

# Starters

<b>The Old Original Bread Board</b>	£1.95
Fresh bread served with balsamic oil & a rustic tomato sauce for dipping	
<b>Soup of the Day</b>	£3.95
Freshly made every day - served with crusty bread	
<b>Lancashire Pea &amp; Ham Soup</b>	£4.95
Thick & tasty, made to a traditional Lancashire recipe	
<b>Meatballs</b>	£5.95
Home made from pork & beef served in a tasty tomato sauce with crusty bread	
<b>Goats Cheese Bruschetta (V)</b>	£5.95
Toasted bruschetta topped with goats cheese, a little green pesto and drizzled with a balsamic reduction	
<b>Creamy Garlic Mushrooms (V)</b>	£5.95
Chopped mushrooms cooked in a creamy garlic served with crusty bread	
<b>Thai Fish Cakes</b>	£5.95
Spicy Thai style fishcakes served with prawn crackers & sauce for dipping	
<b>King Prawns &amp; Chorizo</b>	£8.95
Pan fried in extra virgin olive oil & finished with white wine served with crusty bread	
<b>Home made Pate</b>	£4.95
Made to our own secret recipe with chicken livers, red wine & herbs served with salad, hot toast & onion relish	
<b>Garlic Chilli Prawns</b>	£7.95
Peeled King prawns sautéed in olive oil with sliced garlic, fresh red chillis and a touch of white wine served with crusty bread	
<b>Duck Spring Rolls</b>	£4.95
Served with prawn crackers & dipping sauce	
<b>Mixed Meat Platter</b>	£5.95
A large plate of continental meats & olives (ideal for sharing)	
<b>Prawn Cocktail</b>	£5.95
Simple traditional dish, loaded with juicy prawns & topped with a delicious marie-rose sauce	
<b>Chorizo, Chilli &amp; Chickpea Pot</b>	£6.95
One of our most popular Tapas dishes! Chorizo sausage, chickpeas & peppers in a light tomato sauce with a little chilli	
<b>Greek Salad</b>	£5.95
Feta cheese, olives and fresh salad, imagine you've just come off the beach!	

# The Old Original Steakhouse

Over the years we have gained an enviable reputation for the quality of our steaks which are all supplied by Samuel Howarth a renowned local butcher.

We refuse to compromise on the quality of the steaks we offer you.

All our steaks are served with grilled herb tomato, proper onion rings and today's vegetables & potato

**Rump Steak** – well known for its full flavour with a robust consistency.

**8oz** for the more delicate diner £12.95

**12oz** gives good thickness for perfect grilling £14.95

**24oz** a seriously large steak - not for the feint hearted! £27.95

**Sirloin Steak** – Originally Knighted by King James 1 on a visit to Houghton Tower in Preston, we are confident that he would do the same at The Old Original if he called today!

**12/13oz** - our best-selling steak - quality talks speaks for itself! £15.95

**Rib Loin Steak** - from the rib end of the sirloin has plenty of fat for flavour.

**16oz** - if you like lean meat this may not be for you. £18.95

**Fillet Steak** – the best steak you can buy lean & tender

**8oz** - smaller than our normal fillet but on par with other restaurants. £17.95

**12oz** - our famous fillet, a beautiful piece of meat. £23.95

## Sauces to accompany your steak:

Pepper, Diane, Mustard, Barbeque - All £1.95

You may even fancy Melted Stilton Cheese - £2.50

If you're unsure of how to have your steak cooked please see our information sheet

# Other Main Dishes

- The "Old Original" Lamb Henry** £19.95  
"Often imitated but never bettered!"  
A half shoulder of succulent lamb drizzled with honey & mint roasted slowly on the bone and served with a rich mint gravy  
When available - there are only so many of these we can make each day so we often sell out - we apologise in advance!
- Gammon Steak** £11.95  
At least 10 oz of the finest Danish gammon cut thick to maintain its flavour and served with egg and pineapple
- Braised Steak and Onions** £12.95  
Lean top rump steak slowly braised with onions that creates very tasty gravy, served with mashed potatoes and today's selection of vegetables.  
**This is comfort food at its best!**
- Peppered Beef** £14.95  
Strips of lean beef cooked with mushrooms & onions in a creamy pepper sauce, tossed with linguine pasta served with garlic bread
- Roasted Belly Pork** £14.95  
Finest belly pork slowly roasted with deliciously crisp crackling and served on wholegrain mustard mash with a sage & apple jus
- Grilled Chicken Breast** £ 9.95  
Succulent chicken breast, butterflied & simply grilled  
or try with a sauce for an extra £1.95 (Pepper, Diane, Mustard or Barbeque)
- Old Original Meatballs** £ 9.95  
Cooked in a light tomato sauce, served with pasta
- Home Made Lasagne** £ 9.95  
Made to an authentic Italian recipe & served with garlic bread
- Cheese and Onion Pie** £ 9.95  
A northern classic! served with chips or creamed potatoes & either mushy peas or baked beans.
- Fricando (Traditional Spanish dish)** £13.95  
Thin strips of rump steak marinated with garlic, smoked paprika and oil & flash fried (med rare) served with garlic tomato
- Roasted Lamb Rump** £15.95  
Lamb rump marinated in delicious Spanish flavours & slowly roasted in the oven served with garlic potatoes

**Chicken and Chorizo Pot** £12.95

Pieces of chicken breast cooked with peppers white beans and onions in a light tomato sauce flavoured with smoked paprika

**Sweet Potato & Chickpea Balti (V)** £ 9.95

Chunks of sweet potato cooked in a delicious Balti sauce with Chickpeas served with boiled rice & naan

**Curry of the Day**

Check the blackboard for tonight's selection served with rice & naan

**Monster Cod** £13.95

A massive fillet of fish, coated in our crispy beer batter and deep-fried - served with hand-cut chips & mushy peas

**Fish & Chips** £ 9.95

Hake fillet coated in our beer batter, served with chips & mushy peas

**Andalucian Cod** £13.95

Fresh fillet of cod, pan-fried and served on a stew of chorizo, chickpeas and chilli

**Salmon Fillet** £11.95

A large fillet of fresh salmon prepared to your choice, choose from:

Dusted with Cajun spices and baked in the oven  
or simply grilled, baked or poached

**Deep Fried Scampi** £10.95

Large whole scampi tails with tartar sauce & lemon.

**All our meals include today's vegetables  
& proper hand cut chips unless specified otherwise**

**Extras**

Bowl of hand cut Chips	£1.95	Fried Onion Rings	£1.95
Salad Bowl	£2.95	Sautéed Mushrooms	£1.95

**Garlic Bread**

Garlic Ciabatta	£2.95	Garlic Ciabatta with Tomato	£3.50
Garlic Ciabatta with Cheese	£3.95	Garlic Ciabatta with Cheese & Tomato	£4.50

*See the blackboards for  
today's special dishes*

# "Wine turns a meal into a banquet"

## Our Superb House Wines from Chile

<b>White:</b>	a lovely fresh tasting Sauvignon Blanc	£14.95
<b>Red:</b>	a delicious full bodied fruity Merlot	£14.95
<b>Rose:</b>	a lovely full-flavoured fruity Zinfandel	£14.95

## Reds

<b>Landings Cabernet Shiraz (Australia)</b>	Black fruit, spicy & warm, ideal with grilled meats.	£15.95
<b>Rubicone Sangiovese Corte Viola, (Italy)</b>	Easy drinking, flavours of berries & plums	£15.95
<b>Running Duck Shiraz (South Africa)</b>	A rounded, full bodied organic wine, great with steak.	£15.95
<b>Parcel by Parcel Carmenere Merlot (Chile)</b>	Full bodied with spicy red fruit - great with red meat	£16.95
<b>McGuigans Black Label Shiraz (Australia)</b>	Soft, smooth with a lingering finish	£16.95
<b>Paternina Banda Azul (Spain)</b>	A wonderful aged Crianza from Rioja	£16.95
<b>McGuigans Black Label Merlot (Australia)</b>	Award winner from a very respected Australian estate	£16.95

## Whites, Rose & Sparkling

<b>Piesporter Michelsberg (Germany)</b>	A sweetish classic wine from the Rhine Valley	£13.95
<b>Rubicone Trebbiano, Corte Viola (Italy)</b>	Tastes of peach & citrus fruit, great with fish	£15.95
<b>Landings Columbard Chardonnay (Australia)</b>	A fabulous blend of two of Australias finest grapes	£15.95
<b>Montevista Sauvignon Blanc (Chile)</b>	A punchy, stunning Sauvignon, crisp, fresh & zingy	£15.95
<b>La Delfina Pinot Grigio (Italy)</b>	Fruity & very refreshing with a hint of spice	£15.95
<b>La Delfina Pinot Grigio Rose (Chile)</b>	Summer fruits galore! A very moreish rose wine	£15.95
<b>Prosecco Domenico de Bertiol (Italy)</b>	Not just for celebrating, a lovely cheerful sparkling wine!	£17.95
<b>House Champagne (France)</b>	A must for celebrations, Fizz from Epernay!	£30.00