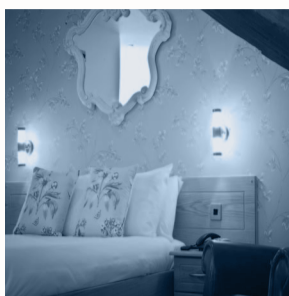


Menu



Welcome to The Shard Riverside

This jewel on the Fylde Coast has been run by the Hurst family and our dedicated staff since 1999. Perched on the shores of the River Wyre, we invite you to pull up a chair and enjoy our deliciously prepared Lancashire dishes all sourced from the finest local producers. Drink from our well stocked bar and enjoy world renowned wines, continental beers and sample our refreshing locally brewed Bowland ales.

Why not make a night of it and stay in one of our beautifully appointed bedrooms. Wake to our hearty Lancashire breakfast and stunning river views, it's the perfect way to start your day!

From business guests to those looking for a quiet get-away, all are welcome at the Shard Riverside, so visit soon and enjoy all we have to offer!



shard
riverside

A HERITAGE INN

Nibbles

Marinated Italian stuffed green olives with infused small plum tomatoes (v)

with a lemon and garden herb dressing and warm tomato herb bread

£4.95

Grilled spicy mini chorizo and Cumberland chipolatas

with a creamy homemade English mustard relish

£4.95

Assortment of Port of Lancaster Smoked fish

served with a horseradish mayonnaise

£6.25

Dishes to begin

House Terrine/Pate with homemade chutney and Thompson's bread

as the months change our chefs will create a seasonal dish using only fresh local produce

£5.95

Individual Bury black pudding

with "Nepes and Tatties" flavoured with a smoked apple gravy

£5.95

Freshly homemade soup of the day

with Thompson's bread

£4.50

North Sea scampi and calamari, fried in a crispy Bowland cask ale beer batter

with a peppery lemon and caper mayonnaise

£7.50

Sandham's of Barton farmhouse cheese rarebit

with strips of smoked streaky bacon and The Shard's own Wyre sauce

£6.50

Morecambe Bay brown shrimps

in a warm aromatic spiced butter with a toasted muffin

£6.95

The Shard's Own

Traditional braised beef, smoked bacon and Bowland real ale suet pudding

with mashed local potato and warm pickled vegetables

£10.95

North Sea scampi and calamari fried in a Bowland cask ale crispy beer batter

with chunky hand cut chips and a peppery lemon and caper mayonnaise

£12.95

Hand pressed Lancashire Fell bred beef steak burger

on a Thompson floured bap with chunky hand cut chips, beer battered onion rings and pickles

£10.95

Pan fried Lambs Liver with caramelized onion gravy

local mashed potato and seasonal vegetables

£11.95

Grilled marinated mint & coriander Lamb Kofte

with a warm salad of lemon scented cous cous with chick peas and chargrilled vegetables

£11.95

Farmer's platter

Sandham's of Barton tasty farmhouse and mature cheddar cheese, sugar roasted ham, locally produced pork pie, homemade piccalilli and Thompson's bread

£9.95

Seasonal salad of either grilled home-cured salmon fillet with dill or house smoked chicken

with gem hearts lettuce, cucumber ribbons with pickled ginger and a honey'd mustard dressing

£10.95

Shard's smoked Goosnargh chicken fillet

with ribbons of egg pasta infused with a creamy tomato sauce and a paysanne of vegetables

£10.95

The Shard's Taste of Lancashire

Fish and chips

Bowland beer battered line caught haddock, with chunky hand cut chips, mushy peas and homemade lemon tartar sauce

£10.95

Lancashire cheese and vegetable pasty (v)

with seasonal salad, thin fries and red pepper ketchup

£9.95

Cockerham Saltmarsh slow cooked lamb hotpot

with oven sliced local potatoes, pickled red cabbage and soured onions

£10.95

Char griddled 12 oz Ormskirk pork loin cutlet

with mashed local potatoes, Bury black pudding hash and a spicy apple butter

£13.95

Fleetwood fish pie

A medley of haddock, salmon & prawns cooked in a white wine sauce, with baked local mash, topped with Sandham's Lancashire cheese and beer battered beetroot scallop

£11.95

From Our Char Grill

Matured on the bone 8oz Lancashire Fell bred prime fillet steak

with chunky hand cut chips, beer battered onion rings, field mushroom & grilled tomato

£18.95

Matured on the bone 10oz Lancashire Fell bred rump steak

with chunky hand cut chips, beer battered onion rings, field mushroom & grilled tomato

£15.95

Sweet cured 10oz locally farmed gammon steak

with chunky hand cut chips, beer battered onion rings, field mushroom & grilled tomato

£12.95

Seasoned and spiced wing tip Goosnargh chicken breast

with a creamy mushroom and onion curry sauce flavoured with mango chutney, with chunky hand cut chips, beer battered onion rings, field mushroom & grilled tomato

£11.95

To accompany your grill please choose from:

red wine and smoked bacon sauce, pepper sauce, or Garstang blue cheese sauce

£1.95

Little extras

Bowl of thin fries or chunky hand cut chips

£2.95

Bowland real ale battered crispy onion rings

£2.95

Seasonal market vegetable of the day

£2.95

Garden salad of the day

£3.95

Coffee and Tea

Pot of Tea for One

£1.75

Pot of Tea for Two

£3.00

Fruit flavoured or Green Teas

£1.75

Small espresso or Americano

£1.95

Double espresso

£2.25

Cappuccino or Latte

Large

£2.75

Small

£2.25

Something a Little Lighter

(Available at lunchtime only)

Selection of sandwiches on freshly hand cut Thompson's of Bispham family baker's white or wholemeal bread all with French fries

Sandham's of Barton creamy Lancashire cheese (v)
with red onion marmalade and fresh garden leaves **£6.25**

Shard's sugar roasted ham
with homemade piccalilli and fresh garden leaves **£6.50**

Succulent seawater prawns
with Marie-rose sauce and fresh garden leaves **£7.25**

Port of Lancaster Smoke House cured salmon wrap
with dill flavoured cream cheese and fresh garden leaves **£7.50**

Goosnargh wing tip chicken wrap
in a light curried mayonnaise, flavoured with mango and avocado with fresh garden leaves **£7.95**

Hot pulled Ormskirk pork on Thompson's floured bap
with apple and red cabbage slaw with grain seed mustard **£7.95**

The Shard's traditional toasted Inn sandwich
with grilled wing tip Goosnargh chicken, chargrilled smoked streaky bacon, lemon and garlic dressing, tomatoes and little gem lettuce **£8.95**

Afters

Homemade sticky toffee pudding
with double cream, custard or simply with a ball of Walling's vanilla ice cream **£5.50**

Seasonal fruit caramelized English custard
as the months change our chefs will create a seasonal crème brule using only fresh local produce to compliment our homemade vanilla short bread biscuit **£5.50**

Double chocolate brownie 'for all you chocolate lovers'
dark chocolate brownie laced with white chocolate and Baileys **£5.50**

Bakewell tart
with Walling's raspberry ripple ice cream **£5.50**

Local farmers cheese board
with Sandham's farmhouse Lancashire, mature cheddar and Blacksticks Blue, with bread or biscuits, grapes, celery and homemade chutney **£6.50**

Selection of Walling's of Cockerham ice-cream with toasted marshmallows
1 scoop **£2.25**
2 scoops **£3.50**
3 scoops **£4.50**



Local PRODUCE

From The Wyre, Lancashire and Bowland Area

We're proud of the fabulous local produce available from The Wyre, Lancashire and Bowland areas and you'll find wherever possible this is reflected in the dishes we offer on our menu.

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