

## STARTERS

<b>Selection of warm breads</b> Wirral watercress pesto & English butter	3-50
<b>Soup of the day</b> Homemade soup with a warm crusty roll & Lancashire butter	6-00
<b>Oxtail soup</b> Suet dumpling, roasted onion broth, winter vegetables & crispy shallots	7-00
<b>Scotch egg of ham hock &amp; Bury black pudding</b> With house piccalilli	8-00
<b>Tempura king prawns</b> Passionfruit, chilli & mango salsa, torched lime & avocado with coriander	8-50
<b>Wild mushroom haché with homemade brioche</b> Scorched cauliflower, duck egg yolk & black truffle oil	7-00
<b>Baked Kidderton Ash goat's cheese</b> Handmade at Butlers Ravens Oak with red wine onion jam, walnut praline & focaccia crisps	7-50
<b>Pressing of confit duck leg &amp; chicken</b> Pineapple jam, duck ham & ciabatta toast	8-00

## MAIN COURSES

<b>Herb crusted cod loin</b> Smoked Polish sausage, clam & white bean cassoulet with tempura cod cheek	17-50
<b>14-hour ox cheek</b> Caramelised shallot mash, baby beets with creamed & crispy carrots	17-00
<b>Slow braised lamb shoulder</b> Roasted garlic creamed potatoes, buttered & fried savoy cabbage, pomegranate & smoked pancetta	19-00
<b>Pan roasted chicken breast</b> Smoked onion, duck fat potatoes, buttered leeks & crispy skin	17-50
<b>Curried parsnip pancakes &amp; grilled paneer</b> Garlic creamed spinach, sticky piccolo parsnips & curry oil	14-50

## THE GRILL

*All of our grill items are selected by Eddie McCormack, The Bastions head chef. All items are chargrilled & served with a portobello mushroom, confit plum tomato, skinny fries & watercress. The origin of the beef is Cumbrian, pork is rare breed & the lamb is sourced from farms within the north of England*

<b>Beef rump steak</b> 170g	19-00
<b>Beef rib-eye</b> 227g	24-95
<b>Grass-fed Sirloin</b> 227g	22-50
<b>Tamworth pork rib-eye</b> 227g	15-95
<b>Lamb Barnsley chop</b> 284g on the bone	17-50

## SIDES

<b>Creamed potatoes</b>	2-50
<b>Skinny fries</b>	2-50
<b>Red onion &amp; tomato salad</b>	2-50
<b>Handcut chips</b>	2-50
<b>Buttered green vegetables</b>	2-50
<b>Honey &amp; chilli roasted root vegetables</b>	2-50

## ACCOMPANIMENTS

<b>Peppercorn cream sauce</b>	3-50
<b>Johnnie Walker Black Label sauce</b>	3-50
<b>Red wine gravy</b>	3-50
<b>Blue cheese cream sauce</b>	3-50
<b>Diane sauce</b>	3-50



Enjoy an afternoon like no other, discover our **afternoon tea menu** today

Ask your server for more information

Take the stress out of Sunday enjoy Sunday lunch at **The Bastion**

Ask your server for more information



THE  
**BASTION**  
BAR & RESTAURANT



DINNER  
**MENU**