

THE STRAWBURY DUCK

Please be patient with us during busy times; everything we make is freshly prepared and cooked to order. On occasion we may run out of certain items on the menu and hope you will appreciate the way we run our kitchen, as we buy small and daily to ensure freshness.

Sunday Roast at The Strawberry Duck

By the end of the weekend the idea of slaving over a hot stove is nobody's idea of fun which is where our Sunday roasts comes in. Round up your friends and relax over a few drinks, listening to our live acoustic music, or simply sit back and read the weekend papers the perfect stress-free way to enjoy the final fragments of your weekend, all at one of the best pubs for Sundays.

Just choose your meat and we will do the rest

Roast topside of beef Roast leg of lamb Honey roast ham Roast chicken breast

All served with Homemade Yorkshire Pudding, roast Parsnips, medley of vegetables, roast potatoes & Real Homemade Gravy 11.95

Add extra yorkshire pudding £1.00 Add a dessert for only £2.95

To Nibble or Share

Perfect with a pint 1 for 3.50 or 3 for 9.95

Mixed marinated olives, fresh bread, olive oil and balsamic (v)

Nachos with melted cheese and chipotle mayo

Spicy Falafels with naan bread and tzatziti (v)

Half a pint of scampi with tartare sauce

Cheesy Garlic bread (v)

Breaded fish goujons with tartare sauce

Lamb koftas with naan bread and tzatziki

To Start

Soup of the day, fresh bread roll, always vegetarian (v) 4.25

Homemade buttered chicken liver parfait, red onion chutney & warm toast 5.25

Our own Rare breed Belmont saddleback pork chipolata sausages & mustard Mayonnaise dip 4.55

Bury black pudding, poached hens egg, crispy bacon & wholegrain Mustard sauce 5.95

Creamy goats cheese sat on a toasted croute, red onion marmalade & aged balsamic (v) 5.95

Spanish Chorizo, chilli & rich red wine sauce 5.95

Crispy southern fried chicken, BBQ sauce & salad 5.50

Creamy garlic button mushrooms served with a fresh bread roll (v) 5.55

Morecambe bay potted shrimps, maze butter & warm toast 6.95

Smoked Mackerel pate, horseradish sauce, warm toast 5.95

Pub Classics

Johnson & Swarbrick Goosnargh chicken breast, peppercorn sauce, kale & chunky chips 12.95

Strawbury Duck, pan fried Goosnargh duck breast, Daulphious potato red cabbage, carrot puree, Strawberry & port jus 16.95

Homemade pie of the week, served with chunky chips & buttered peas 12.95

Southern fried chicken in a basket, coleslaw, BBQ sauce & skinny fries 9.95

Grilled chicken caesar salad, crispy bacon, cos lettuce, parmesan shavings, garlic croutons & Caesar dressing 9.95

The Strawberry Duck Hanging Kebabs

Spicy mixed Mediterranean vegetable hanging kebab 8.95

Tandoori chicken hanging kebab 12.95

Beef steak hanging kebab 15.95

Upgrade any of the above to sweet potato fries 1.00

All served with garlic butter, chipotle mayo, skinny fries and a mixed salad

From the Grill

Belmont farm gammon steak, fried egg, fresh pineapple, peas & hand cut chunky chips 10.95

Rare breed chargrilled 28 day matured ribeye steak, hand cut chunky chips and grilled tomato 16.55

Rare breed chargrilled 28 day matured fillet steak, hand cut chunky chips and grilled tomato 19.95

Choice of sauces, Blue cheese sauce, Peppercorn sauce, Garlic butter 2.50

Add side of onion rings 1.00 upgrade to sweet potato fries 1.00

From the Sea

Our own fisherman's pie, with smoked haddock, salmon and cod, topped with cheesy mash and served with buttered peas 9.95

Beer battered fresh fish of the day, hand cut chunky chips, mushy peas, wedge of lemon, tartare sauce **small** 8.95 / **large** 10.95

Add curry sauce 1.00 **Add bread & butter** 1.00

Add pot of gravy 1.00

Breaded scampi, hand cut chunky chips, wedge of lemon & buttered peas 9.95

Vegetarian Dishes

Proctors Lancashire and cheddar cheese pie, buttered pastry served with homemade chunky chips & salad (v) 9.75

The chef's special cheese & mushroom omelette, Cajun fries and a mixed salad (v) 8.95

Mushroom, spinach & ricotta lasagne served with garlic bread (v) 9.25

(v) denotes dishes which are vegetarian.

(GF) just ask and we can tailor dishes which are gluten free.

Due to the presence of nuts in our restaurant there is a small possibility that nut traces may be found in any of our items. All prices are in £ and inclusive of VAT.

Burger House

Homemade Angus burger, homemade chunky chips & coleslaw 9.95 **Add cheese** 1.00, **bacon** 1.00, **onion rings** 1.00 **upgrade to sweet potato fries** 1.00

Spicy vegetable falafel burger, sweet potato fries & coleslaw (v) 9.95 **Add cheese** 1.00, **onion rings** 1.00

Breaded Chicken burger, hand cut chunky chips & Cajun mayo 9.95 **Add cheese** 1.00, **bacon** 1.00, **onion rings** 1.00 **upgrade to sweet potato fries** 1.00

Spicy lamb burger, spicy falafels, tzatziki and Cajun fries 10.95 **Add onion rings** 1.00, **coleslaw** 1.00 **upgrade to sweet potato fries** 1.00

The Strawberry Duck burger, Angus beef burger topped with shredded duck, BBQ sauce, onion rings served with cajun fries 13.95 **Add cheese** 1.00, **bacon** 1.00, **coleslaw** 1.00 **upgrade to sweet potato fries** 1.00

Sandwiches

Available 12pm - 3pm

Served on fresh local white or wholegrain bread and mixed salad

The steak sandwich - grilled flattened steak strips, horseradish & red onion marmalade 6.25

Proper fish finger butty - battered Fish goujons and homemade tartare sauce 6.25

Good old Lancashire cheese sandwich - local creamy Lancashire cheese and chunky branstons pickle (v) 5.25

Tuna sarnie - tuna mayo, spring onion and fresh cucumber 5.25

Pig butty - warm rare bread BBQ pulled pork, chipotle mayo and homemade coleslaw 6.25

Add a mug of soup (v) 2.00 **Add a bowl sweet potato fries** 3.20

Add a bowl of hand cut chunky chips 2.95

Our little ducklings

All main courses are 5.25

Aberdeen Angus 100% beef burger with chunky chips & ketchup

Rarebreed saddleback pork chipolata sausages, mash & garden peas

Homemade fish fingers, chunky chips and garden peas

Breaded Scampi, garden peas & chunky chips

Chicken carbonara pasta

Side Orders

Onion rings (v) 2.50 **Creamy mash potato** (v) 2.25

Sweet potato fries (v) 3.20 **Skinny fries** (v) 2.95

Spicy Cajun fries (v) 2.95 **Homemade chunky chips** (v) 2.95

Bread & butter (v) 1.95 **Mixed vegetables** (v) 2.95

Mixed leaf salad, house dressing (v) 2.95 **Coleslaw** (v) 1.00

Dog Treats

Chipolata sausage 1.00 Roasted pigs ear 1.50 Dog biscuits 1.00

- Ask at the bar for any dietary requirements -

THE STRAWBURY DUCK

About us

Situated amongst the hills, forests and reservoirs of Entwistle, The Strawbury Duck has long been one of Bolton's landmark pubs. Famous in days gone by for its hospitality and beautiful location it has now been brought back to life as a traditional pub focusing on quality food and great cask ales.

The Strawbury Duck is an Inn for all seasons with cosy fires in the winter and a welcoming Beer garden in the summer. The heart of the Strawbury Duck is its bar with its old beams, an open fire, numerous pictures, comfy chairs & a cosy, welcoming atmosphere.

What's a village pub if it doesn't serve the whole community? That's why children will always be welcome at the Strawbury Duck as well as bikers, walkers, mountain bikers and even dogs (as long as they're well behaved!) At the Strawbury Duck when we say something is local we mean local. Now, obviously we cannot source everything within a 10 mile radius, however our pork is bred by us in a field some 2/3 miles away in Belmont, we sell local cask ale and our cheese board really is a taste of Lancashire!

Take a look at our bedrooms which will provide comfortable and cosy accommodation for you to get away from it all! Book your room today.



Our Suppliers

Aireys Farm - meat www.aireysfarmshop.co.uk

Belmont Farm Produce - pork

Johnson & Swarsbrick - poultry www.jandsgoonsnargh.co.uk

Home Farm Venison www.hfv.co.uk

A O Seafood - fish www.aoseafoodltd-lancashire.co.uk

Your Fresh Veg Bolton - fruit and veg www.yourfresh.co.uk

Dave Donovan - fresh bread, dairy products

Proctors Lancashire - cheese www.procterscheeses.co.uk



Airey's farm has been on the same site since the early 1830's. All of the produce they use is fully traceable from the farm to your plate and is all locally sourced from local farms or their own farm. This means that the animals arrive stress free with not having to travel long distances, this gives the meat a superior quality.

Aireys source rare & traditional breeds of animals, which are more flavoursome than modern day breeds. They are specialists in Lakeland Herdwick sheep. The Herdwick has recently been awarded a PDO (Protected Designation of Origin). This means that for any supplier to sell Herdwick as 'Lakeland', it must have been born, reared & slaughtered in Cumbria, and Aireys are one of the vital links in this chain to give its authenticity.

The beef produce includes Galloway, Highland, Longhorn, Belted Galloway and Aberdeen Angus, to name a few. These are all old Traditional breeds of cattle. Aireys also stock Holker Estates Saltmarsh lamb when in season, (July - December). These come off the local saltmarshes on the peninsular surrounding the Estate.

The pork supply is from our own saddleback pigs in Belmont and also from a local farmer who produces Rare Breeds Saddleback and Gloucestershire Old Spot pigs. Our first pigs came from Spark Bridge in the Lake District. The first batch we bought were twelve week old little weaners, we fattened them up on grass throughout the summer, they had a great life, sunbathing all day, wallowing in the stream in Belmont, rummaging around in the dirt and long lazy sleeps under the trees. When they were old enough (and fat enough) the time came to send the first two to slaughter, this was a day of happiness and sadness, the rest is history.

Steak & Grill Night

Every Wednesday

Two for One

plus a bottle of house wine

Fish & Fizz Friday

Two for One on glasses
and bottles of Prosecco

Sunday Roast

Why not come along for our fabulous
homemade Sunday Roast?

**Selection of meats, homemade Yorkshire puddings,
Roast Potatoes, mixed vegetables and lashings of gravy**