Menu

Burgers

The Blue Pig Burger

Prime steak pattie, Cropwell blue cheese, smoked streaky bacon, dill pickle, gem lettuce, beef tomato, red onion and blue pig sauce

£11.00

Dirty Pig Burger

Spicy pork pattie, beer braised pulled pork, maple glazed smoked bacon, Monterey Jack cheddar, tomato and chilli chutney, baby gem, beef tomato, red onion

£11.00

Spicy Beet Bhaji Burger (V)

Beetroot and red onion bhaji burger, cool mint raita, mango chutney, baby gem, red onion, beef tomato

£9.00

Fiery Four Bean and Charred Corn Falafel Burger (VV)

Pickled red chilli, fresh guacamole, baby gem lettuce, beef tomato, red onion

£9.00

All our meat is from The Butcher's Quarter (NQ), all our beef is reared in the Peak District and our pork is sourced locally from Rossendale; our eggs are free range & fish is sustainably sourced

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(V) Vegetarian (VV) Vegan (N) Contains Nuts (GF) Gluten Free

Should you suffer from any allergies or intolerances please speak to your server before ordering

Small Plates

Beavertown Beer Glazed Pulled Pork

8-hour slow braised pulled pork with toasted ciabatta £5.00

Chilli Pork Lollipops

with sriracha mayo £5.00

Cauliflower Pakora (V)

with saag aloo £5.00

Bourbon Braised Beans (V)

£4.00

Dirty Fries

Creamy four cheese sauce with crisp shallots (V) £4.00
Add crispy bacon bits £1.00

Chilli Dusted Crackling (GF)

£4.00

Cider Battered Fish Fingers

Sustainably sourced fresh pollock with avocado tartar £5.00

Chermoula Marinated Halloumi (V)(GF)(N)

with green rocket pesto £5.00

Mini Spiced Beet Bhaji (V)

with cool mint raita £4.00

Fiery Bean Popcorn (VV)(GF)

with fresh guacamole £4.00

OR CHOOSE ANY 3 SMALL PLATES FOR £13

Menu

Mains

Soy and Ginger Marinated Rossendale Pork Chop

with kung po egg noodles and crispy seaweed
£12.00

Pan Seared Hake Fillet

with saag aloo, mini beet bhaji and pickled cauliflower
£10.00

Crispy Buttermilk Half Chicken

with Bourbon braised beans, charred corn and sweet potato fries
£12.00

Celeriac, Spinach and Cropwell Blue Wellington (V)

with pickled carrots and butter braised new potatoes
£10.00

Sides

ALL £3.00 EACH

Fat Chips
Sweet Potato Fries
House Salad
Skinny Fries
Marinated Olives

Twisted Classics

Beavertown Braised Pulled Pork and Chorizo Hash (GF)

with wilted kale, truffle potatoes and peppered duck egg
£10.00

28 Day Dry Aged Rib Eye Steak

Reared in the Peak District, 8oz prime rib eye steak with confit plum tomato, rosemary & smoked garlic mushrooms and fat chips
£18.00

Cider Battered Fish and Chips

Sustainably sourced fresh pollock with avocado tartar and minted peas
£10.00

Tagliatelle Formaggio (V)(N)

with charred leek, broad beans, rocket pesto and veggie parmesan
£10.00

Puddings

Please see our puddings board

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