

MENU



IMPORTANT DIETARY INFORMATION

Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based (PB)/ Vegetarian (V)

Some of our plant-based/vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI

Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes

Our meat & fish dishes may contain bones.



THE BREAD FACTORY

THE BREAD FACTORY PROVIDES ALL OF OUR BREAD PRODUCTS. FOUNDED IN 1993 BY GAIL STEPHENS PROTÉGÉ IT IS ONE OF THE LEADING INDEPENDENT BAKERIES, SPECIALISING IN HANDCRAFTED ARTISAN BREADS, ALL MADE USING THE FINEST INGREDIENTS AND TRADITIONAL TECHNIQUES.



LOCAL CHEESES

ALL OF OUR CHEESES ARE FROM LOCAL SUPPLIERS. BUTLERS FARMHOUSE CHEESES SUPPLIES OUR TASTY LANCASHIRE AND OUR BLACKSTICKS BLUE CHEESE. IN LANCASHIRE, BUTLERS FARMHOUSE CHEESES ARE TRADITIONAL CRAFTSPEOPLE AND A FOURTH GENERATION FAMILY BUSINESS WHO EARNED THEIR "FARMHOUSE" NAME BY MEETING STRICT GRADING, ENSURING THE HIGHEST QUALITY MAKE AND HAVING THE MAJORITY OF THEIR MILK COMING FROM THEIR OWN HERD, ALL LESS THAN 10 MILES FROM THEIR FARM. MADE BY HAND WITH FRESH MILK EVERY MORNING, THEIR PROPER CHEESE WAS CHAMPIONED BY THE GROCER AS A TOP LAUNCH IN 2021.

F. DUERR & SONS LTD
33 MILES

BUTLERS FARMHOUSE CHEESES
37 MILES



MILES FROM LIVERPOOL JOHN LENNON AIRPORT

THE ESTATE DAIRY
37 MILES

BIRTWISTLES & CO
39 MILES

ALL DAY MENU SERVED FROM 11AM

MAINS

TRUFFLE & PARMESAN MAC & CHEESE **17.50**

A rich macaroni cheese made with Lancashire cheese sauce, infused with truffle, topped with truffle tapenade and Parmesan breadcrumbs, served with a garden salad
Upgrade salad to hand-cut potato wedges 4.00

LUXURY SEAFOOD MAC & CHEESE **23.00**

Classic macaroni cheese with crab, salmon, and prawns, Lancashire cheese sauce and crispy Parmesan topping, served with a garden salad
Upgrade salad to hand-cut potato wedges 4.00

SABLE & CO. CALIFORNIAN BURGER **18.00**

Marinated chicken breast, 'Birtwistles' streaky bacon, smashed avocado, house slaw, tomato, and rocket in a 'Bread Factory' brioche bun, served with hand-cut potato wedges

SABLE & CO. GOURMET BURGER **18.00**

'Birtwistles' 100% British beef patty, house burger sauce, crunchy house slaw, Lancashire cheese fondue and lettuce in a Bread Factory brioche bun served with hand-cut potato wedges
Ask your server if you'd like to swap wedges for a garden salad
Add bacon 4.00

SABLE & CO. PLANT-BASED BURGER **17.50**

Plant-based 'Tindle' burger, beetroot houmous, raw slaw, rocket, chipotle jam and pickles in a plant based brioche style bun served with hand-cut potato wedges
Ask your server if you'd like to swap wedges for a garden salad

CHICKEN TIKKA MASALA **18.95**

Chicken curry served with rice, poppadom, mint yogurt, tomato coriander slaw and mango chutney, topped with red chilli and micro herbs

VEGETABLE TIKKA MASALA **17.95**

Vegetable curry served with rice, poppadom, mint yogurt, tomato coriander slaw and mango chutney, topped with red chilli and micro herbs

SIDES

HAND-CUT POTATO WEDGES **4.00**

GARDEN SALAD **4.00**

LOCAL BAKERY SOURDOUGH **4.25**

Choice of white or granary sourdough, served with 'The Estate Dairy' butter

SPECIALITY PLATES

CHICKEN SHAWARMA PLATE **18.95**

Spicy chicken Shawarma topped with crispy onions, spring onions, coriander with mint yoghurt, beetroot houmous, sweet Roquito peppers and warm Khobez flatbread

LOCAL ARTISAN CHEESE BOARD **16.50**

Selection of regional artisan cheeses served with sourdough crackers, celery, grapes and fig relish

LOCAL CHARCUTERIE PLATTER **17.50**

Classic charcuterie meat selection with olives, sourdough crackers, cornichons and garnished with micro herbs

PLOUGHMANS BOARD **18.50**

Wiltshire cured ham, fig relish, local artisan sourdough, country pate, cornichon, celery, sourdough crackers and grapes

OAK SMOKED SALMON BOARD **21.00**

Scottish smoked salmon served with capers, lemon, 'The Estate Dairy' butter and rye bread

SALADS

RAINBOW VEGETABLE SALAD **16.50**

Avocado, cos lettuce, parsley, grains, pickled carrots, tenderstem broccoli and a zesty beetroot tahini dressing
Add marinated chicken breast 4.00

KALE CHICKEN CAESAR SALAD **17.25**

Marinated chicken, crunchy kale, cos lettuce, avocado, homemade soft herb croutons, Parmesan cheese and house Caesar dressing

ROAST SALMON FILLET, GREEN PEA & LENTIL SALAD **19.50**

Flakes of lightly roasted salmon fillet, green chickpeas, lentils, rocket and sun-blushed tomatoes with a lemon and mint dressing

DESSERTS

MINI DESSERT PLATTER **11.00**

Decadent hand-crafted daily selection; perfect with a glass of fizz

TIRAMISU **9.50**

Tiramisu served with fresh raspberries, a chocolate pencil and lemon balm

RICH CHOCOLATE MOUSSE **9.50**

Rich double chocolate mousse with a chocolate pencil and chocolate sauce

(V) = VEGETARIAN* **(PB)** = PLANT-BASED*

Adults need around 2000 kcal a day

* Please read important information on the reverse of this menu relating to our Vegetarian, Plant-based and NCGI options, as well as important allergen information, to ensure they meet your personal dietary requirements