

Lunch

Served from 11.30am to 3.30pm Monday to Saturday

Hand beer battered fish & chips

Large haddock in our own Chefs beer batter, served with chunky chips, peas, tartare sauce and lemon

Ham egg & chips

Honey roasted ham with two free range fried eggs, chunky chips & salad garnish

Classic club sandwich

Layers of back bacon, grilled chicken, mature cheddar cheese, lettuce, tomato and mayonnaise stacked high between three slices of toasted bread served with coleslaw & chunky chips

All day deluxe breakfast

Two fried eggs, two rashers back bacon, two premium sausages, mushrooms, black pudding, hash browns, beans or tomatoes & toast

Steak, Mushroom & Ale pudding

Steamed pudding served with new potatoes, seasonal vegetables & topped with a rich gravy

Homemade lasagne

Homemade baked lasagne served with a side salad & garlic bread

Wholetail scampi

Served with chunky chips, peas, tartare sauce and lemon

Poached Scottish salmon fillet

Served with new potatoes, seasonal vegetables & béarnaise sauce

Wagyu steak burger

Topped with back bacon & cheddar cheese with burger sauce, lettuce, tomato, red onion, coleslaw & chunky chips

Bangkok vegan burger

Spicy oriental inspired vegan burger topped with vegan mayo, lettuce, tomato, red onion & chunky chips.

Desserts

White chocolate and raspberry cheesecake

Served with whipped cream

Luxury lemon tart

Almond biscuit base topped with a refreshing lemon filling served with whipped cream

Lotus biscoff cheesecake

Served with whipped cream

Spotted dick

Served with hot custard

Sticky toffee pudding

Served with hot custard

Caramel apple pie

Served hot with custard

Sunday lunch

Served from 12 noon to 3:30pm

Sunday lunch should be special, so we take a little more care at Bretts.

All meats are locally sourced, home-cooked & served with homemade Yorkshire puddings and stuffing, fresh seasonal vegetables, roast potatoes & a jug of our Chef's finest gravy

Start

Homemade soup of the day

Served with chunky bread & butter

Classic prawn cocktail

Served with brown bread & butter

Deep fried brie (v)

Three rosemary & garlic triangles deep fried served with red currant jelly

Tempura prawns

Crispy battered tempura prawns, served with a sweet chilli sauce

Mains

Roast sirloin of beef

Roast leg of lamb

Roast Norfolk turkey with pig in blanket

Roast loin of pork

Trio roast, a selection of the above

Luxury vegetable nut roast, topped with cranberries and cashew nuts

Chicken forestiere

Plump chicken breast with a wild mushroom and chardonnay sauce served with mini roast potatoes and peas

Ribeye steak

Prime aged 10oz ribeye succulent and flavoursome served with mustard and cheddar mash, beer battered onion rings grilled tomato and peas

Poached Scottish salmon fillet

Served with new potatoes, seasonal vegetables & bearnaise sauce

Children's Menu

(Under 10's Only)

Pasta bolognese with garlic bread

Cheeseburger & chips

Cheese & tomato pizza with chips (v)

Grilled sausages, chips & beans

Scampi, chips & peas

Crispy chicken goujons, chips & peas

Grilled chicken breast with potatoes & peas

Sunday roast

Cakes, Pastries & Snacks

Served until 3.30pm

Bretts cream tea
(two homemade scones with strawberry jam & clotted cream)

Classic cake selection
Toasted Tea Cake with jam & butter
Warm Eccles cake

Homemade soup of the day

Served with chunky bread & butter

Sandwich Selection

Choose from thick cut white or granary, with your choice of filling, served with salad garnish & crisps

BLT

Tuna mayonnaise
Roast chicken
Roast turkey & cranberry
Honey roast ham & mustard
Roast sirloin of beef & horseradish
Prawn marie rose
Hot cod fish finger bap

Wrap Selection

Choose your filling wrapped in a warm soft flour tortilla, served with salad garnish & crisps

Chicken Caesar
Tuna Mayonnaise
Hot Spicy Prawn

Add our seasoned chunky chips

Jacket potatoes

Large fluffy jacket potato with your choice of filling, served with salad garnish

Mature cheddar cheese & coleslaw (v)
Beans & cheese
Tuna mayonnaise
Prawn marie rose
Homemade beef chilli & cheese
Roast chicken, bacon & sour cream