

PROOF

BAR & KITCHEN

All of our dishes are prepared in a kitchen with potential cross-contamination with all allergen groups. An allergen menu is available, please advise your server of any specific allergies, intolerances or dietary requirements.

Brunch Menu

Morning, Noon.
Served till 2pm.

Brunch

*gluten free bread available, also available for takeaway.

Plated Breakfast DF VG GF* £5.50

sweet & sour tomatoes, chestnut mushrooms, baked beans, GF hash brown & toasted sourdough
ADD: Avocado £2 / Bacon £2 / Sausage £2 /
Two fried eggs £1 / Bury black pudding £1

Huevos RancherosGF* V £6.50

two eggs poached in Rancheros sauce, toasted sourdough, sweet & sour tomatoes
ADD: Avocado £2 / Chorizo £2

Scrambled Eggs on Toasted SourdoughGF* V £5.50

ADD: Smoked Salmon £3 / Bacon £2 /
Chestnut mushrooms £2 / Sweet & sour tomatoes £2

Poached Eggs with Spinach & Hash BrownGF DF V £6.50

ADD: Chestnut mushrooms £2 / Bacon £2 /
Sweet & sour tomatoes £2 / Avocado £2

Fried Eggs & ChipsGF DF V £5.50

ADD: Chestnut mushrooms £2 / York ham £2 /
Sweet & sour tomatoes £2

Breakfast Roll £4.50

Barbakan roll with Frost's smoked bacon and/or sausage
ADD: Fried egg £1

Smashed Avo on SourdoughGF* VG £6.50

smashed avocado, sweet & sour tomatoes, sourdough
ADD: Bacon £2/Poached Eggs £2/Smoked Salmon £3

Sourdough Toast GF* V £3.50

with Black cherry jam / Marmalade / Honey

Multi-seed & Nut Granola £4

with oat milk & berries VG GF
with natural yoghurt, honey & berries V GF

Sandwiches & Soup

*gluten free bread available, also available for takeaway.

Ham & Lancashire Cheese GF* £7.50

with piccalilli on toasted sourdough. With coleslaw

Goats Cheese & Spiced Tomato Chutney £7.50

GF* V
with spinach on toasted sourdough. With coleslaw.

Falafel Wrap GF* VG £7.50

hummus, aubergine chutney in a flatbread.
With tahini dressing (VG) or coleslaw (V).

Green Lentil & Spinach SoupGF* VG* £4.50

with sourdough and salted butter / olive oil

Soup & Sandwich GF* VG* £9

soup and a sandwich of your choice

Drinks

See the bar menu for full drinks selection

Virgin Mary VG (Ask about allergens) £4.50

House recipe, pickles, olives

Bloody Mary VG (Ask about allergens) £8.50

House recipe, vodka or gin

Mimosa £5

orange juice & Cuvee Vittoria fizz

Ballerini £8.50

raspberries, vanilla, Chambord & fizz

Espresso Martini £8

Stolichnaya vodka, Kahlua, vanilla

Brunch Martini £9

Tanqueray Sevilla, Cointreau, Bombay Sapphire, marmalade, grapes, lemon, cranberry

Berry Smoothie £5

blueberries, strawberries, raspberries, apple

Green Smoothie £5

kiwi, apple, spinach & avocado

Booch & Brew Kombucha £5

Ginger & Blueberry / Apple & Elderflower

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Kitchen Menu

Noon, Night.

Served 12 - 9pm.

Snacks

Roasted Red Pepper HummusGF* VG £4.50
flatbread / *GF Corn chips

Sourdough & Rye BreadGF* £3.50
with olive oil VG / with salted butter V

Halloumi FriesGF £6.50
pomegranate molasses, tahini & lemon dressing

Salt & Pepper FriesGF VG £3.50
skin-on with Chinese-inspired seasoning

Mixed OlivesGF VG £3.50

Marinated ArtichokesGF VG £3.50

Padron PeppersGF VG £4.50

Small Plates

Cheese & Caramelised Onion Croquettes ...GF V £7
celeriac remoulade, salsa verde

Broad Bean FalafelGF VG £7.50
aubergine chutney, sweet & sour tomatoes

Potted Ham HockGF* £7.50
toasted sourdough, pickled shallots

Carrot & Chilli FrittersGF VG £7
mango & harissa coconut yogurt

Boards

Baked Garstang WhiteGF* V £12
sourdough, sweet & sour tomatoes, tomato chutney

Cheese NachosGF V £10
artichoke, chilli, spinach, rancheros sauce

Cheese BoardGF* V £16
three cheeses selected by The Crafty Cheese Man,
sourdough, piccalilli, spiced tomato chutney, apple

Charcuterie BoardGF* £17
salami, serrano & chorizo, sourdough, celeriac remoulade
olives & pickled shallots

Mezze PlatterGF* VG £16
broad bean falafel, hummus, lentils, artichokes, aubergine
chutney, olives, flatbread / *GF corn chips & padron
peppers

Mains

Chilli Con FungiGF* VG £10
red pepper hummus, flatbread / *GF corn chips, jalapenos

Chicken in a BasketGF £14
corn-crumbed, buttermilk chicken pieces, crispy chicken
skin-salted fries, coleslaw

Butternut Squash & Puy Lentil SaladGF VG £10
spinach & green herbs, shallots, pumpkin seeds, salsa
verde - ADD: Avocado £2 / Chorizo £2 / Goats Cheese £3

For After

Chocolate Fudge BrownieGF V £6.50
berries, ice cream

Cherry & Almond Bakewell CakeGF V £6.00
jam & berries

AffogatoGF V £6.50
vanilla ice cream, espresso,
Frangellico/Amaretto

La Pigalle £8
Martell Brandy, Mozart dark and Mozart
Gold chocolate liqueur, cream

***Gluten free bread is available, please
ask your server**

Please ask to see our weekly specials.

**Most menu items are available for
takeaway and delivery.**