

Alexander's
Brasserie
Rufford Arms Hotel @The

Lunch Menu Monday To Saturday

Starters

Soup of the day [Gluten Free]

Freshly prepared, served with home baked bread roll

£5

Spiced Lamb Kofta

Served with shredded cos lettuce, beetroot and apple aioli and a homemade pitta

£6

Assiette of Melon Pearls

A selection of seasonal melon pearls with a strawberry and lime salsa, finished with fresh fruit

£6

Thai Spiced Haddock & Crab Cakes

Shredded haddock and white crab meat bound with lime and chilli and coated in sesame seeds

pan seared, served with a sweet chilli mayonnaise

£6

Grilled Black Pudding Stack

Locally sourced black pudding served with a hash brown and a red wine jus topped with a bacon crumb

£6

Sun Blushed Tomato, Basil & Mozzarella Arancini

Slow braised arborio rice with fresh herbs coated in golden breadcrumbs with a rich Napoli sauce and topped with fresh parmesan

£6

Potted Salmon & Trout

Shredded salmon & smoked trout bound with dill and spring onions topped with a horseradish crème fraîche, served with brown bread

£6

Smooth Chicken Liver and Cognac Pâté

Smooth liver pâté served with our own homemade chutney & toasted bread

£6

Salt and Pepper Cauliflower

Florets of cauliflower lightly dusted with a Chinese salt and pepper spice, deep fried and served with crispy cabbage and a mild sweet chilli jam

£6

Thai chicken

Sautéed strips of chicken breast with Thai spices & coconut cream sauce, finished with coriander & lime, served with rice. Enjoy as a main course for £10

£6

Main Courses

Chicken Satay Style Curry

Strips of chicken in a mild satay style curry of tomato, peppers & coriander, served with a timbale of rice, garlic and coriander naan and mango chutney

£10

Lamb Hotpot

Slow braised lamb with carrots, potatoes and apricots in a rich gravy topped with sliced potatoes, served with crusty bread and pickled red cabbage

£11

Dry cured 10oz gammon steak

Topped with either pineapple or fried egg, served with hand cut chips & dressed house salad. Enjoy both egg and pineapple for £1 supplement

£11

Cheese & Onion Pie

Creamy Lancashire cheese and onions encased in crisp shortcrust pastry, served with hand cut chips and gravy (vegetarian gravy optional)

£10

Minute steak & fries

(£1.50 supplement when taken as part of 2 course meal deal)

Pan seared sirloin minute steak topped with pepper sauce, served with fries & dressed salad

£11.5

Seafood Tagliatelle

Cod, salmon & prawns cooked in a white wine cream reduction finished with peas, spring onion and fresh herbs bound together with ribbon pasta

£11

Grilled Plaice Fillet

Topped with a sauté of minted fennel, white crab and peas in a herb butter served with buttered new potatoes

£10

Beer Battered Haddock & Chips

An old favourite served with hand cut chips & mushy peas

£10

Roasted Salmon Supreme

With a light white wine sauce with prawns and pomegranate, topped with a parley and pistachio crumb served with buttered new potatoes

£11

Cajun Salmon Salad

Cajun spiced salmon sat upon a seasonal mixed leaf salad with new potatoes, dressed in a lemon mayonnaise

£10

Classic Chicken Caesar salad

Sautéed strips of chicken tossed with shredded baby gem lettuce, bacon lardons, parmesan shavings, croutons and classic Caesar dressing

£10

Black Pudding and Bacon Salad

Pieces of black pudding and bacon lardons tossed through mixed herby leaf with a honey mustard dressing and topped with a soft poached egg

£10

Sandwiches & Ciabattas

Sandwiches

On either brown or white soft farm house bread with dressed salad garnish Choose one of the following fillings Cheese, tuna, prawn Marie rose or turkey

£5

Warm ciabatta-Brie and cranberry

Warm baked Italian bread ciabatta filled with melted brie & sweet cranberry sauce, served with a sprinkling of hand cut chips & dressed house salad

£8

Warm ciabatta-Hot roast beef & onion

Warm baked Italian bread ciabatta filled with roasted sirloin of beef served pink, with sautéed onions, served with a sprinkling of hand cut chips & dressed house salad

£8

Warm ciabatta-Bacon & Lancashire cheese melt

Warm baked Italian bread ciabatta filled with grilled back bacon covered in creamy Lancashire cheese, finished with spring onion, served with a sprinkling of hand cut chips & dressed house salad

£7.99

Warm ciabatta-Cajun chicken

Warm baked Italian bread ciabatta filled with marinated Cajun chicken breast, red onion and peppers with mayonnaise, served with a sprinkling of hand cut chips & dressed house salad

£8

Lite Bites

Thai Spiced Haddock and Crab Cakes

Shredded haddock and white crab meat bound with lime and chilli and coated in sesame seeds

pan seared and served with a sweet chilli mayonnaise, fries & dressed salad

£8

Pan Seared Sea Bass Fillet

With a sauté of potatoes, minted fennel, white crab and peas in a herb butter

£8

Chicken Caesar Salad

Sautéed strips of chicken tossed with shredded baby gem lettuce, bacon lardons, parmesan shavings, croutons & Caesar dressing

£8

Butter Chicken

Marinated chicken breast chargrilled & bound in mild curry sauce served with braised rice, raita & a mini homemade naan

£8

King Prawn & Chorizo Paella

Slow braised rice with saffron, king prawns and chorizo finished with fresh herbs and topped with crispy calamari

£8

Confit Chicken Leg

Confit chicken leg served on a bed of stir-fried rice bound in a creamy butter curry sauce and naan bread croutes, finished with coriander oil, served with fries and mango chutney

£8

Black Pudding & Bacon Salad

Pieces of black pudding and bacon lardons tossed through mixed herby leaf with a honey mustard dressing and topped with a soft poached egg

£8

Fish Goujons Sandwich

Lightly beer battered fish goujons served in a brioche bun with tartar sauce, hand cut chips and salad

£8

Served 12-2.30pm Monday to Friday 12-4.45pm Saturday Why Not Try The Meal deal Choose two courses starter & main or main and dessert for £15 Please note our dishes are cooked to order.

Food allergies & intolerances 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 certain allergies/intolerances Food allergens in some of our dishes include: **Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Mollusc.** Please note that some products may contain genetically modified soya

Some items may change subject to availability. Daily specials also available