

A la carte menu



Starters

Piper's homemade soup & bread of the day <i>Crouton & dressing</i>	£6.00
Three way prawns <i>crispy greens & tangy Cajun sauce</i>	£10.00
Moroccan style mushrooms <i>Chickpea, garlic mushrooms, spinach, smoked dewlay cheese</i>	£7.50
Warm goats cheese crostin <i>Salt baked beetroot & sweet peppers chutney, pesto dressing</i>	£7.00
Black pudding croquette & poached egg <i>Choice of blue cheese or pepper sauce</i>	£8.95

Mains

Pan-seared duck breast <i>Sticky red cabbage & heritage carrots, hash brown, marmalade sauce</i>	£17.95
Garstang white cheese & onion Tarte Tatin <i>Cream spinach & butternut squash, truffle mash</i>	£15.95
Roasted hake <i>Pearls of garden vegetable & spinach potato, spicy tomato & coriander sauce</i>	£16.95
Cumbrian roasted lamb rump <i>Brunoises of root vegetables & rosemary pomme puree, wilted savoy cabbage, lamb sauce</i>	£17.95

From the Grill

Grilled Halloumi cheese	£14.95
Scottish loch Trout	£16.95
Corn-fed Chicken Breast	£15.95
21 day aged 8oz British Rib-Eye steak	£21.00
28 day age 8oz Bowland Fillet steak	£27.95

*All dishes from The Grill are served with
Garlic mushrooms, crusted tomato
Medley of greens Piper's big fat chips,
mash or new potatoes*

*If you have any allergies or dietary, requirements
please speak to a member of staff.*

Extras

Cauliflower cheese	£4.50
Battered onion rings	£4.00
Pipers' big fat chips	£4.00
Sweet potato fries	£4.00

Sauce

Sauces Red wine	£3.00
Garstang blue cheese	£3.00
Creamy pepper	£3.00
Diane sauce	£3.00

To Finish

Old J spiced rum & Coconut Crème Brûlée <i>Salted Popcorn brittle</i>	£6.75
Trio of Hot English Puddings <i>Fruit Crumble, Jam sponge, Chocolate Fondant, Vanilla Custard</i>	£9.95
Morello Cherry Pannacotta <i>Seville orange gelato</i>	£6.95
Golden Apple & Raisin Nut Tart <i>Clotted cream ice cream</i>	£7.50
Pipers Homemade Ice Creams 2 scoops	£4.00
3 scoops	£5.00
Selection of four local Cheeses <i>Garstang white, vintage Lancashire, soft goats, Garstang blue, Nicky nook blue, Pipers cheese of the week. Fruit chutney, grapes & biscuits</i>	£8.95
Why not add a port?	
Liqueurs coffee 25ml shot	£6.95
Dessert wine by the glass 125ml	£6.50

VERY DRY, DELICATE, LIGHT WINE

Pinot Grigio Primi Soli Italy £17.95
Dry, crisp and fruity with a wonderful hint of lemon. (2)
By the glass: 175ml £4.95 / 250ml £6.45

Muscadet Sevre et Maine sur Lie La Sablette France £22.95
Made from the Melon de Bourgogne grape and a classic example from the region, this wine shows a balanced acidity and fresh fruit flavours, with a clean, crisp lemon finish. (1)

JUICY, FRUIT DRIVEN, RIPE WHITES

Inkosi Chenin Blanc South Africa £16.95
Off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean finish. (3)
By the glass: 175ml £4.65 / 250ml £6.35

Monterey Bay Chardonnay USA £17.95
A fabulous balance of refreshing citrus and tropical fruit flavours with just a hint of vanilla on the finish. (2)

DRY, HERBACEOUS, AROMATIC WHITES

Central Monte Sauvignon Blanc Chile £16.95
Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime. (1)
By the glass: 175ml £4.65 / 250ml £6.35

Gavi di Gavi Il Portino Italy £19.95
This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish. (2)

Turtle Bay Sauvignon Blanc New Zealand £24.95
This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, with intense depth of flavour and a crisp finish. (1)
By the glass: 175ml £5.95 / 250ml £8.35

JUICY, MEDIUM-BODIED, FRUIT-LED REDS

Central Monte Merlot Chile £16.95
A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine. (B)
By the glass: 175ml £4.65 / 250ml £6.35

Carnevale Veneto Cabernet IGT Italy £17.95
Ruby red with an aroma of fresh fruit, lovely and smooth with an aromatic finish. (C)

Cramele Recas Pinot Noir Romania £19.95
Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate. (B)

Marques del Atrio Crianza D.O.Ca Rioja Spain £26.00
Dark red colour with violet tinges. High aromatic intensity, hints of red and black fruit blended with the oaky and vanilla notes coming from the barrel ageing. A classic Rioja. (C)

SPICY, WARMING, PEPPERY REDS

Cotes du Rhone Victor Berard France £17.95
Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varieties. (C)

Down Under Shiraz Australia £18.95
Lovely plum aromas with a hint of pepper and spice. Complemented by a luscious berry palate. (D)
By the glass: 175ml £4.85 / 250ml £6.75

La Grupa Malbec Argentina £22.95
An up – front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish. (D)
By the glass: 175ml £5.95 / 250ml £7.95

Nero Conte Nero D'Avola Italy £25.95
Deep dark red colour in the glass. Cassis and vanilla aromas accompanied by tart cherry and chocolate on the palate. (C)

ENGLISH WINE

Chapel Down Flint Dry England £24.95
An aromatic wine with aromas of green apple, pear and kiwi. A great alternative to aromatic white wines, such as Sauvignon Blanc or Pinot Grigio. (1)

Chapel Down English Rosé England £24.95
Produced to appeal to broad range of palates, this elegant rosé has the balance of soft summer fruits and floral notes followed by a refreshingly crisp finish. (3)

ROSÉ WINE

Sereno Pinot Grigio Blush Italy £16.95
The height of fashion – light fresh strawberry flavours and very easy drinking. (2)
By the glass: 175ml £4.65 / 250ml £5.95

White Rose Zinfandel Rosé USA £17.95
This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very moreish, perfect! (5)
By the glass: 175ml £4.65 / 250ml £6.45

SPARKLING WINE & CHAMPAGNE

Fizzante 1754 Italy 125ml £6.50
Richly floral and superbly fresh on the palate.

il Castelli Prosecco DOC Italy £21.95
A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish. (1)

Spumante Serenello Rosé Italy £21.95
A lovely rose pink colour, followed by a bright and aromatic nose of petals and fresh strawberries. The palate is clean, crisp and vibrant on the finish. (1)

La Cuvée Laurent-Perrier France £65.00
Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish. (1)

Cuvée Rosé Laurent-Perrier France £75.00
This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries. (1)

DESSERT WINE - 37.5CL BOTTLE

Chateau Les Lingets Sauternes France £17.95
A concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, rounded and balanced by good acidity. (9)
By the glass: 125ml £6.50

COCKTAILS

Vanilla Espresso Martini £7.95
Vodka, Tia Maria and a shot of espresso finished with a vanilla, coffee bean.

Kir Royale £7.95
Prosecco topped with black raspberry liqueur and Chambord.

Limoncello & Raspberry Spritz £7.95
Limoncello, Absolut Citron Vodka and lemonade, topped with raspberries.

Cosmopolitan £7.95
Absolut Citron premium Vodka is shaken with triple sec, fresh lime and cranberry juice.

Spiced Mai Tai £7.95
Old J Spiced Rum and Amaretto, shaken with orange juice, pineapple, grenadine.

Cucumber Cooler £7.95
Fresh mint, sugar and cucumber are mixed with London dry gin and topped with tonic water to create a refreshing crisp drink.

WORLD BEERS

Sam Admas £4.00
330ml - USA

Peroni Red £4.00
330ml - Italy

Estrella £4.00
330ml - Spain

Old Speckled Hen £4.50
500ml - England

Bombadier £4.50
500ml - England

Aspalls Cyder £4.50
330ml - England

Aspalls Isabel Berry Cyder £4.50
330ml - England

Camden Helles Lager Half £2.50 / Pint £4.75
Black Sheep Bitter Half £2.30 / Pint £4.50

