



the clog AND billycock

Lancashire is the envy of Britain for its rich supply of fresh food and fabulous flavours. We hope that we have captured some of them for you to enjoy.

 **Food orders can be placed at the bar or food order points** 

Please note your table number and if possible present a credit card at the bar with your table number when placing your food and drinks order or pay cash for each purchase. Please enjoy our relaxed pub atmosphere and informal service.

HOMEMADE BREAD

Basket of Homemade Clog & Billycock Bread,
Little Town Dairy Butter £1.95

DISHES TO BEGIN OR SHARE

Warm Morecambe Bay Shrimps, Blade Mace Butter,
Toasted Muffin £7.50

NEW Treacle Baked Free Range Middlewhite Garstang Ribs,
Deville Black Peas £6.50

(V) Ascroft's Deep Fried Cauliflower Fritters,
Curried Mayonnaise £3.50

NEW Chadwick's of Bury Horseshoe Black Pudding,
English Mustard, Onion Relish £4.75

NEW (V) Buttered Crumpet, Bob Kitchen's Organic Day Old
Lancashire Curd, Ascroft's Cress and Beetroot Salad £5.00

NEW Muncaster Crab Cake, Tomato and Caper Sauce £5.75

NEW (V) Warm Caramelised Onion Puff Pastry Tart, Garlic,
Thyme, Rapeseed Oil £5.25

Farnsworth Chipolatas, Blackpudding, Cumberland
and Gloucester Old Spot, English Mustard Relish £3.50

NEW Seared Tuna Salad – Butter Beans, Red Onion,
Cherry Tomatoes, New Potatoes, Salad Leaves £7.50

CLOG & BILLYCOCK ELM WOOD PLATTERS - THE BEST LOCAL CURES

Ploughman's Elmwood Platter - Leagrams Blue,
Greenfield's Creamy Lancashire, Honey Roast Ham,
Pickled Free Range Egg, Celeriac and Walnut Salad,
Homemade Pickles, Piccalilli, Homemade Bread £8.75

House Cured Meats - Salt Beef, Ox Tongue,
Honey Roast Ham, Forager's Collared Pork,
Pickled White Cabbage, Homemade Pickles,
Piccalilli, Homemade Bread Small £8.00 Large £10.50

Local Seafood - Port of Lancaster Beech
& Juniper Smoked Salmon, Lancaster Smoked Kipper,
Hot Smoked Trout, Potted Morecambe Bay Shrimps,
Pickled Mussels, Pickled Cucumber, Beetroot Relish,
Horseradish Cream, Homemade Bread
Small £8.75 Large £15.00

MAIN COURSES

Clog & Billy Fish Pie, Fleetwood Fish and Seawater
Prawns, baked with local Mashed Potato, sprinkled
with Butler's Creamy Lancashire Cheese £9.95

Battered Deep Fried Haddock, Marrowfat Peas,
Real Chips cooked in Dripping, Tartare sauce £11.95

Lancashire Hot Pot, Burholme Farm Heather Fed
Lamb, Pickled Red Cabbage £10.50

NEW Farmer Sharps Slow Cooked Shoulder of Mutton,
Butter mashed Carrots, Swede and Parsnips,
Barley Dumplings, Roast Gravy £12.75

NEW Ribble Valley Steak & Kidney Pudding, Mash,
Roasted Roots, Gravy £12.50

NEW Roast Breast of Goosnargh Duckling, Green Beans,
Oven Baked Goats Cheese Garlic Potato,
Orange and Juniper Sauce £14.75

NEW (V) Potato Pancakes, Forest Mushrooms, Tomatoes and
Spinach baked with Sandhams Creamy Lancashire Cheese £9.50

(V) Sandhams Cheese & Onion Pie, Short Crust Pastry,
Sour Cream Jackets, Plum Tomato Salad £10.50

GRILLS

Our Beef is locally sourced from 3 farms in the
Ribble Valley, dry aged for 28 days

Steaks are served with Real Chips cooked in Dripping,
slow cooked flat Mushrooms, Watercress and Battered
Onion Rings

Sirloin 8oz £17.95

Fillet 6oz £19.60

Choice of sauces - Green Peppercorn, Garlic and Herb
or Béarnaise Sauce to accompany your steak £1.50

NEW 8oz Gloucester Old Spot Pork Fillet,
Grain Mustard Sauce £10.50

NEW Breast of Devilled Cornfed Goosnargh Chicken,
Deville Sauce, Chunky Chips, Onion Rings,
Watercress, Field Mushroom £11.50

100% Char-grilled Minced Ribble Valley Steak,
English Muffin, Real Chips cooked in Dripping,
Tomato Relish and Pickles £9.75

Extra Toppings - Dewlay Creamy Lancashire Cheese;
Forager's Streaky Bacon - Per Topping £1.00

SIDE DISHES

(V) Buttered Spring Cabbage, Cauliflower Cheese,
Mash Potatoes, Real Chips In Sunflower Oil £2.25

Battered Onion Rings, Real Chips in Dripping £2.25

SIDE SALADS

NEW (V) Andy Roe's Tomato & Red Onion Salad,
Rapeseed Oil £3.50

NEW (V) English Tossed Salad – Hesketh Bank Tomato,
Cucumber, Green Pepper, Cos Lettuce, Rapeseed Oil £3.50

SALADS

Breast of Cornfed Goosnargh Chicken, Avocado,
Leagram Organic Curd Cheese and Cos Lettuce Salad,
Tarragon Dressing, Homemade Bread £10.95

Port of Lancaster Beech & Juniper Smoked Salmon,
Pikelets, Sour Cream, Jacket Potato,
Bank's Tomato Salad £10.95

(V) Avocado, Leagram Organic Curd Cheese
and Cos Lettuce Salad, Tarragon Dressing,
Homemade Bread £8.95

SANDWICHES; HOT & COLD

Served on Wholemeal or White Bread
(Not available in the evening or all day Sunday)

Open Sandwich of Large Seawater Prawns
& Port of Lancaster Beech & Juniper Smoked Salmon,
Tomato Mayonnaise, Lemon and Capers £7.75

Traditional closed Honey Roast Local Ham,
Mustard Mayonnaise £4.90

(V) Traditional closed Sandham's Lancashire Cheese,
Onion, Mayonnaise and Fireside Chutney £4.90

NEW Roast Breast of Goosnargh Cornfed Chicken,
Sage & Onion Stuffing, Bacon Mayonnaise £9.75

NEW Ribble Valley 6oz Top Ribeye Steak, Toasted Bread,
Caramelised Onion, Horseradish Cream £9.75

Real Chips cooked in Dripping £2.25

DESSERTS

Jam Roly Poly and Custard £5.00

NEW Bramley Apple Crumble, Vanilla Custard £5.00

NEW Gornall's Dairy Rice Pudding,
Mead Soaked Yellow Raisins £5.00

NEW Burnt English Custard, Stewed Rhubarb £5.00

NEW Lancashire Curd Tart, Organic Lemon Cream £5.00

NEW Double Chocolate Mousse, Milk Foam,
Hot Dark Chocolate Sauce £5.50

TRADITIONAL ENGLISH PANCAKES

A choice of fillings - Lemon Juice and Cane Sugar;
Hazelnut and Chocolate; Preserved Blackberries £3.50

Served with Ice Cream or Double Cream £1.50

CHEESE

Farmhouse Cheeses from the British Isles,
Traditional Biscuits and Breads, Fireside Chutney £7.50

Length of Lancashire, voted "The Best British
Cheeseboard 2006" 10 Lancashire Cheeses
from individual farms, all different ages £13.50

Served for 2 people

HOME MADE ORGANIC ICE CREAM & MILK SHAKES

Our Ice Cream and Milkshakes are made
using only natural ingredients from Gornall's
Dairy, Goosnargh.

Ice Cream Vanilla
Milk & White Chocolate Chip
Raspberry Ripple
Toffee and Gingerbread

Sauces Chocolate
Caramel
Raspberry 2 Scoops £3.50 3 Scoops £5.00

Milkshakes Raspberry
Chocolate
Vanilla Children £2.00 Adults £3.50

COFFEES & TEAS

Specially blended for Ribble Valley Inns.
All coffees & teas served with homemade Eccles Cakes.

Finest Espresso Small £1.75
Large £2.50

Cappuccino, Café Latte Per cup £2.25

RVI Coffee served in a Cafetière Small £2.50
2 Cup £5.00
4 Cup £8.00

Loose Leaf Teas -
English Breakfast or Earl Grey Small Pot for 1 £1.75
Large Pot for 2 £3.50

Herbal Teas -
Peppermint, Lemon & Ginger, Camomile, Green £1.75



RIBBLE VALLEY INN - REGIONAL FOOD HEROES

- | | | |
|---|--|---|
| 1. Anthony Greaves, Fine Meats, Up Holland | 13. James Wellock, R Wellock & Son, Fruit and Veg, Colne | 24. Andrew Sharp, Farmer Sharp, Mutton, Lindal in Furness |
| 2. Andy Roe, Flavour Fresh Tomatoes, Southport | 14. Mark Smith, Exchange Coffee, Speciality Coffee and Teas, Clitheroe | 25. Gerry Gornall, Bushells Farm, Goosnargh |
| 3. Peter Ascroft, Worthington Farm, Beets, Cauliflowers and Veg, Tarleton | 15. Bob Kitchen, Leagram's Dairy, Organic Cheese, Chipping | 26. Janet Forshaw, Little Town Dairy, Thornley |
| 4. Nigel Mawson, N&J Mawson, Sarsaparilla, Oldham | 16. Neil and John Kenyon, DewLay, Traditional Cheesemakers, Garstang | 27. Barry and Gillian Pugh, Pugh's Piglets, Suckling Pigs, Garstang |
| 5. Chadwicks Black Pudding, Bury Market | 17. Bob Wright and Julian Kaye, The Wright Wine Company, Wine Merchants, Skipton | 28. Ian Banks, Eaves Green Game Farm, Goosnargh |
| 6. Thwaites Brewery, Blackburn | 18. Michael Price, Port of Lancaster Smoke House, Glasson Dock | 29. Bill Riding, Singleton's Dairy, Longridge |
| 7. Colin and Gillian Hall, Butler's Lancashire Cheese, Longridge | 19. Giles Shaw, Wellgate Fisheries, Fresh Fish, Clitheroe | 30. Dave Jewitt & Colin Frankland, Commercial Salmon Fishing, River Lune, Lancaster |
| 8. Reg Johnson, Johnson and Swarbrick, Ducks, Chickens and Geese, Goosnargh | 20. Forager's Traditional and Natural bred Saddleback Pigs, Carnforth | 31. William Hunter, Carrots, Huntapac, Tarleton |
| 9. Chris Sandham, Sandham's Lancashire Cheese | 21. Andrew Lanigan, Lanigans, Fresh Shrimps and Game, Lytham St Annes | 32. John Midgley, Fennel, Blundell Farm, Tarleton |
| 10. Andrew Shorrocks, Farmhouse Lancashire Cheese, Goosnargh | 22. Graham Eastham, Sharrocks Ltd, Fruit and Veg, Preston | 33. Mark Ascroft, Black Hurst Farm Yard, Fruit and Vegetables, Tarleton |
| 11. Ruth and Graham Kirkham, Mrs Kirkham's Lancashire Cheese, Goosnargh | 23. Clwyd Price-Jones, Willow Water, Flookburgh | 34. Billy Wilson, Rose County Beef, Dunbia, Clitheroe |
| 12. Peter and Steven Proctor, Greenfields Dairy, Goosnargh | | 35. Rod Spencer, Lonk Sheep Burholme Farm, Dunsop Bridge |