



STARTERS

Today's Soup <i>Homemade soup with a bread roll & English butter</i>	6.00
Wild Mushrooms  <i>With chilli, garlic & lemon butter, sourdough toast & a poached hen's egg</i>	8.00
Avocado on Sourdough Toast  <i>Chopped avocado with a hint of lime</i>	4.50
Add a Poached Egg	5.00
Add Smoked Salmon	6.50
Add Both	7.00

SANDWICHES

All sandwiches served on extra thick, sliced farmhouse split tin loaf with fries & a roasted garlic mayo.

Baked Ham & Shorrock's Lancashire Cheddar <i>Crispy fried sandwich</i>	7.95
Crispy Duck Hoi Sin Wrap <i>With spring onion, gem lettuce & cucumber</i>	7.95
Pastrami <i>Served with rocket & a coarse grain mustard mayonnaise</i>	7.95
Coronation Chicken Breast <i>With rocket</i>	7.95
Smoked Salmon <i>With cucumber, sliced gherkin, cream cheese & rocket</i>	7.95
Avocado Wrap  <i>With hummus & rocket</i>	7.95



DINNER 12PM - 9PM

Fish & Chips <i>Beer-battered haddock fillet, hand cut chips, homemade tartare sauce & mushy peas</i>	12.00
Shankly Scouse <i>Slow braised lamb shoulder stew with root vegetables & potatoes. Served with pickled red cabbage, warm bread & butter.</i> <i>Can be ordered for two to share</i>	10.50 / 21.00
Shankly Burger <i>200g of ground British beef, chargrilled & served on a sourdough bun with gem lettuce, cheddar, smoked bacon & tomato with fries</i>	12.50
Shankly Chicken Burger <i>butterflied chicken breast served on a sourdough bun with gem lettuce, cheddar, smoked bacon & tomato with fries</i>	12.50
6oz Premium Beef Rump Steak <i>Chargrilled & served with confit plum tomato, baked portobello mushroom, skinny fries & watercress</i>	19.00

 Suitable for Vegetarians  Suitable for Vegans

Our kitchen handles many ingredients, each dish produced has it's ingredients referenced against the 14 identified allergens. If you require more information about dishes and the ingredients we use please ask your server.

SALADS

Pearl Cous Cous Salad  <i>Beetroot hummus, figs, cavolo nero, artichoke, roasted peppers & chickpeas</i>	9.50
Add Grilled Chicken	12.00
Add Grilled Halloumi	12.00
Add Smoked Salmon	12.00
Add Crispy Duck	12.00
The Bastion Super Sub Salad  <i>Roasted sweet potato, pomegranate, toasted pine nuts, sliced almonds, broccoli, avocado, chilli flakes & vinaigrette</i>	9.50
Add Grilled Chicken	12.00
Add Grilled Halloumi	12.00
Add Smoked Salmon	12.00
Add Crispy Duck	12.00
Classic Grilled Chicken Caesar Salad <i>Baby gem lettuce, crunchy croutons, Parmesan shavings & Caesar dressing</i>	9.00

LUNCH 12PM - 5PM

Seared Seabass Fillet or Chargrilled Chicken Breast <i>Pan-fried potatoes, capers, olives & sun-blush tomatoes</i>	12.50
Panang Rubbed Salmon Fillet on Rice Noodles <i>Stir-fried peppers & onions, chilli & coconut broth with a lime & coriander salsa</i> <i>Available as a vegan option</i>	12.50
Thai Green Curry <i>with grilled chicken thigh or king prawn, tenderstem broccoli, mangetout, basmati rice & warm naan</i> <i>Available as a vegan option</i> <i>Can be ordered for two to share</i>	12.50 / 24.95

SIDES

Garlic Mushrooms 	3.00
Fries  	2.50
Rocket & Parmesan	2.50
Red Cabbage Slaw 	2.00
Peppercorn Sauce	2.50

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THE
BASTION
BAR & RESTAURANT

This menu has been carefully selected and
created by our head chef Eddie McCormack



Eddie McCormack, The Bastion, Head Chef

LUNCH MENU