



# 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

**NEW** Smoked Mackerel Pâté, Capers,  
Warm Toasted Crumpets £4.50

**NEW** (V) Twice Baked Flat Mushroom Soufflé,  
Crispy Mushrooms, Winter Leaves £5.50

**NEW** North Sea Cod Fishcake, Curly Leaf Parsley Sauce £5.25

**NEW** Shorrock's Tasty Lancashire Cheese on Toast, Sillfield  
Farm Sweet Cured Bacon, Worcester Sauce Dressing £5.50

(V) Without Bacon and Dressing £4.75

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

**NEW** Slow Cooked Crispy Goosnargh Cornfed Duck Leg,  
Spiced Lentils £5.25

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

Gloucester Old Spot Chipolatas, Cumberland,  
Pork and Black Pudding, English Mustard Relish £3.50

## CLOG & BILLYCOCK ELM WOOD PLATTERS - THE BEST LOCAL CURES

Ploughman's – Leagrams Blue, Greenfields Creamy  
Lancashire, Honey Roast Ham, Free Range Scotch Egg,  
Celeriac and Walnut Salad, Homemade Pickles,  
Piccalilli, Homemade Bread £8.95

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 £9.75 Large £16.75

## MAIN COURSES

Clog & Billy Fish Pie, Fleetwood Fish & Seawater Prawns,  
Baked with Mashed Potato, sprinkled with  
Mrs Kirkham's Lancashire Cheese £9.95

Battered Deep Fried Haddock, Marrowfat Peas, £11.95  
Real Chips in Dripping, Tartare Sauce Medium £8.95

Fleetwood Scampi in Beer Batter, Marrowfat Peas,  
Scallop Potatoes in Dripping, Lemon and Black Pepper  
Mayonnaise £15.50

Heather Reared Bowland Lamb Lancashire Hotpot,  
Pickled Red Cabbage £11.50

**NEW** Lakeland Farmers Herdwick Mutton Pudding,  
Capers and Parsley Mash, Black Peas £12.00

Gloucester Old Spot Sausage, Mash, Onion Gravy £9.00

**NEW** Slow Baked Trotters, Blackpudding and Chicken Stuffing,  
Mash Potato and Sticky Gravy £9.50

**NEW** (V) English Sweet Onion Fritters, Spiced Lentils,  
Roasted Butternut Squash, Cumin Dip £9.50

**NEW** (V) Sandham's Cheese and Onion Pie, Shortcrust Pastry,  
Sour Cream Jackets, Plum Tomato Salad £10.50

## GRILLS

Our Steaks are locally sourced from 3 farms in the  
Ribble Valley, dry aged for 28 days. All our Grills are served  
with Real Chips cooked in Dripping, Slow Cooked  
Flat Mushroom, Battered Onion Rings, Watercress

Sirloin 8oz £17.95

Fillet 6oz £19.80

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

**NEW** Devilled Breast of Cornfed Goosnargh Chicken,  
Devilled Sauce, Scallop Potatoes £11.50

100% Char-grilled Mincied Ribble Valley Steak,  
English Muffin, Tomato Relish, Pickles £9.75

Extra Toppings - Dewlay Creamy Lancashire Cheese;  
Sillfield Farm Streaky Bacon - Per Topping £1.00

## SIDE DISHES

(V) Buttered Winter Vegetables, Cauliflower Cheese,  
Braised Spicy Red Cabbage, Mash Potato,  
Battered Onion Rings, Real Chips in Dripping £2.50

(V) Chips Cooked in Sunflower Oil £2.50

## SIDE SALADS

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

(V) English Tossed Salad – Local Tomatoes, Cucumber,  
Green Pepper, Cos Lettuce, Radish and Cress,  
Metcalf's Organic Rapeseed Oil £3.50

## SALADS

Breast of Cornfed Goosnargh Chicken, Avocado,  
Leagram Organic Curd Cheese and Cos Lettuce Salad,  
Tarragon Dressing, Homemade Bread £11.50

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

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

(V) Leagram's Organic Goat's Curd Cheese,  
Spring Onion and Spinach Flan, Jacket Potato,  
Sour Cream, Banks Cherry Tomato, Beetroot  
and Watercress Salad £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 and Juniper Smoked Salmon,  
Tomato Mayonnaise, Lemon and Capers £7.75

Traditional closed Honey Roast Local Ham Sandwich,  
Mustard Mayonnaise £4.90

(V) Traditional closed Sandham's Lancashire Cheese  
Sandwich, Fireside Chutney £4.90

Roast Breast of Cornfed Goosnargh Chicken Bloomer,  
Sage & Onion Stuffing, Bacon Mayonnaise £9.50

**NEW** Gammon and Fried Egg Bloomer, HP Sauce £6.50

Real Chips cooked in Dripping £2.50

## DESSERTS

Jam Roly Poly and Custard £5.00

**NEW** Lemon Meringue Pie, Organic Cream, Candied Peel £5.00

**NEW** Bramley Apple Crumble, Vanilla Custard £5.00

**NEW** Caramelised Banana Custard £5.00

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

**NEW** Sticky Parkin, Treacle Toffee Sauce, Double Cream £5.00

## TRADITIONAL ENGLISH PANCAKES

A choice of fillings - Lemon Curd, Lemon Juice  
& Cane Sugar; Hazelnut & Chocolate,  
Raspberry Compote £3.50

Served with Ice Cream or Double Cream £1.50

## CHEESE

Farmhouse Cheeses from the British Isles,  
Traditional Biscuits and Breads, Fireside Chutney  
3 Cheeses £4.50 5 Cheeses £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 or more

## 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 Chocolate and Bourbon Biscuit  
Raspberry Ripple  
English Toffee and Gingerbread

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

**Milkshakes** Raspberry  
Chocolate  
Banana Children £2.00 Adults £3.50

## COFFEES & TEAS

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

Espresso, Americano, Macchiato £2.00

Cappuccino, Latte, Double Espresso £2.25

Hot Chocolate £2.75

Special Coffees - Irish, French or Calypso £4.00

Loose Leaf Teas - Small Pot for 1 £1.75

English Breakfast or Earl Grey Large Pot for 2 £3.50

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

Please notify a member of staff of any food allergies or special dietary requirements. (V) = vegetarian dishes

The Clog & Billycock, Billinge End Road, Pleasington, Blackburn, Lancashire BB2 6QB  
Tel: 01254 201163 Email enquiries@theclogandbillycock.com www.theclogandbillycock.com



## RIBBLE VALLEY INN - REGIONAL FOOD HEROES

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