GOFFS MANOR

STARTERS

Soup of the day – £7.50

Seasonal homemade soup served with warm bread.
V or VG option may be available - please speak to your server.

Crispy Squid — £9.50

Crispy fried squid, lemon & garlic mayonnaise, dressed leaves and fresh lemon.

Goffs Manor Scotch Egg – £10

Ask your sever for todays scotch egg, made fresh in house.

Crispy Beef Croquettes – £8

Crispy golden croquettes filled with slow-cooked beef, served with horseradish cream, winter leaves and a rich red wine jus.

Wild Mushroom & Truffle Bruschetta (VG) – £10

Sautéed wild mushrooms in garlic, thyme and white wine, served on toasted sourdough with truffle oil, rocket and toasted pine nuts. GF option.

Brie Wedges (V) – £7.50

Golden breaded Brie wedges served on cranberry and Tanglefoot sauce. With dressed winter leaves.

Pork Belly & Black Pudding – £11.50

Crispy pork belly, black pudding, apple purée, cider jus & crispy shallots.

GRILL & HOUSE SPECIALITIES

10oz Sirloin Steak – £28.50

Served with chips, confit tomato and salad. GF (DF Option)

8oz Fillet Steak – £32.50

Grilled British beef fillet, truffle & parmesan chips, roasted mushroom, confit tomato and red wine jus. GF (DF Option)

Tomahawk Steak — £69.00 (for two)

Bone-in tomahawk steak served with grilled mushrooms, confit tomatoes and chunky chips. dressed rocket and two sauces of your choice. GF (DF Option)
Please expect a longer waiting time for this dish.

Minute Steak Frites £16

Marinated flat - minute steak with crispy onions, skin on fries and dressed rocket. GF (DF Option)

Steak additions:

- Peppercorn sauce — £3.00
- Blue cheese sauce — £3.00
- Béarnaise – £3.50
- Garlic butter — £2.50
- Blackberry & red wine jus – £3.00
- Cider jus – £3.00

Crispy Pork Belly – £21.50

Roasted pork belly, buttery mash, brasied red cabbage, roasted apple & cider jus.

Pan - Roasted Duck Breast – £24.50

Duck breast served pink, dauphinoise potato, roasted squash, wilted greens and red wine jus. GF

Venison Loin – £27.50

Pan seared british venison loin, truffle mash, roasted beetroot, seasonal greens and blackberry & red wine jus. GF

Root Vegetable Wellington (VG) – £19.50

Roasted root vegetables, spinach and chestnuts wrapped in flaky puff pastry, served with creamy mash, roasted vegetables, seasonal greens and rich vegetarian gravy. V VG GF

Goffs Fish of the Day — £Market Price

Fresh seasonal fish. prepared with changing seasonal garnish. Ask your server for todays selection

If you have any allergies or food intolerances, please speak with your server.

PLEASE SEE OVERLEAF FOR FURTHER DISHES →

GOFFS MANOR

CLASSICS

Pie of the Day – £17.50

Chef's homemade pie with buttery mash or chips, seasonal vegetables and rich gravy.

Fish Pie — £17.50

Fresh fish in a creamy sauce topped with buttery mash and baked until golden.

Pan Roast Chicken Supreme – £21.00

Pan - roasted chicken supreme, potato dauphinoise, roasted root vegetables and creamy tarragon sauce. GF

Southern Fried Chicken Burger – £16.50

Crispy fried chicken, mature cheddar, slaw, crispy onions, pickles & garlic mayo, toasted brioche bun with chunky chips.

Plant based burger (VG) – £15.50

Moving Mountains burger with vegan cheese and relish. DF V VG

The Goffs Burger– £18

8oz British beef patty, melted Raclette cheese, house chutney, pickles & crispy onions, toasted brioche bun and chunky chips. DF GF options

Burger upgrades;

- Smoked streaky bacon + £2
- Fried egg + £1.50
- Jalapeños + £1.50
- Extra cheese + £1.50

ON THE SIDE

Skin-on Fries — £4 DF GF V VG

Chunky Chips — £4 DF GF V VG

Cheesy Fries — £6 GF VG (DF option)

Skin-on fries topped with melted mature cheddar.

Truffle & Parmesan Fries — £6.50

Skin-on fries with parmesan and truffle oil.

Beer Battered Onion Rings — £4.50

Crispy beer battered onion rings, golden fried and lightly seasoned.

Buttery Mash — £4

Creamy mashed potato finished with salted butter.

Potato Dauphinoise — £6.50

Thinly layered potatoes baked in a rich garlic and thyme-infused cream, finished with a golden, bubbling Gruyère crust.

Steak & Outland Stout Pudding – £18.50

Slow braised beef cooked in Outland stout, encased in suet pastry with mash and gravy.

Sausages & mash – £16.50

Butcher's sausages, creamy mash and onion gravy.

Beer battered fish & chips – £17.50

Fresh fish in crisp batter, chunky chips, mushy peas and tartare. GF option

Homemade Beef Lasagne – £17

Rich beef & tomato ragu layered with pasta, béchamel & mature cheddar, baked until golden. Served with dressed leaves

Crispy Cauliflower & Chickpea Curry (VG) — £18

Roasted cauliflower, chickpeas and vegetable curry in a fragrant coconut sauce, served with basmati rice, Onion Bhaji and garlic Naan. V VG
Add chicken + £4

Traditional Lancashire Lamb Hotpot– £19.50

Slow braised British lamb with onions, carrots and rosemary. Topped with golden sliced potatoes and baked until crisp. Served with seasonal greens

FANCY SHARING?

Garlic Ciabatta - £10.50

Warm, golden ciabatta, generously smothered in rich garlic butter, perfect for tearing and sharing!

Whole Baked Camembert (V) – £13

Garlic, rosemary, toasted sourdough & spiced chutney. Great for sharing. V

Charcuterie Board - £16.50

A delicious selection of cured meats, artisan cheeses and savoury accompaniments, served with crusty bread, crackers and a selection of pickles and chutneys.

Mac & Cheese - £5.50

Tender macaroni smothered in a rich, creamy cheese sauce, topped with golden, crispy breadcrumbs.

Seasonal Buttered Greens – £4

A selection of seasonal greens, tossed in butter with sea salt and cracked black pepper.

Winter Salad (VG) – £5.50 DF GF V VG

Mixed winter leaves, roasted beetroot, orange segments, pomegranate and toasted walnuts, finished with a maple and mustard dressing.