

Monday & Tuesday Special

2 Course Set Menu £10

Available Every Monday & Tuesday
Burscough Restaurant All Day 12-8.30pm
Ormskirk Restaurant 4-9pm



Tempura Sea Bass

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

Chicken Liver Tate

Served with toast & salad garnish

Sticky Chicken

Chicken breast pieces cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Salt & Pepper Duck (£2.50 extra)

Duck sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

Calamari

Lightly battered rings of squid



Tripolini Seabass

Waves of tripolini pasta in a creamy white wine sauce with chopped fresh asparagus & peas, topped with pan roasted seabass fillet, pecorino cheese & crisp fried leeks

Tollo Diane

Chicken supreme served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard, served with todays vegetables & potatoes

Maple Cured Bacon Steak

Scott's Butchers famous Maple cured bacon steak, served with mash potato, garden peas & a creamy wholegrain mustard sauce

Beer Battered Cod Goujons

Cod fillet goujons cooked in chef's crispy beer batter, served with fries, salad garnish & tartare sauce

Steak Del Fisa (£5.95 extra)

Medallions of beef steak, stacked with dauphinoise potato, finished with a rich port & wholegrain mustard sauce, served with todays vegetables & potatoes

Porchetta al Pepe

Pork loin ribeye steak, served with a creamy peppercorn sauce, fries & onion rings

Pollo Aglio

Chicken supreme served with a light herb, cheese & garlic sauce & todays vegetables & potatoes

Slow Roasted Lamb (£3.50 extra)

Roasted Lamb shoulder, served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

Mediterranean Sea Bass (£3.50 extra)

Grilled fillets of sea bass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

Cajun Chicken Fiesta

Blackened Cajun chicken breast, linguini Pasta, béchamel sauce, peppers & onions in chefs tomato ragu

Funghi Ripieni (V)

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto cream

Salt & Pepper Halloumi (V) (£2.50 extra)

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

Ribs of Fire (£2.95 extra)

Light crisp coating, fiery BBQ sauce, sweet pickled slaw

Gambas Fil Fil (£2.95 extra)

King prawns, olive oil, coriander, chillies, garlic & lime, with toasted ciabatta

Homemade Soup of The Day

Served with fresh bread

Mushroom Stroganoff (V)

Served with savoury rice

Lasagne

Homemade meat lasagne

Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & 100% Mozzarella cheese, served with garlic toast

Chicken & Chorizo Tenne

Chicken breast pieces & chorizo sausage cooked in our own tomato sauce with beans, chillies, garlic & onion, finished with fresh wild rocket

$m{\mathcal{F}}$ asta alla $m{\mathcal{N}}$ orma ($m{\mathcal{V}}$)

Spaghetti, Aubergines, tomatoes, garlic, olive oil, chilli, basil & Pecorino cheese

Traditional Carbonara

A traditional Italian spaghetti dish made with eggs, parmesan, black peeper & pancetta

Garlic Mushroom Tagliatelle (V)

Tagliatelle tossed with roasted garlic, fresh mushrooms, parsley, black pepper & red onion

Chicken Fajitas (£3.95 extra)

Strips of cajun spiced chicken sautéed with peppers & onions served on a sizzling hot skillet accompanied with flour tortillas, cheese, guacamole, sour cream & salsa

Choose Any Pizza from the Main Menu

or create your own with a choice of 3 toppings

Sicilian Roast Beef (£3.50 extra)

A traditional Sicilian dish. Tender slow braised Ox cheek, served with a medley of roasted vegetables, mash potato, & a rich peppered red wine jus

Scott's Butchers Rump Steak (£3.95 extra)

Served with fries & Your Choice of Sauce: Peppercorn, Diane, Creamy Garlic Mushroom