LUNCH MENU

MINI BITE SELECTIONS

As a starter 5.95 or choose any three for 15.00

Pea and Mint Fritters served with lemon and tartar sauce (V) Mango and Brie Crispy Bites served with sweet chilli sauce (V) French Fries topped with pulled pork

Duckless Spring Rolls with soy dipping sauce (V)

Houmous & Warm Bread drizzled with balsamic glaze (V) (VE)

Tempura Prawns with sweet chilli dip

Trio of Savoury Tartlets (V)

Pigs in Blankets served with a honey and mustard dressing

MEAT

Cajun Chicken & Haloumi Salad Bowl served with cajun mayonnaise **14.95**

Slow Cooked Peak District Lamb in our rich classic homemade gravy with winter root vegetables, topped with golden potato slices and served with beetroot and crusty bread **14.95**

> Hot Roast Ciabatta Sandwich served with sauces on the side **12.95**

Wickentree Burger 2 beef patties, cheddar cheese, lettuce, onion and tomatoes served with homemade burger sauce and skinny fries **14.95**

Cajun Steak Skewers served with a fresh Pico de Gallo, mixed leaf, sliced peppers, grated carrot in a house dressing and warm flatbread **14.95**

Deli Board baked Camembert, served with warm bread, cranberry sauce, apple chutney, fresh slices of apple, pigs in blankets, BBQ mini chicken fillet and hot vegetable skewers **15.95**

FISH

'Famous' Fish & Chips large fresh haddock fillet served in our famous Prosecco batter with double cooked chunky chips, mushy peas with our homemade tartar sauce (Gluten Free Option Available) **15.95**

Salmon & Dill Fish Cakes

served with french fries and garden peas 14.50

Seafood Deli Board salmon and dill fishcake, smoked salmon and crab parcel, tempura prawn with sweet chilli dip, salt and pepper squid, breaded cod bite, calamari, lemon & tartar sauce **15.95**

SOUP & SIDES

Homemade Soup of the Day (V) Small Soup **3.00** Large Soup **6.95** Skinny Fries or Double Cooked Chunky Chips (V) **4.25** Prosecco Battered Onion Rings (V)(VE) **4.25** Tenderstem Broccoli sauteed in garlic, coriander and a hint of chilli (V) **4.25**

Dressed House Salad (V) **4.50**

White or Brown Farmhouse Bread & Butter (V) 2.95

SANDWICHES

Cold Sandwiches Served on white or brown bloomer

Honey Roast Ham and Piccallili served with gem lettuce, red onion, cucumber and tomatoes **9.95**

Greenland Prawns in a homemade Marie Rose sauce, with gem lettuce, red onion and cucumber **9.95**

Minster Mature Cheddar Cheese served with fruit chutney, gem lettuce, red onion, cucumber and tomatoes (V) **9.95**

Hot Sandwiches Served on ciabatta

Hot Chicken and Bacon Caesar served with gem lettuce and Caesar dressing with shavings of parmesan cheese **10.95**

Haddock Goujons in Prosecco Batter served with mushy peas, tartar sauce and lemon **10.95**

Gently Spiced Pan Roasted Haloumi served with houmous, red onion and rocket (V) 10.95

Add a bowl of soup to any sandwich for only 3.00

THE PRIVATE DINING ROOM

VEGETARIAN & VEGAN

Garden Burger with lettuce, onion, tomato and vegan cheese served with skinny fries, slaw and homemade burger sauce on the side (V)(VE) **13.95**

Falafel & Houmous Salad warm falafels, mixed salad leaves, baby spinach, beetroot, grated carrots and roasted peppers with houmous served with warm flatbread (VE) **13.95**

Three Cheese & Onion Pie Lancashire, red cheddar and mature cheddar cheeses mixed with potatoes and onions topped with a golden flaky pastry lid, served with french fries and a dressed house salad (V) **13.95**

SUNDAY LUNCH

Available on Sundays only 12noon – 4pm 14.95

1 slice 9.50, 2 slices 11.50

BRUNCH

Cheese on Toast Artisan bread smothered with a mix of lightly seasoned mature cheddar cheese, Lancashire cheese, cream and mustard grilled until golden brown accompanied by button mushrooms and on the vine cherry tomatoes (V)

Smashed Avocado on Toast Smashed avocado with lime chilli and coriander topped with a crispy fried egg, served on sourdough accompanied with button mushrooms and on the vine cherry tomatoes (V) Vegan option available on request

Mushrooms on Toast Wild and button mushrooms in a creamy white wine and garlic sauce on white or brown sourdough served with fresh spinach and topped with pea shoots (V)

Add bacon to any brunch item for 1.95

DESSERTS

Millionaire Brownie Chocolate Tart **5.95**

Carrot Cake **5.95**

Vanilla Slice **4.50**

Bakewell Slice 4.50

Lemon Meringue Cheesecake 5.95

Strawberry Tart **5.95**

Deep Filled Apple Pie 5.95

Bailey's and White Chocolate Cheesecake **5.95**

Scone with Preserve and Butter 3.95

Scone with Preserve, Butter and Clotted Cream **4.50**

Brownie Bites 1.00 each, 3 for 2.75

BEER & CIDER

Nastro Azzurro Peroni 4.95

Estrella Galicia **4.95**

Spitfire Ale 5.25

Rekordelig Fruit Cider 5.25

Alcohol Free Estrella Galica 2.95

COLD DRINKS

Fentimans Traditional Dandelion and Burdock, Ginger Beer, Pink Lemonade, Victorian Lemonade, Wild English Elderflower **3.80**

Purezza Premium Chilled Still or Sparkling Water Small **1.80**

Large 750ml (free refill) 3.95

Coca-Cola **3.30**

Diet Coke **3.30**

Oasis Summer Fruits 500ml **3.30**

Fanta Orange (Glass Bottle) 3.30

Sprite (Glass Bottle) **3.30**

Appletiser **3.30**

Freshly Squeezed Orange Juice **3.60**

Fresh Apple Press **3.30**

Fever Tree Tonic, Slimline Tonic, Soda Water **2.90**

HOT DRINKS

Breakfast Tea For One **2.90** Breakfast Tea For Two **5.60**

Earl Grey **3.30**

Decaffeinated Tea 2.95

Iced Tea 4.80

Herbal and Fruit Tea Green Tea, Peppermint, Camomile Tea, Mixed Berries **3.25**

Hot Chocolate Specially blended hot chocolate topped with whipped cream and a chocolate flake **4.50** Americano **3.65** Cappuccino **3.90** Babyccino **1.85** Café Latte **3.90** Flat White **3.80** Macchiato **2.80** Iced Coffee **4.80** Mocha **4.30** Espresso **2.50** Double Espresso **3.60** Coffee Syrup **0.50**

Extra Shot of Coffee 0.50

WINES

Chocolate and Peanut Cake

(Gluten Free) 5.95

Treacle Tart 5.95

Egg Custard Tart 5.95

Victoria Sponge 5.95

Lemon Meringue Pie (Gluten Free) 5.95

Strawberry and Prosecco Charlotte 5.95

V	Vhite Wine	175ml	250ml	Bottle
Ρ	Pinot Grigio, Ancora, Italy	6.50	8.20	23.95
	auvignon Blanc, Rossendale, 1arlborough, NZ	6.85	8.80	24.95
R	lioja Blanco, Hacienda Spain	6.95	8.95	25.95
С	Chablis, La Motte, France	7.90	10.30	29.50
S	ancerre, Jean Paul Balland, France	7.90	10.30	29.50
А	lcohol Free Eisbery Chardonnay	3.50	4.50	12.95
R	Red Wine	175ml	250ml	Bottle
M	1erlot, False Bay, South Africa	6.50	8.20	23.95
M	1albec, Camarda, Chile	6.50	8.20	23.95
R	lioja, Hacienda Lopez de Haro, Spain	6.95	8.95	25.95
M	1uga Reserva, Rioja, Spain	10.50	13.50	37.00
А	marone della Valpolicella	10.50	13.50	37.00
	parkling Red Shiraz McGuigan Black Label	6.50	8.20	23.95
R	Rosé	175ml	250ml	Bottle
Ρ	Pinot Grigio Rose, Ancora, Italy	6.50	8.20	23.95
V	Vhite Zinfandel, Burlesque, USA	6.50	8.20	23.95
V	Vhispering Angel, Provence	10.50	13.50	37.00
В	Bubbles	175ml	200ml	Bottle
Ρ	Prosecco La Dolce Colline, Brut, Italy	7.90		28.95
Ρ	Prosecco Lunetta		9.25	
С	hampagne Gremilet, Brut NV France	9.50		38.90
Н	lenners Brut, England	10.50		39.95
V	'erve Cliquot, France	12.90		63.50

COCKTAILS

Bellini **8.50** Bucks Fizz **8.50** Vodka Fizz **8.50**

Aperol Spritz **8.50**

Espresso Martini 8.95

Flat White Martini 8.95

Salted Caramel Espresso Martini 8.95

Mojito **8.50**

Strawberry Daiquiri 8.50

Pimms Cocktail 8.50

Defiance Gin and Tonic 9.50

Two Birds Rhubarb Gin and Fever Tree Tonic 9.50

Flight Club Chinock Orange Vapour Gin and Tonic 9.50

(V) Suitable for vegetarians. (VE) Suitable for vegans. Gluten Free options available. All produce is subject to availability. Some fish may contain bones.
Please ask a member of staff for any allergy advice or special requirements to your dish.

DONATE TO KIDSCAN WITH A SIDE OF CHARITY CHIPS

Add Charity Chips to your order and instead of receiving a portion of chips, we'll make a **3.00 donation** on your behalf to the charity.



Thank you for supporting Kidscan, your donation makes a difference.

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