



WEDS-SAT

01455 824265

@THELANCASTERARMS

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All of our food is ethically sourced, all of our meat & eggs are free range & we always use British & farm assured produce when in season.

We recognise the importance of accurate allergen information & as our food is produced by real chefs in our own kitchen, this data can change daily, so if you have a specific concern please ask a member of the team, although it's sadly impossible for us to guarantee any dish is 100% allergen free.

The Lancaster Arms is a small family run business and guests are our reason for being. If we get it wrong, please tell us whilst we have the chance to do something about it, but if you have a lovely time, please do tell Trip Advisor / Facebook / Google etc.

We look forward to serving you.



*Lunchtime*

## HAMBLETON CIABATTAS

all at | 9

Lightly toasted w/ salad garnish (G\*AV)

### BLT

Crispy Cured Streaky Bacon over Beef Tomato, Lettuce & Mayonnaise

### CHICKEN & CHORIZO

Grilled Chicken Breast & Chorizo Slices

### CHEESE & RED ONION (V)

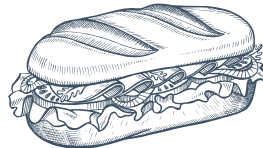
Montgomery Cheddar w/ caramelised red onion

### MOZZARELLA & TOMATO (V)

Buffalo Mozzarella, Beef Tomato Slices & Basil

### ROAST MEAT

Meat of the day w/ chefs recommended dressing



## CHILDRENS

all at | 7.5

all w/ peas or baked beans

### CHICKEN GOBSTOPPERS

Large Battered Chicken Pieces w/ fries

### BABY BURGERS

Mini Shorthorn Burger w/ fries



### SAUSAGE & MASH (VA) (G\*AV)

w/ Creamy Mash & gravy

### BATTERED COD BITES (VA)

w/fries

## BITES + STARTERS

### SOUP OF THE DAY (VG) (G\*A) | 6

w/ baked bread & salted butter



### WHIZZ BANGERS | 5

Chilli & Fennel Cocktail Sausages

### WHITEBAIT (G\*) | 5

w/ citrus mayo

### MEATBALLS (G\*A) | 6

Shorthorn Beef, Pan Fried, tossed w/ garlic, chilli & white wine in a Napoli tomato sauce

### GOOSNARGH STRIPS (G\*) | 7

Chicken Breast Striplets (breaded or citrus infusion)

### LANCASTER PARFAIT (G\*A) | 7

Chicken Liver Parfait w/ toasted ciabatta & caramelised red onion

### NEW POTS & CHORIZO (G\*) | 7

Chorizo Chunks & Sauteed New Potatoes in butter, garlic & herbs

### BANANA BLOSSOM (VG) | 7

Beer Battered Bites

### COD BITES | 8

Beer battered Cod Chunks w/ lemon squeeze

### ATLANTIC PRAWNS (G\*) | 10

w/ marie rose sauce

## SIDES

### POMMES FRITES (VG) | 3

w/ sea salt

### SAUTÉED POTATOES (G\*) (VG) | 4

Mediterranean Style Sliced Sautéed New Potatoes w/ herbs

### TRIPLE COOKED CHIPS (G\*) (VG) | 4

Hand Cut (Colston Bassett Stilton or Montgomery Cheddar + 2 g\*)

### SWEET POTATO FRIES (G\*) (V) | 5

w/ mayonnaise

### ROMAN SKINNY FRIES (G\*) (V) | 5

w/ 10 Yr Matured Parmesan Flakes & Truffle Oil

### ONION RINGS (VG) | 4

Fresh cut & beer battered

### FRENCH BEANS (G\*) (VG) | 4

Green Beans Warmed w/ garlic & truffle oil

### SIDE SALAD (G\*) (VG) | 4

Seasonal Mixed Salad

### ROASTED ROOTS (G\*) (VGA) | 6

Seasonal Roasted Veg, Pan Fried

### HAMBLETON CIABATTA (G\*A)

(VG) | 4  
w/extra virgin olive oil & balsamic vinegar

### GARLIC BREAD (V) | 4

Toasted Hambleton Ciabatta infused w/ garlic butter (Add Montgomery Cheddar +2)

### OLIVES (G\*) (VG) | 5

Big, Super Fresh Green Olives

## TRADITIONAL COMFORT FAYRE

### CHILLI & CHIPS (VGA) | 12

Prime Shorthorn Minced Beef & Triple Cooked Chips w/sour cream

### FISH & CHIPS | 14

Beer Battered Fresh Cod Fillet, Triple Cooked Chips & Mushy Peas, w/ lemon squeeze & tartare sauce

### STEAK & ALE PIE | 14

Short Crust Pastry Pie filled with Diced Beef in Ale, w/ Creamy Mash, Seasonal Veg & gravy

### LANCASTER CHICKEN (G\*) | 15

Goosnargh Chicken Breast wrapped in Cured Bacon, filled w/ Montgomery Cheddar, finished w/ BBQ Sauce + Sautéed Potatoes & salad garnish

### FILLET STRIPS & MASH (G\*) | 18

4oz Fillet Steak w/ French Beans, Creamy Mash & Stroganoff Sauce

### SIRLOIN STEAK (G\*) | 24

10oz Salt Aged Sirloin, Beef Tomato, Mushrooms & Triple Cooked Chips

### STEAK SAUCES | 4

Colston, Bassett Stilton, Peppercorn

## MEDITERRANEAN STYLE

### TAGLIATELLE FUNGI (V) | 12

Tossed Egg Pasta, Pan Fried Portobello Mushrooms w/ onion, white wine & a touch of cream (add Goosnargh Chicken + 3)

### MEDITERRANEAN TART (V) | 12

Vegetarian Pastry Tart w/ Sweet Potato Fries & salad garnish

### CHICKEN TRUFFLE SALAD (G\*) | 13

Gem Lettuce, Goosnargh Chicken Breast Slices, Croutons w/ 10 Yr Parmesan Flakes in truffle oil

### LINGUINE MEATBALLS (G\*A) | 14

Long Spaghetti, Shorthorn Beef, w/ garlic, chilli & white wine in Napoli tomato sauce

### RISOTTO DIMARE (G\*) | 16

Arborio Rice 'cooked al dente', King Prawns, Calamari, Mussels & White Fish in fresh tomato & garlic sauce w/ a hint of chilli (20 min cooking time)



## BURGERS

All served in Hambleton Ciabattas w/ beef tomato & baby gem lettuce (G\* AV)

### SHORTHORN STACK | 15

Prime Shorthorn Beef Burger, w/ Crispy Streaky Bacon, Red Onion & either Colston Bassett Stilton or Montgomery Cheddar

### CAJUN CHICKEN | 14

Cajun Style Goosnargh Chicken Breast w/ Crispy Streaky Bacon, Montgomery Cheddar & BBQ dressing

### BEYOND MEAT (VG) | 13

Organic & Vegetarian w/ Avocado, Red Onion & vegan mayonnaise



## SHARERS

### CIABATTA & OLIVES (G\*A) (VA) | 9

Big, Super Fresh Green Olives w/ bread, oil & balsamic vinegar

### ARTISAN CHARCUTERIE (G\*A) | 12

Three Award Winning Artisan Cured Meats w/ bread, olives, oil & balsamic vinegar



### MUSSELS (G\*A) | 12

Mussels Marinere, Pan Fried w/ shallots in a parsley, white wine & cream sauce w/ lightly toasted ciabatta

### BAKED BRIE (V) | 15

Baked Brie de Meaux w/ Mediterranean Style Sautéed New Potatoes & Herbs

### CHEESE BOARD (V) (G\*A) | 15

Brie de Meaux, Colston Bassett Stilton & Montgomery Cheddar w/ crackers & quince

### RUBY PORT | 3.5

## DESSERTS

### SPICED APPLE CRUMBLE (V) | 7

Bramley Apple w/ custard

### TOFFEE ROLO CHEESECAKE (V) | 7

Smooth Cheesecake in a pot

### SEASONAL FRUIT SALAD (V) (G\*) | 7

w/ vanilla ice cream

### STICKY TOFFEE PUDDING (V) | 8

Hot Treacle Sponge w/Medjool Date Chunks in Treacle Sauce, topped w/ Mascarpone

### BROWNIE BAR (V) (G\*) | 8

Warm White Choc Chunk, Hazelnut Brownie Bar, sliced w/ cream

## AFTERS

### SALTED CARAMEL NO.1S | 3

### WHOLE MEDJOOOL DATES (G\*) (VG) | 5

### WAFFLE CONE W/ DREAMY COW

### ICE CREAM (V) | 5

## BOOK YOUR CHRISTMAS MEALS + CHRISTMAS PARTIES



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# BEER

## DRAUGHT

Tiger  
Shipyard  
Longhorn  
Guinness  
Cider – Aspalls



## LAGER

Pravha  
San Miguel  
Birra Moretti  
Peroni

## BOTTLES

Budvar 330ml  
Sol 330ml  
Old Mout 500ml

## BOTTLES LOW ALCOHOL

Heineken 0.0 330ml  
Maisel's Weisse 500ml  
Old Mout 500ml

## PINT / HALF

4 / 2  
5 / 2.5  
5.5 / 2.75  
5 / 2.5  
4.5 / 2.25

4.5 / 2.25  
5 / 2.5  
5.5 / 2.75  
6 / 3

4  
4.5  
5.5

3.5  
4  
4.5

## LIQUEURS

Glavya 3  
Southern Comfort 3  
Tia Maria 3  
Disaronno 3.5  
Chambord 3.5  
Cointreau 4  
Baileys (50ml) 4  
Drambuie 4

## SHERRY / PORT

Harveys Bristol Cream (50ml) 3  
Ruby Port (50ml) 3.5  
LBV (50ml) 4

# SPIRITS

*All at 25ml unless stated*

## GIN - SEE GIN MENUS

## WHISKEY / BOURBON

Famous Grouse 3  
Tin Cup 3.25  
Makers Mark 3.5  
Monkey Shoulder 3.5  
Jack Daniels 3.75  
Jameson 4  
Glenfiddich 4.5  
Laphroaig 10 Yr 5  
Jura Malt 10 Yr 5.5  
Glenmorangie 10 Yr 5.5  
Glenfiddich 12 Yr 6  
Dalwhinnie 6.5  
Lagavulin 16 Yr 6.5

## RUM

Bacardi 3  
Captain Morgans Spiced / Dark 3  
Malibu 3  
Kraken 4

## VODKA

Smirnoff 3  
Grey Goose 5

## BRANDY

Courvosier 4  
Hennessy 5  
Remy Martin VSOP 6

## SHOTS

Sambuca / Tequila Gold 3.5

## VERMOUTHS & APERITIFS

Martini – Dry | Bianco / Rosso (50ml) 3  
Pimms No1 or Strawberry w/ Lemonade & fruit serve (50ml) 6.5  
Pernod 2.5

# SOFT DRINKS

Cawston Fruit Cartons  
Fever Tree Mixers 2.5  
Orange / Tomato Juice 200ml 2.5  
Sparkling / Still Water 330ml 3  
Hartridges Fruit Mixes 275ml 3  
Coca Cola Diet / Zero 330ml 3  
Coca Cola 330ml 3  
Appletiser 275ml 3.5  
Belvoir – Presse / Sparkling Fruit 25cl 3.5  
Cranberry / Apple Juice 250ml 3.5

## DRAUGHT

Pepsi / Max / Lemonade PINT / HALF  
Soda Water / Cordials 3.5 / 1.75  
2 / 1

# HOT DRINKS

## COFFEE

Double Espresso 2.5  
Americano 3  
Latte 3.25  
Cappuccino 3.25  
Sloane Mocha 3.5  
Floater Coffee 4

*All served w/ full cream milk (semi skimmed, oat & soy milk av)  
All available as decaf*

## OPTIONS

Syrups 50p

## TEAS

English Breakfast/ DeCaf English Breakfast CUP / POT  
Earl Grey/ Gunpowder Green/ Lemon & £2.75 / 5  
Ginger/ Mojito Mint

## POSH HOT CHOCOLATE

3.5



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## POURS

RED	125ml	175ml	250ml	btl
Merlot	3.50	4.75	6.50	18.95
Pinot Noir	4.25	5.50	6.95	19.95
Shiraz	4.25	5.50	6.95	19.95
Rioja	5.25	6.75	8.50	23.50
Malbec	5.50	6.95	8.95	24.95
WHITE	125ml	175ml	250ml	btl
Sauvignon Blanc	3.50	4.75	6.50	18.95
Chardonnay	4.25	5.50	6.95	19.95
Pinot Grigio	5.50	5.95	7.50	21.95
New Zealand Sauvignon	6.00	6.95	8.95	24.95
ROSÉ	125ml	175ml	250ml	btl
Zinfandel	3.75	5.25	7.25	21.95
Mediterranean Dry	4.50	5.95	7.50	21.95
SPARKLING			20cl btl	70cl btl
Prosecco White			7.95	25.95
Prosecco Rose			7.95	25.96

Fine wines

## FIZZ + BUBBLY

**HOUSE CHAMPAGNE | 44.95**  
France 12%

**MOËT & CHANDON | 59.95**  
France 12%

Impereal is the elegant brand leader of the famous Champagne house

**VEUVE CLIQUOT | 69.95**  
France 12%

Well known for both its full-bodied, biscuity style and consistency

**BOLLINGER | 79.95**  
France 12%

Special Cuvee, our premier Champagne, brilliant for that very special celebration.

## ROSÉ

**ZAPA MALBEC ROSÉ UCO VALLEY | 24.95** 🍷 🐔 🐷 🍷 🍷 🐟 🐛  
Argentina | Mendoza 12.5%  
Mendoza Malbec a hint of sweetness with a bright nose of strawberries and cherries

**AIX ROSÉ COTEAUX | 34.95** 🍷 🐟 🐛 🍷  
France | Aix-en-Provence 13%

Our award winning premier rose wine, deemed the definitive Provence Rose. A delicate balance of crisp acidity and soft, ripe summer fruit. Superb choice for any event

## RED

**ARAUCANO CARMENÈRE RESERVA | 29.95** 🍷 🐷 🐛  
Chile | Colchagua 13.5%  
Soft & sensual red fruit & spices; Rich / Meaty

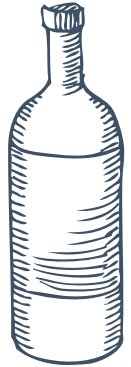
**LOS HAROLDOS MALBEC | 32.95** 🍷 🐷 🐛  
Argentina | Mendoza 13.5%  
Toasty cedar, bramble fruit & dark cherries; Full / Rich

**MARQUÉS DE MURRIETA RIOJA RESERVA | 34.95** 🍷 🐷 🍷 🐛  
Spain | Tinto 14%  
Silk smooth & oaky; Aged

**MIREA PRIMITIVO DI MANDURIA | 39.95** 🍷 🐷 🐛  
Italy | Puglia 17.5%  
Warm with vanilla, prunes, coffee & honey; Rich / Complex

**LES GALETES ROULÉS, CHÂTEAUNEUF-DU-PAPE | 44.95** 🍷 🐷 🍷 🐛  
France | Rhone 13.5%  
Palate of sweet cherry flavours; Full / Rich

**CHÂTEAU LA PATACHE POMEROL | 59.95** 🍷 🍷 🐛  
France | Bordeaux 14%  
Vibrant red fruits & plum; Classic Bordeaux



## WHITE

**PICPOUL DE PINET 'HEN PECKED' | 26.95** 🍷 🍷 🐷 🍷 🐟 🐛  
France | Languedoc Roussillon 13%  
Acacia & hawthorn aroma, fresh & rich; Med / Dry

**ALBARIÑO PIRUETA | 28.95** 🍷 🐛  
Spain | Rias Baixas 12.5%  
A true wine of the sea, multiple citrus flavours; Thirst quenching

**GAVI DI GAVI CORTESE | 29.95** 🍷 🐟 🐛  
Italy | Piedmont 13%  
White peach, pear, acacia, lime & gooseberry; Enchanting / Full

**CHABLIS LA MOTTE | 34.95** 🍷 🐛  
France | Burgundy 12.5%  
Robust, fruity & fresh citrus, apple & pear; Minerally

**CLOUDY BAY SAUVIGNON BLANC | 39.95** 🍷 🍷 🐟 🐛  
New Zealand 13.5%  
Vibrant, scented & summery, long & succulent on the palate  
Benchmark Sauvignon Blanc; Crisp acidity

**GROOTE POST SEASALTER SAUVIGNON BLANC-SEMILLON | 39.95**  
🍷 🍷 🍷 🐟 🐛  
Darling | South Africa 13.5%  
Fabulous interplay of soil, slope & Atlantic Ocean; Minerality

## XMAS MENU

Eat and Drink as Friends



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# XMAS MENU

**HONEY ROAST PARSNIP SOUP** w/ bread 7  
(G\* av)

**ROASTED BRUSSELS** w/ bacon + parmesan  
sprinkles 6  
G\*

**BOURBON SMOKIES** chilli + fennel mini  
sausages w/ barbeque + JD glazing 7  
G\*

**STILTON STUFFED PORTOBELLO MUSHROOMS** 9  
G\* (VG av)

**ATLANTIC PRAWNS** w/ marie rose sauce 10  
G\*

### Sides

**COLSTON BASSETT STILTON SAUCE** 4

**APPLE & BACON SLAW** 4  
G\*

**PIMENTO STUFFED OLIVES** 5  
G\*, VG

**ROSEMARY ROASTIES** w/ gravy 5  
G\* (V av)

**MEDJOOOL DATES** 5  
G\*, VG

**ROASTED ROOTS OR BEER BATTERED  
CAULIFLOWER WINGS** 6  
G\*, V

**LANCASTER XMAS PATE** chicken liver, pork &  
port pate w/ toast + chutney 8  
(G\* av)

**BREADED CHICKEN STRIPS** w/ spicy dip 8

**PAN FRIED COD CUBES** in white wine +  
basil oil 8  
G\*

**BUFFALO MOZZARELLA SNOWBALL** w/ beef  
tomato + basil oil 10  
G\*, V

**CHRISTMAS CIABATTA** turkey, stuffing +  
cranberry 10

**FESTIVE BURGER** beef burger, bacon,  
cranberry + brie 13  
(G\* av)

**FESTIVE TURKEY PLATE** Goosnargh turkey  
slices, gravy, roast potatoes, seasonal  
vegetables and cranberry sauce 13

**WHISKY & ORANGE GLAZED FILLET STRIPS**  
w/ a veg medley 18  
(VG av - TOFU CROSS 15) G\*

V = Vegetarian | VG = Vegan | av = available | G\* = Gluten free ingredients

prepared in an environment where gluten ingredients may be present.

## XMAS MENU

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# XMAS MENU

## Dessert

### APPLE + BLACKBERRY SPICED CRUMBLE

w/ custard 8

V

### STICKY TOFFEE PUDDING w/ custard 8

V

### XMAS PUD w/ brandy sauce 8

### HAMBLETON MINCE PIE w/ cream 7

### PLUM + BRANDY ICE CREAM WAFFLE CONE 5

V

### CARAMEL NO.1S 3

V

### XMAS CHEESE BOARD SHARER 3 seasonal

cheeses w/ crackers + quince 15

(G\* av)

## Drinks

**POSH HOT CHOCOLATE** blended milk and dark chocolate pearls 3.5

**LIQUEUR COFFEE** choice of Baileys, Tia Maria, Cointreau, Jameson Whiskey 8

**JAMESON HOT TODDY** w/ Lemon Slice, Honey Syrup + Cinamon Stick 8

**MULLED WINE & FRUIT** Spiced Red Wine, Cointreau, Fresh Christmas Fruit + Cinamon Sticks

Md 10 | Lg 13

## Pitchers

**WINTER SANGRIA 1.5L**  
Cuban, Havana Club 7 Rum, Red Wine, Orange Juice, Honey Water, Soda Water, Cinamon, Blueberries & Strawberries  
40

**GIGGLE JUICE 1.5L**  
Moscato Wine, Smirnoff Vodka, Rose Syrup, Lemon Juice, Lemonade, Strawberries w/ lemon dressing  
45

**MULLED WINE & FRUIT 1L**  
Spiced Red Wine, Cointreau, Fresh Christmas Fruit + Cinamon Sticks  
50

Two courses £35  
Three Courses £40

Pre-order & £15pp Pre-Payment



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# SUNDAY XMAS MENU

## Starters

**MEDITERRANEAN VEGETABLE SOUP**  
V

**GRILLED GOATS CHEESE** on a Grilled  
Vegetable Medley  
V G\*

**SMOKED SALMON** w/ Soft Cream Cheese  
& Dill / Lemon dressing  
G\*

## Executive Sharing Board

Your own joint cooked  
as you like it

Turkey, Beef or Lamb



Rosemary & Thyme Roast Potatoes  
/ Yorkie / Pigs in Blankets / Cranberry  
Stuffing / Three Seasonal Veg / Gravy

Veg option Mediterranean Tart VG

G\* AV

## Dessert

**APPLE + BLACKBERRY SPICED CRUMBLE**  
w/ custard  
V

**STICKY TOFFEE PUDDING** w/ Mascarpone  
V

**DARK CHOCOLATE CHERRY CHEESECAKE**  
w/ cream or ice cream

**XMAS CHEESE BOARD SHARER 3**  
seasonal cheeses w/ crackers + quince  
(additional 15)  
(G\* av)



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**SUNDAY SHARING BOARDS**  
Eat and Drink as Friends



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# SUNDAY SHARING BOARDS

*Executive*

min 2 people

Your own joint cooked as you like it

Sirloin or Lamb 25pp  
Goosnagh Turkey or Pork 20pp

Roasties / Yorkie / stuffing / three  
seasonal veg / gravy / cauliflower /  
cheese & bread sauces



*Traditional*

min 2 people

Two slices meat

Sirloin or Lamb 20pp  
Goosnagh Turkey or Pork 15pp

Mixed red / white meat 17.5pp

Roasties / Yorkie / stuffing / three  
seasonal veg / gravy



*Vegetarian*

Stuffed Roasted Butternut Squash VG 15pp

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**SUNDAY FOOD**

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# SUNDAY FOOD

## Starters

**OLIVE BOWL** VG, G\* 4

**WHITEBAIT** G\* 4

**CHICKEN LIVER PARFAIT** 6

**ORGANIC TOFU SALAD** VG, G\* 6

**TRUFFLE OIL CHICKEN SALAD** G\* 6

**BREAD & OLIVES** VG, G\* 6

**LANGOUSTINES** w/ lime wedge G\* 10



## Desserts

**BROWNIE BITES** V

**BERRY BAR BITES** VG

**TOFFEE ROLO CHEESECAKE POT** V

**SEASONAL ROASTED FRUITS** VG, G\*

All at 6

**WAFFLE CONE** w/ Ice Cream V  
or (Sorbet VG) 3  
Additional scoop 2



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*Eat and  
drink as  
friends*

*Shakespeare*