



The Glass Yard Menu

Please place your order at the counter. Thank you!

Breakfast

Served from 10:00am – 12:00pm daily

Thick cut wholemeal or white bloomer toast, served with butter and jam (v)	£1.90
Freshly scrambled free-range eggs, served on thick cut wholemeal or white bloomer toast (v)	£4.15
Grilled bacon sandwich, served on thick cut wholemeal or white bloomer <i>Please let your server know if you'd prefer your bread toasted</i>	£4.20
Pork sausage sandwich, served on thick cut wholemeal or white bloomer <i>Please let your server know if you'd prefer your bread toasted</i>	£4.20
Free-range egg omelette served with seasonal salad – choose from:	
▪ Cheese (v)	£5.95
▪ Ham & Cheese	£6.50
▪ Cheese & Tomato (v)	£6.25
▪ Cheese & Mushroom (v)	£6.25
Poached eggs on thick cut wholemeal or white bloomer toast (v)	£3.95
Toasted tea cake, served with butter and jam (v)	£2.75

Light Bites

Served from 12:00pm – 4:00pm every day except Sunday

Toasted tea cake, served with butter and jam (v)	£2.75
Chef's homemade soup of the day served with crusty bread (v) Ask your server for details	£4.50
Toastie on wholemeal or white bloomer served with seasonal salad – choose from:	
▪ Cheese (v)	£4.50
▪ Ham & Cheese	£4.95
▪ Cheese & Tomato (v)	£4.75
▪ Cheese & Onion (v)	£4.75
Free-range egg omelette served with seasonal salad – choose from:	
▪ Cheese (v)	£5.95
▪ Ham & Cheese	£6.50
▪ Cheese & Tomato (v)	£6.25
▪ Cheese & Mushroom (v)	£6.25

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food allergens in accordance with the Food Information Regulation 1169/2011. Please advise us if you have an allergy/intolerance or should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes. It is our ethos to support local and regional business whilst endeavouring to reduce our carbon footprint, therefore all of our menus are prepared, wherever possible, using fresh, locally sourced products from within a 50-mile radius. V = Vegetarian; Ve = Vegan.



The Glass Yard Menu

Classic Mains

Served from 12:00pm – 4:00pm every day except Sunday

Chicken korma served with basmati rice, naan bread and raita	£8.95
Lancashire lamb hotpot served with mash, steamed vegetables and gravy	£8.95
Beer-battered fillet of fish served with gastro chips, mushy peas and homemade tartare sauce	£7.95
Chicken parma served with gastro chips, salad and garlic dip	£7.95
5 bean chilli served with basmati rice and tortilla chips (ve)	£6.95
Penne carbonara with bacon in a cream and parmesan sauce served with garlic ciabatta	£6.95
Jacket potato with choice of tuna mayo cheese (v) coronation chicken hot filling and served with seasonal salad	£5.95

Grazing Platters

Served from 12:00pm – 4:00pm every day except Sunday

The Captain's Platter	£12.50
Smoked mackerel, prawns, lemon-poached salmon, homemade seafood pate, artisan bread, dill mayonnaise and seasonal leaf	
Antipasto Platter	£10.95
Sliced chorizo, prosciutto, mixed olives, cornichons and pickled pimientos	

Salads

Served from 12:00pm – 4:00pm every day except Sunday

Chicken Caesar Salad	£5.95
With seasonal leaf, grilled chicken, cherry tomatoes, croutons, parmesan cheese and Caesar dressing	
Greek Salad (v)	£5.95
With seasonal leaf, cherry tomatoes, red onion, black olives, feta cheese and classic vinaigrette dressing	
Traditional English Salad	£5.95
With seasonal leaf, cherry tomatoes, ham, boiled egg, beetroot, cucumber and coleslaw	

Side Orders

Served from 12:00pm – 4:00pm every day except Sunday

Gastro chips (v)	£3.00
Sweet potato fries (v)	£3.00
Beer-battered onion rings (v)	£3.00
Chef's salad (v)	£3.00
Garlic ciabatta bread (v)	£3.00
Bread roll & butter (v)	£1.50

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