Welcome to the place for adventures in tastes and experiences. Trade your inquisitive nature for an array of flavours, textures and commodities in our old-style rotisserie menu. A commerce of deli boards, house classics and Hanging $\mathrm{Kebabs}^{{}^{\mathrm{\scriptscriptstyle T}\!\mathrm{M}}}$ with exotic anecdotes left behind by passing merchants.

THE

TRADING HOUSE



Our dishes list key flavours but may not list each ingredient or allergen. To view our allergen information, please scan the QR code using a camera on your smartphone or tablet. Alternative formats are also available to view.

 \mathbf{v} = vegetarian **VG** = vegan

DF = dairy free

Nibbles

Olives vg df	3.50	Crispy Gnocchi vg pf	4.50
		with truffle mayo	
House Frickles v	3.50	Cumberland Chipolatas DF	4.50
with sriracha mayo		with maple glaze	
Farmhouse Loaf VG DF	4.50	Pork Crackling DF	4.50
with oil and balsamic		with apple ketchup	

To Start

5.95

6.95

Cauliflower, Broccoli and Spinach Pakora vg pr	4.50	Vegan Chilli <mark>vg pf</mark>
with mango chutney dip		with jackfruit, chickpeas and t
Houmous vg df	5.75	Chicken Wings
with crudités and grilled flatbread		with Frank's® hot sauce or sal
Baked Camembert	7.50	Cauliflower Wings vg DF
with rosemary, garlic, walnut and honey, served with ciabatta bread		with Frank's® hot sauce and ranch dressing

egan	
hilli vg df	4.75
ith jackfruit, chickpeas and tortillas	
hicken Wings	7.50
ith Frank's® hot sauce or salt and pepp	er
auliflower Wings vg pr	4.95



Buttermilk Fried Chicken with chicken gravy

Scotch Egg with piccalilli

Calamari	7.50
•••••••••••••••••••••••••••••••••••••••	••••••
with sweet chilli and crème fraîc	he

Vietnamese Rolls vg pr	5.95
	•••••
with toasted peanuts and a hoisin dip	

The Rotisserie

Delicious meats cooked daily in our rotisserie ovens; choose from our house meats or ask for our ever-rotating daily special.

12.95

Meats

Salads

Served with properly seasoned fries. Upgrade to sweet potato fries for an additional **1.00**.

Red Tractor Half Chicken DF

coated in house rub with a jug of gravy

Rotisserie of the Day	From 11.50
ask your server for today's choice - served fresh until it's gone	

Rotisserie meats paired with a vibrant salad.

Roast Chicken	Small 6.95 Main 11.50	Roast Lamb	Small 6.95 Main 11.50
with harissa jam, char fresh mint and goat's c	red broccoli, peas, radish, heese	1 , 0	wheat, chickpeas, apricots, a almonds, with cucumber
Roast Pork	Small 6.95 Main 11.50	Grilled Halloumi v	Small 6.95 Main 11.50
with homemade honey apple slices, fennel, cel and Long Clawson Stil	lery, candied walnuts	. , 0	wheat, chickpeas, apricots, l almonds, with cucumber

Hot Sandwiches

Made from our rotisserie meats, served with properly seasoned fries. Available Monday to Friday until 6pm.

Buffalo Chicken and Mac 'n' Cheese	11.95	Reuben	11.95
	••••••	with pastrami, Swiss cheese and sauerkraut	
Cuban	11.95	•	

Pies

All served with chunky chips or champ mash, mushy peas and gravy.

Chicken and Bacon	11.95	Steak and Ale DF 12.50
Mushroom and Squash vg pr	11.95	

Our Famous Hanging Kebabs™

All served with properly seasoned fries.

Chicken	12.95	Salt and Pepper Pork Belly
with sweet chilli and garlic butter		with sweet chilli, apple and coriander sauce
Lamb Kofta DF	13.95	Crispy Halloumi v
with harissa jam		with sweet chilli and garlic butter
King Prawn	13.95	
with sweet chilli and garlic butter		

Deli Board

Select four items from any of the categories below, all served with sourdough bread 12.50. Add an extra item for 3.50.



House Classics & Grill

Traditional favourites alongside succulent meats grilled over flame for full-flavour.

12.75

Cheeseburger	11.75
with shredded lettuce and burger sauce, served with properly seasoned fries	
served with property seasoned files	

Moving Mountains® Burger vg DF with BBQ jackfruit, served with properly seasoned fries

Crispy Halloumi Burger V 11.95 with harissa jam, served with properly seasoned fries

Beer-Battered Fish and Chunky Chips 13.95 with mushy peas and tartare sauce

Chargrilled 10oz Sirloin DF 19.50 with chimichurri and chunky chips Add blue cheese sauce or peppercorn sauce for +1.95

Add a topping to your burger for **1.25** each: Smoked streaky bacon, Shorrocks Lancashire cheese, avocado, Long Clawson Stilton, red cabbage slaw or BBQ jackfruit

11.75

Buttermilk Chicken Burger with red cabbage slaw, served with properly seasoned fries

rotisserie duck, sweet potato, rec	d onions,
homemade brown sauce, a fried	
and Tenderstem® broccoli	

Pan-Fried Seabass 15.95 with creamy sage and walnut gnocchi and sweet potato

Sides

Properly Seasoned Fries vg DF	3.50	Sv
Add truffle, garlic and Berkswell cheese for	+1.00	
Red Cabbage Slaw vg DF	3.50	Ch
		Ma
Roast Sweet Potato v	3.95	wi
with chimichurri		
Columbus Waldorf Salad v	3.50	Te wi
apple, celery, candied walnut and blue	cheese,	
with honey cider mustard dressing		Va
		ch

Market Greens v 3.50

veet Potato Fries vg DF 4.50 unky Chips vg pr 4.25 ac 'n' Cheese 🛛 🛛 3.95 th chilli panko crumb nderstem® Broccoli vg DF 3.95 th chilli and garlic sco's Salad <mark>v</mark> 3.50 chickpeas, bulgur wheat, fennel, apricot, pomegranate and toasted almond flakes

Meats

Honey mustard glazed ham **DF**

Buttermilk fried chicken

Pastrami

Scotch egg

Hot Pots

Lamb meatballs with blackened salsa

Chorizo with tomato and red wine

Blue cheese fondue with chicken

Chicken wings

Jackfruit and chickpea chilli VG DF

Chilled Favourites

Houmous VG DF

Olives VG DF

Red cabbage slaw VG DF

Red and yellow peppers VG DF

Cheese

Camembert stuffed with mushrooms

Long Clawson Stilton V Berkswell hard ewes' milk cheese Shorrocks 2-year aged Lancashire v

Salads

Grilled broccoli, peas, radish, fresh mint and goat's cheese ${\bf v}$

Chickpeas, bulgur wheat, fennel, apricot, pomegranate and to asted almond flakes $\ensuremath{\,v}$

Apple, celery, candied walnut and blue cheese, with honey must ard dressing $\ {\bf v}$



13.95

11.95

Orange Crème Brûlée v

Baked Chocolate Chip

Cookie Dough v

with a double chocolate cookie

Coconut Rice Pudding VG DF

with rotisserie roasted pineapple

grilled broccoli, peas, radish, fresh mint and goat's cheese

with salted caramel ice cream and toffee sauce

Desserts

4.95	Sticky Toffee Pudding v	4.95
	with vanilla ice cream	
	Toasted Peanut Butter	
4.95	and Jelly Sandwich VG DF	4.95
	with vegan vanilla ice cream	
4.95	Blueberry Sponge v	4.95

with a jug of maple custard

A discretionary 12.5% service charge will be added to your bill. All gratuities and service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate. All weights stated are prior to cooking.