



THE PEN
FACTORY.

FOOD MENU

BAR SNACKS

House Made Pork Crackling
Seasoned pork crackling served with cider
apple gel
£4.00

Beer Battered Onion Rings (ve)
Erdinger beer battered onion rings served
with Bloody Mary ketchup
£5.00

**Sourdough & Stout Whipped
Butter (v)**
Warm Sourdough served with house
made Guinness whipped butter
£4.00

Croquette of the Week
See the board for our daily special
Vegan option also available
£5.00

Proper Chips & Garlic Aioli (ve)
Triple cooked chunky chips topped with
garlic aioli and sea salt
£4.50

Sausage Roll
House made sausage roll served with
house pickles and brown sauce
£5.50

SMALL PLATES

Available two for £14 including a selected drink Monday - Thursday, 12pm - 2pm

Hummus & Bread (ve)
House made hummus served with
sourdough
£5.50

Soup (ve)
House made butternut squash & sage soup
served with sourdough bread & butter
£5.50

Haggis Neeps & Tatties
Haggis served with braised swede, potato
and roasted radish
£6.50

Shallot Tart (v)
Braised shallot tart served with salad and
fennel marmalade
£6.00

Prawn Cocktail
Classic prawn cocktail with a bisque mayonnaise,
salad and sourdough bread & butter
£7.00

Cumberland Sausage Cob
Beer and treacle glazed Cumberland
sausage with crispy shallots in a cob roll
£6.00

Calamari
Deep fried crispy squid served with garlic
aioli and charred lemon
£6.00

Ham Hock Terrine (gf)
House made ham hock terrine served with
pickled vegetables and mustard
£6.50

Chorizo & Black Pudding
Cider braised chorizo with black pudding
£6.50

MAIN DISHES

Bavette Steak (gf)
Bavette steak served rare with roasties, braised
shallots, parsnip puree, broccoli and jus
£21.00

Beer Battered Fish & Chips
Traditional battered haddock and proper
chips served with minted mushy peas,
curry scraps and tartare sauce
£19.00

Mushroom Bourguignon (ve)
Wild mushroom and chestnut
bourguignon with sourdough bread
£11.00

Christmas Dinner
Ballantine of turkey breast, pigs in blankets,
roasties and all the trimmings
£19.00

Guinness Braised Shortrib
Slow cooked beef shortrib in Guinness served with
pomme puree and braised heritage carrots
£16.00

Our Famous Scouse
Beef & root vegetable stew served with
pickled cabbage and warm sourdough
bread
£12.00

Crispy Pork Belly (gf)
Crispy pork belly served with roasties, pumpkin
puree, broccoli and a pork & apple jus
£16.00

Lancashire Cheese & Onion Pie (v)
Shortcrust pastry cheese and onion pie
served with proper chips and gravy
£14.00

PRIX FIXE

Prix Fixe deal Monday -
Thursday 4pm - 7pm.
Small Plate + Main + dessert
£25.00pp

DESSERTS

Sticky Toffee Pudding & Chantilly Cream £5.00
Warm Mince Pie & brandy cream £3.50
Christmas Pudding & brandy cream £5.00
Trio of house made ice creams £3.50 (gf)
Vegan Chocolate Mousse £5.00 (ve/gf)

v = vegetarian ve = vegan gf = gluten free