



THE WAGGON & HORSES

You can follow us on Facebook and Instagram @waggonandhorseshawshaw

STARTERS & APPETISERS

SOUP OF THE DAY

Warm rustic roll & herb butter
£5.95

BURY BLACK PUDDING, SAGE & APPLE ARANCINI

Celeriac & mustard puree, dressed pea shoots
£6.95

SMOKED MACKEREL & HORSERADISH PATE

Toasted brioche, dill, lemon & caper dressed baby spinach
£7.50

CRISPY POTATO SKINS

Spicy tomato salsa, cool yoghurt, mature Cheddar cheese & fresh herbs
£5.95

WILD MUSHROOM, PISTACHIO AND RICOTTA BRUSCHETTA

Truffle oil, dressed leaves, toasted ciabatta
£6.95

MAIN COURSES

CHEF'S FAMILY RECIPE BRISKET BEEF RAGU

Fresh Tagliatelle, Balsamic Reduction, Pecorino Shavings, Basil Oil
£14.50

POT PIE OF THE DAY

With golden puff pastry lid, hand cut chunky chips & buttered greens
(Please ask one of our team for today's choice)
£14.50

THE WAGGON'S FAMOUS VENISON HOT POT

Locally sourced slow braised venison stew topped with griddled sliced potato. Served with honey
& panch phoran braised red cabbage & roasted root vegetables
£14.50

TIMOTHY TAYLOR BATTERED HADDOCK & CHIPS

Hand cut chunky chips, our own mushy peas & tartare sauce
Small £8.95 Large £12.95

OUR OWN TASTY LANCASHIRE CHEESE & ONION PIE (V)

Hand cut chunky chips, caramelised onion gravy,
with buttered greens
Small £8.95 Large £14.50

CURRY OF THE DAY

Aromatic basmati, garlic & coriander naan, mango chutney
(Please ask one of our team for today's choice)
Small £8.95 £12.95

BRAISED BEEF CHUCK CHILLI

Aromatic Basmati, Cheddar & crushed tortilla topping, garlic flatbread
Small £8.95 Large £12.95

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients

FROM THE GRILL

8oz STEAK BURGER

Topped with melted smoked applewood Cheddar & balsamic drizzled beef tomato.
Served on a toasted sour dough bun with skin on fries,
dressed leaves & chef's slaw
£13.95

PIRI PIRI CHICKEN BURGER

With saffron & lemon mayo, served on a toasted sour dough bun with skin on fries, dressed leaves & chef's slaw
£13.95

Add Gherkins, Bacon, Chorizo or Spicy Salsa

£1.00 Per item

GRILLED 8oz SIRLOIN STEAK

Garlic buttered & grilled field mushroom, balsamic roasted cherry vine tomatoes,
charred banana shallot, hand cut chunky chips
£19.50

GRILLED 10oz RIB EYE STEAK

Garlic buttered & grilled field mushroom, balsamic roasted cherry vine tomatoes,
charred banana shallot, hand cut chunky chips
£19.50

PAN SEARED 10oz GAMMON STEAK

Poached hen's egg, mango, chilli & nigella seed compote, balsamic roasted cherry vine tomatoes,
charred banana shallot, hand cut chunky chips
£13.95

STEAK SAUCES

Diane, Peppercorn or Port Wine & Blue Cheese
£2.50 per item

SIDES - £3.25 per portion

Hand Cut Chunky Chips

Skin On Fries

Buttered Greens

Roasted Root Vegetables

Tossed Kitchen Salad

FOR THE LITTLE PEOPLE - £5.95 each

HOME MADE BATTERED CHICKEN GOUJONS

Served with fries & baked beans

FRESH BATTERED HADDOCK

Served with fries & garden peas

4oz BEEF BURGER

Served with fries & salad

CREAMY TOMATO PENNE PASTA V

Served with garlic ciabatta & cheese

CHEESE & TOMATO GARLIC BREAD

Served with fries & salad

Don't forget, real fresh food takes time so please be patient during busy times. Thank-You



THE WAGGON & HORSES

DESSERTS & COFFEES

All freshly made on the premises

BISCOFF CHEESECAKE

Lotus biscuit, chocolate soil, espresso ice cream

£6.50

OLD J SPICED RUM BRAISED PEAR & BLACKBERRY CRUMBLE

Ginger biscuit crumble, English custard

£6.50

WAGGON CLASSIC STICKY TOFFEE PUDDING

Vanilla ice-cream & butterscotch sauce

£7.50

THE WAGGON'S CHEESEBOARD

Served with home made chutney, grapes & selection of cheese biscuits

£7.95

White Coffee, Americano, Cappuccino, Espresso, Latte, Moccaccino

(also available in decaf)

Hot chocolate

Coffees & Hot Chocolate *£3.00*

Tea - *£2.40*

Fresh home cooked food using local suppliers.

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Thank you

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