GF)

£3.95

PEPPERCORN SAUCE (GF)

£3.95

NEW POTATOES (V)(GF)(VVA)

£4.50

(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.

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

EVENT
THE BOATYARD
SPACE



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