



Please make a note of your table number & pay at the till on your way out of the Restaurant

## STARTERS

<b>BANNISTERS SOUP OF THE DAY</b>	<b>£4.99</b>
With rock salted and cracked pepper croutons and chefs homemade bread roll.	
<b>CHICKEN LIVER PÂTÉ</b>	<b>£4.99</b>
With a country chutney, dressed salad leaves and Bannisters Melba toast.	
<b>SEAFOOD GRATIN</b>	<b>£4.99</b>
Smoked haddock, salmon and prawns in creamy sauce, topped with toasted bread crumbs and cheese. Served with a bread roll and butter.	
<b>BATTER DIPPED SPICED FLORETS</b>	<b>£4.99</b>
Cauliflower and broccoli florets deep fried in a lightly spiced batter. Served with a curried mayonnaise and a raita.	

## SALADS

<b>FLEETWOOD SALAD</b>	<b>£10.99</b>
A light platter of poached salmon, prawns, breaded scampi, smoked mackerel fillet and plaice goujons served with a wedge of bread and butter, dressed mixed salad and Marie Rose sauce.	
<b>WARM CHICKEN TIKKA SALAD</b>	<b>£8.99</b>
Warm Chicken Tikka slices served on a mixed leaf salad with diced tomatoes, cucumber and red onion. Topped with bell pepper confit and mango chutney. Served with mini poppadoms, warm naan goujons and minted yoghurt dressing.	
<b>BANNISTERS PLOUGHMAN'S</b>	<b>£8.99</b>
Hand carved honey roast ham, gala pie, scotch egg, Lancashire cheese, dressed salad, homemade crisps, Branston pickle and homemade mini loaf & butter.	
<b>BANNISTERS BRUNCH SALAD</b>	<b>£8.99</b>
A warm salad of black pudding, bacon, mushrooms, sautéed potatoes, mixed leaves and diced tomato. Choose from either a soft poached egg or diced boiled egg. Served with a choice of either French or Caesar dressing.	
<b>HALLOUMI SALAD</b>	<b>£8.99</b>
Grilled halloumi on a salad of cous cous, diced tomato, onion, cucumber, fresh mint, coriander and parsley, with a chilli and mint dressing.	

## SIDES

<b>BREAD ROLL &amp; BUTTER</b>	<b>£0.75</b>
<b>SLICE OF BREAD &amp; BUTTER</b>	<b>£0.75</b>
<b>GARLIC FLATBREAD</b>	<b>£2.25</b>
<b>CHEESY GARLIC FLATBREAD</b>	<b>£2.75</b>
<b>BANNISTERS VEGETABLES OF THE DAY</b>	<b>£2.25</b>
<b>BEER BATTERED ONION RINGS</b>	<b>£2.25</b>
<b>BANNISTERS CHUNKY CHIPS</b>	<b>£2.25</b>
<b>SWEET POTATO FRIES</b>	<b>£2.25</b>
<b>TEMPURA VEGETABLES WITH A SWEET CHILLI DIPPING SAUCE</b>	<b>£2.49</b>
<b>CAULIFLOWER CHEESE</b>	<b>£2.49</b>
<b>COLESLAW</b>	<b>£0.50</b>

## LIGHT BITES

### COLD OPTIONS

<b>BANNISTERS LAYERED PICNIC ROLL</b>	<b>£6.99</b>
A ciabatta roll filled with layers of roasted red peppers, mozzarella, tomatoes, basil and pesto. Served with mixed leaves and homemade crisps.	
<b>DUCK &amp; HOISIN SAUCE WRAP</b>	<b>£6.99</b>
Shredded duck in hoi sin sauce with shredded cucumber and spring onion in a tortilla wrap. Served with mixed leaves and hand cut crisps.	
<b>BANNISTERS CLUB SANDWICH</b>	<b>£6.99</b>
A classic triple decker sandwich on toasted bread with chicken in mayonnaise, sweet cured bacon, tomato and lettuce. Served with coleslaw and homemade crisps.	

### HOT OPTIONS

<b>BANNISTERS CHICKEN &amp; BRIE</b>	<b>£6.99</b>
Served on toasted onion bread with garlic mayonnaise, straw potatoes and a basil dressing.	
<b>POSH CHEESE &amp; TOAST</b>	<b>£7.49</b>
Goat's cheese, Stilton & creamy Lancashire, melted together on toasted onion bread, served with sun blush tomato chutney.	
<b>PULLED PORK BRIOCHE BUN</b>	<b>£6.99</b>
Braised pork shoulder in hickory BBQ sauce on a sweet brioche bun with crunchy lettuce, pickled gherkin and sliced tomato. Served with coleslaw and homemade crisps.	
<b>SMOKED HADDOCK, MOZZARELLA AND SPRING ONION FISHCAKES</b>	<b>£6.99</b>
On a light salad of mooli and cucumber with a lemon crème fraiche.	
<b>ADD A PORTION OF BANNISTERS CHUNKY CHIPS.</b>	<b>£2.25</b>

## MAINS

<b>BANNISTERS BEER BATTERED HADDOCK &amp; CHIPS</b>	<b>£10.99</b>
Served with homemade chunky chips, mushy peas and tartare sauce.	
<b>NATURAL SMOKED HADDOCK</b>	<b>£10.99</b>
A fillet of oven baked natural smoked haddock on a bed of mashed potato with a poached egg and a lemon beurre blanc sauce served with a cabbage medley.	
<b>BAKED SALMON</b>	<b>£10.99</b>
A baked fillet of salmon with crushed baby new potatoes, courgette ribbons, garden peas and spring cabbage. Served with a watercress sauce.	
<b>BANNISTERS FILLET OF BEEF</b>	<b>£12.99</b>
5oz fillet of beef cooked to your liking. Served with onion rings, grilled tomato, a medley of cabbage and chunky chips.	
<i>Add peppercorn sauce or red wine reduction.</i>	<b>£1.00</b>
<b>4OZ HANDMADE BRITISH BEEF CHEESE BURGER</b>	<b>£8.99</b>
Handmade burger topped with Lancashire cheese served on a brioche bun with salad leaves, homemade chunky chips and burger relish.	
<b>TRIO OF LOCAL SAUSAGES</b>	<b>£9.99</b>
Supplied by Whelan's family butchers of Burnley. This trio includes a Pendle pride sausage, welsh dragon sausage and a tomato and cracked black pepper sausage. Served with creamy mash potato, cabbage medley and a rich onion gravy.	
<b>LANCASHIRE HOTPOT</b>	<b>£9.99</b>
Slow braised lamb stew topped with sliced potato. Served with pickled red cabbage and a wedge of homemade bread.	
<b>BANNISTERS BRAISED BRISKET BUN</b>	<b>£9.99</b>
Slow roasted beef brisket in a rich red wine gravy on a rustic roll. Served with a homemade piccalilli, chunky chips and watercress.	
<b>BANNISTERS VEGETARIAN SHEPHERDS PIE</b>	<b>£8.99</b>
A ragu of mushrooms, pulses, onions and tomatoes topped with a sweet potato mash served with pickled red cabbage and a wedge of homemade bread.	
<b>HOMEMADE 3 CHEESE &amp; RED ONION PIE</b>	<b>£8.99</b>
Choose 2 of the following to accompany your pie: Mashed potato or chunky chips with either mushy peas, cabbage medley, baked beans or gravy.	

As You Like It!

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## PUDDINGS

<b>BANNISTERS FUDGE BROWNIE</b>	<b>£3.99</b>
Served with mint chocolate chip ice cream and chocolate sauce.	
<b>STICKY TOFFEE PUDDING</b>	<b>£3.99</b>
A date and treacle pudding served with either crème fraîche, vanilla ice cream or homemade crème anglaise.	
<b>LEMON SWIRL CHEESECAKE</b>	<b>£3.99</b>
Served with a blueberry compote.	
<b>RHUBARB &amp; STEM GINGER CRÈME BRÛLÉE</b>	<b>£3.99</b>
A vanilla custard on a compote of rhubarb and stem ginger, served with a gluten free shortbread.	
<b>BANOFFEE TART</b>	<b>£3.99</b>
In individual tart with toffee sauce fresh banana and whipped cream.	
<b>ASSIETTE OF SWEETS</b>	<b>£5.99</b>
A taste of our desserts. This includes sticky toffee pudding, lemon cheesecake, rhubarb crème brûlée and chocolate brownie.	
<b>RICE PUDDING</b>	<b>£3.99</b>
Always a favourite, Bannisters famous rice pudding served with mixed berry compote.	
<b>TRADITIONAL BREAD &amp; BUTTER PUDDING</b>	<b>£3.99</b>
Served with homemade crème anglaise.	
<b>APPLE CRUMBLE</b>	<b>£3.99</b>
Served with homemade crème anglaise.	

## HOT DRINKS

<b>POT OF TEA</b>	<b>£1.50</b>
<b>POT OF COFFEE</b>	<b>£1.99</b>
<b>POT OF DECAFFEINATED COFFEE</b>	<b>£1.99</b>

## BANNISTERS BLENDS

Bannisters specially blended bean to cup coffee. A blend of Arabica and Robusta coffee from the finest coffee growing regions of the world with a nutty aroma. It produces a rich smooth espresso that works equally well as a cappuccino, Latte or Americano.

<b>AMERICANO BLACK</b>	<b>£2.40</b>
<b>AMERICANO WHITE</b>	<b>£2.40</b>
<b>LATTE</b>	<b>£2.40</b>
<b>CAPPUCCINO</b>	<b>£2.40</b>
<b>ESPRESSO</b>	<b>£2.40</b>
<b>CHOCOLATE MOCHA</b>	<b>£2.40</b>
<i>add an extra shot of espresso</i>	<b>£0.99</b>
<b>SILKY SMOOTH HOT CHOCOLATE</b>	<b>£2.40</b>

<b>PREMIUM SPECIALITY &amp; FLAVOURED TEAS</b>	<b>£1.79</b>
Choose from English Breakfast, Camomile, Cranberry and Raspberry, Peppermint, Earl-grey, Lemon and Ginger, Decaffeinated and Green Tea.	

## COLD DRINKS

<b>BOTTLED COLA / DIET COCA COLA</b>	<b>£2.30</b>
<b>FENTIMANS GINGER BEER</b>	<b>£2.50</b>
<b>FENTIMANS DANDELION &amp; BURDOCK</b>	<b>£2.50</b>
<b>FENTIMANS SHANDY</b>	<b>£2.50</b>
<b>GLASS OF ORANGE OR APPLE JUICE</b>	<b>£1.49</b>
<b>BANNISTERS ELDERFLOWER FIZZ</b>	<b>£1.79</b>
<b>MINERAL WATER STILL OR SPARKLING 330ML</b>	<b>£1.79</b>
<b>MINERAL WATER STILL OR SPARKLING 1 LTR</b>	<b>£2.89</b>
<b>J20 SPRITZ APPLE AND WATERMELON</b>	<b>£2.50</b>
<b>J20 SPRITZ PEAR AND RASPBERRY</b>	<b>£2.50</b>
<b>LIPTON PEACH TEA</b>	<b>£2.50</b>
<b>FEELGOOD SPARKLING CRANBERRY AND LIME JUICE</b>	<b>£2.50</b>

## BANNISTERS CARAFES OF HOUSE WINE

Especially sourced for Bannisters Restaurant Cuvée Jean Paul has been blending wines in the southern region of France since 1984. They have built an enviable reputation for excellence and consistency.

**WHITE HOUSE WINE ABV 12.5%** A blended Blanc de Blanc. Quite dry with a fruity clean finish.

**RED HOUSE WINE ABV 12.5%** Vinified from the Grenache and Syrah grape. This is an uncomplicated red of medium body. Rich and fruity with a slight spice.

175ML GLASS	250ML GLASS	750ML CARAFE	LITRE CARAFE
<b>£3.79</b>	<b>£4.99</b>	<b>£12.99</b>	<b>£15.49</b>

## WHITE WINE

	175ML GLASS	250ML GLASS	750ML BOTTLE
<b>SIERRA GRANDE CHARDONNAY, CHILE ABV 13%</b> A creamy unoaked chardonnay with tastes of ripe peaches and mango.	<b>£3.99</b>	<b>£5.29</b>	<b>£14.49</b>
<b>CAPE HEIGHTS SAUVIGNON, SOUTH AFRICA ABV 13%</b> Classic sauvignon with herbaceous notes and an underlying ripeness, balanced by clean zingy citrus.	<b>£3.99</b>	<b>£5.29</b>	<b>£14.49</b>
<b>VINAZZI PINOT GRIGIO ABV 12%</b> Floral and fruity aromas on the nose. Crisp and fresh on the palate with a ripe lemon character, very light and easy drinking.	<b>£3.99</b>	<b>£5.29</b>	<b>£14.49</b>

## RED WINE

<b>CADI D'PONTI SHIRAZ ABV 14%</b> A versatile shiraz that is great with food. This plummy red has hints of bramble spice.	<b>£3.99</b>	<b>£5.29</b>	<b>£14.49</b>
<b>CAPE HEIGHTS MERLOT, SOUTH AFRICA ABV 15%</b> A bright juicy merlot with lush ripe flavours of the hedgerow.	<b>£3.99</b>	<b>£5.29</b>	<b>£14.49</b>
<b>VEGA DEL PIEDRA, RIOJA ABV 12.5%</b> A quality oak aged Rioja. Soft and aromatic with flavours of generous ripe berry fruits.	<b>£3.99</b>	<b>£5.29</b>	<b>£14.49</b>

## ROSÉ WINE

<b>SANVIGILLIO PINOT BLUSH ABV 12%</b> A fresh easy drinking wine with strawberry aromas and red berry fruits on the palate.	<b>£3.99</b>	<b>£5.29</b>	<b>£14.49</b>
<b>BIG TOP ZINFANDEL BLUSH, USA ABV 10.5%</b> Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off dry finish.	<b>£3.99</b>	<b>£5.29</b>	<b>£14.49</b>

*All of the above wines are available in a smaller 125ml glass on request*

## BUBBLES & FIZZ

<b>MIRABELLO PINOT GRIGIO ROSE ABV 12.55%</b> Fresh, dry and crammed with summer fruit flavours. A sparkling version of an Italian classic.	<b>£6.49</b>	<b>£16.99</b>
<b>LUNETTA PROSECCO ABV 11%</b> Light and fragrant with soft apple fruit flavours and a crisp finish.	<b>£6.49</b>	<b>£16.99</b>
<b>CHAMPAGNE CHARLES CHEVALIER ABV 12.5%</b> Fresh and creamy with complex toasty honeyed notes.		<b>£40.00</b>

## BEERS & LAGERS

<b>SHARP'S - DOOMBAR ABV 4.3%</b>	<b>£3.49</b>
<b>SMOOTH BITTER 440ML ABV 3.6%</b>	<b>£2.99</b>
<b>HEINEKEN 330ML ABV 5.0%</b>	<b>£2.99</b>
<b>PERONI 330ML ABV 5.1%</b>	<b>£3.49</b>
<b>ASPALL'S HARRY SPARROW CYDER ABV 4.6%</b>	<b>£4.49</b>
<b>OLD MOUT SUMMER BERRIES CIDER ABV 4%</b>	<b>£4.49</b>
<b>BECKS NON ALCOHOLIC BEER 275ML</b>	<b>£2.99</b>

## LONG DRINKS

<b>PIMMS &amp; LEMONADE ABV 25%</b>	<b>£3.29</b>
<b>GIN &amp; TONIC ABV 37.5%</b>	<b>£3.29</b>
<b>LONG VODKA ABV 37.5%</b>	<b>£3.29</b>

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**D. Byrne & Co.**  
Fine Wine & Spirit Merchants