

FROM THE GRILL

8oz SIRLOIN	£21.95
10oz RIBEYE (Chef suggests best cooked medium)	£24.95

All our steaks are cooked to your liking with parmesan & truffle fries or chunky chips, roasted plum tomato, grilled flat mushroom and dressed salad (GF available)

Add a pan of chef's homemade sauce for just £3.50
**Creamy peppercorn | Diane | Port & Lancashire blue cheese
Wholegrain mustard & brandy**

CLARKSON'S 10oz DRY CURED GAMMON STEAK	£15.95
Clarkson's award winning dry cured gammon steak topped with 2 free range eggs, served with chunky chips and dressed salad (GF option available)	

BEEF & BACON BURGER	£16.95
Homemade 8oz beef burger topped with crisp bacon and melted cheese, in a brioche bun with lettuce and beef tomato, topped with crispy onion rings and served with dressed salad, fries, coleslaw and bbq sauce	

CAJUN CHICKEN BURGER	£16.95
Cajun marinated chicken breast topped with sautéed onions and peppers and glazed mozzarella, in a brioche bun with lettuce and beef tomato, topped with crispy onion rings and served with dressed salad, fries, coleslaw and sweet chilli mayonnaise	

SIDES

Dauphinoise potatoes Parmesan & truffle fries Hand cut chips Shoe-string fries Sweet potato fries	£3.95 EACH
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Garlic mushrooms & spinach Sautéed greens House salad with herb dressing or plain Beer battered onion rings	£3.95 EACH
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Broccoli & cauliflower cheese	£4.95 EACH
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Please speak to a member of our team if you have a food allergy or intolerance. In some cases, dishes can be modified to accommodate dietary requirements. Food allergens in some of our dishes include:

Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Seafood

SANDWICHES, SALADS & LIGHT BITES

SERVED 12PM – 5PM

HADDOCK GOUJON SANDWICH	£11.50
Beer battered haddock goujons, with baby gem lettuce in a toasted brioche bun, with homemade tartare sauce, fries, coleslaw and salad	

PRAWN AND SMOKED TROUT OPEN SANDWICH	£11.50
Atlantic prawns bound in a citrus crème fraîche topped with flaked smoked trout served on granary bloomer with fries, coleslaw and salad	

CHICKEN KORMA	£12.95
Chicken strips bound in a homemade mild and creamy korma sauce, served with steamed rice, mango chutney and a garlic naan bread (GF option available)	

SEAFOOD LINGUINI	£13.95
Salmon, haddock and king prawns in a cream and white wine sauce, tossed with ribbon pasta, finished with peas, spring onion and chives	

GLAZED GOAT'S CHEESE SALAD	£8.50
Glazed goat's cheese served on mixed leaves tossed with pickled beetroot, orange segments and roasted hazelnuts finished with a honey and orange dressing (V, GF)	

Why not add a portion of fries £3.95

SALT AND PEPPER CHICKEN SALAD	£12.95
Chicken strips sautéed with salt and pepper spices, served on a bed of mixed leaves tossed with red onions, tomatoes, peppers and herb oil, topped with fresh chillies and spring onions (GF)	

SEA BASS FILLET	£12.95
Pan fried sea bass fillet served on sautéed new potatoes and sugar snaps with a cherry tomato and olive Napoli sauce (GF)	

STEAK AND FRIES	£15.95
6oz Sirloin steak served medium with dressed salad and fries (GF)	

**Add a pan of chef's homemade sauce for just £3.50
Creamy peppercorn | Diane | Port & Lancashire blue cheese
Wholegrain mustard & brandy**

MORE TIME TO DINE AND UNWIND...

Stay a while longer in one of our 14 en-suite bedrooms to make the most of our relaxing surroundings. Indulge in Chef's delicious menu and flowing drinks followed by a full English breakfast the next morning!

All our rooms are complete with bathtubs, king-sized (or twin) beds and a large smart TV, perfect for a pamper night or to chill out by catching up on your favourite series.

Visit our website or ask a member of our team for details on our get away packages!



MENU

Tel: 01704 822 040
380 Liverpool Road, Rufford, L40 1SQ

www.RuffordArms.com



The Rufford Arms is proud to showcase some of Lancashire’s best ingredients on our menu. We source fresh, seasonal produce from local farmers and sustainable food industries in the north west.

APERITIFS

KIR ROYALE	£8.50
Blackcurrant crème de cassis topped up with refreshing chilled prosecco	
PASSIONFRUIT MARTINI	£8.50
Vanilla vodka and passionfruit liqueur	
COSMOPOLITAN	£8.50
Vodka, triple sec, lime and cranberry juice shaken and simply served	
RHUBARB TOM COLLINS	£8.50
Rhubarb & ginger gin, tangy lemon juice and soda	
BELLINI	£8.50
White peach puree topped with chilled prosecco	
CHAMPAGNE - H. LAVIN & FILS BRUT NV 20CL SINGLE SERVE BOTTLE	£14 EA
Treat yourself to a delicious chilled glass of Champagne	

NIBBLES

MARINATED OLIVES & CROSTINI	£4.95
(GF available, V, VE)	
SALT AND PEPPER HALLOUMI FRIES	£6.50
Topped with spring onion and chillies, with sweet chilli jam (V, GF available)	
GARLIC BREAD PLAIN OR WITH CHEESE	£3.95/£4.95
Oven baked ciabatta with garlic butter (V, GF & VE option available)	
MIXED BREADS WITH BALSAMIC & OLIVE OIL	£6.95
Lancashire Bakery breads with balsamic and olive oil dip (V, VE, GF option available)	
BRUSCHETTA	£5.95
Toasted ciabatta topped with Mediterranean vegetables garlic & basil, with mixed leaves and balsamic dressing (V, VE, GF available)	
BAKED BRIE	£7.95
Topped with a honey, garlic and rosemary glaze served with red onion marmalade and crusty bread (GF option available)	

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Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Seafood

V- Vegetarian Ve - Vegan GF - Gluten free

If you would like sauces serving separately please let your server know at time of ordering

STARTERS

TRIO OF PORK	£8.95
Crisp braised pork belly, pulled pork and apple bon bon and black pudding crumb served with apple purée and red wine jus	
PRAWN AND SMOKED TROUT COCKTAIL	£8.75
Atlantic prawns bound in a citrus crème fraîche, topped with cucumber relish and a smoked trout fillet. Served with dressed leaves and brown bloomer (GF option available)	
MUSHROOM RAREBIT	£7.95
Chestnut mushrooms in a garlic and parsley butter, topped with glazed Welsh rarebit and spring onions, served with toasted ciabatta (V, VE & GF option available)	
STILTON, PEAR AND WALNUT CHEESECAKE	£8.50
Walnut crumb, Stilton and cream cheese mousse topped with diced poached pears served with candied walnuts, port syrup and dressed leaves (V, GF)	
CHICKEN LIVER AND COGNAC PÂTÉ	£7.95
Smooth pâté served with toasted bloomer, dressed salad and homemade chutney (GF option available)	
SWEET POTATO AND CHICKPEA FALAFEL	£7.95
With a red onion, apricot, pomegranate and baby gem salad, served with minted yoghurt and a garlic naan bread (V, VE & GF option available)	
CONFIT DUCK LEG SALAD	£8.95
Pickled beetroot, orange segments and roasted hazelnuts tossed through mixed leaves finished with a honey and orange dressing (GF)	
BLACK PUDDING FRITTERS	£8.75
Black pudding fritters breadcrumbed and deep fried served on a bed of tomato and chorizo ragu topped with crispy spring onions	
HOT SMOKED SALMON FILLET	£8.95
Served on a tartare potato cake, lemon butter sauce and topped with a soft poached egg (GF)	
SOUP OF THE DAY	£6.95
Served with warm Lancashire Bread House bloomer (V, VE, GF option available)	

SUNDAY ROAST

AVAILABLE SUNDAY 12-8PM	£15.95
Choose from British roast Sirloin of beef or roast lamb (try both for £18.95!) served with Yorkshire pudding, goose fat roast potatoes, buttered seasonal vegetables and rich roast pan juice gravy (GF option available)	
BUTTERNUT SQUASH ROAST	£14.95
Butternut squash, red lentil & nut roast with a garlic & herb red wine jus and baby roasted potatoes (V, VE) Please ask if you would like Yorkshire pudding.	

MAINS

PAN SEARED CHICKEN BREAST	£17.95
Roast chicken breast served with a dauphinoise potato, sautéed wild mushrooms and leeks finished with a madeira jus (GF)	
FISH AND CHIPS	LARGE £15.95 SMALL £12.95
Fresh Fleetwood haddock in our own recipe beer batter with hand cut chips, traditional mushy peas and tartare sauce	
PAN SEARED SEA BASS	£21.95
Pearl barley and chorizo risotto bound with peas, spring onions and parmesan, topped with seabass fillets	
SALMON SUPREME	£18.95
Crushed new potatoes, sautéed green beans finished with a cherry tomato and olive Napoli sauce (GF)	
ROASTED COD LOIN	£21.95
Served on a bed of new potatoes, mussels, cherry tomatoes and sugar snap peas bound in a mildly spiced curried cream sauce, topped with tempura mussels and a coriander oil (GF option available)	
CHICKEN AND CHORIZO LINGUINI	£17.95
Sautéed chicken strips and diced chorizo bound in a white wine cream sauce, tossed with ribbon pasta finished with peas and spring onions	
DUCK BREAST	£21.95
Served medium with spiced braised red cabbage, sweet potato rosti and honey roasted carrots finished with a blackberry purée and spiced port jus (GF)	
DUO OF LAMB	£24.95
Lamb rump served pink and pulled lamb croquettes served with a sauté of shallots, peas and pancetta, white onion purée and lamb jus	
PUY LENTIL, ROOT VEGETABLE AND SPINACH HOTPOT	£14.95
Braised puy lentils, sweet potatoes, carrots, butternut squash and spinach topped with sliced new potatoes, served with vegetable gravy, crusty bread and pickled red cabbage (V, VE, GF option available)	
TEMPURA TOFU	£14.95
Mildly spiced tempura tofu presented on Bombay potatoes sautéed with sun blushed tomatoes and spinach, mild korma sauce and a red onion and vegetable pakora, garlic naan bread and mango chutney (V, VE & GF option available)	

Swap tofu for chicken £4

If you have any food allergies, please advise our staff members who will be happy to assist.

Our food is prepared and cooked freshly to order. Our team work hard to deliver food a timely manner. Please allow time for your meals to be cooked.