

## Appetisers *all £3.95*

### Chargrilled Rustic Breads Baked Daily in House

served with rapeseed oil & vinegar

### Pitted Mixed Olives, Marinated in Chilli & Coriander (gf)

### Fried Crispy Tortillas

with paprika hummus

### Homemade Handcut Crisps with Herbs & Sea Salt

accompanied with chunky salsa

## Tempus Begins

### Duck & Port Liver Pâté with Red Onion Marmalade

£5.00

served with baby leaves & chargrilled bread

### Chefs Seasonal Soup of the Day

£5.00

please ask server for today's special

### Pan Seared Scallops

£9.95

with Bury black pudding, bacon, green pea puree & hollandaise

### Warm Pigeon & Hedgerow Salad

£8.50

with quail eggs, roquette, sour dough croutes & burnt lemon oil

### Fresh Ripened Cantaloupe Melon (v)

£7.25

with maple roasted figs, dolcelatte & pomegranite seeds

## Tempus Continues

### Toms Award Winning Short Crust Steak & Ale Pie

£11.00

with triple cooked chips, Boddingtons gravy & Manchester caviar

### Sizzling Quorn Best of British Bangers (v)

£11.00

with colcannon, cabbage, carrots & onion jus

### Freshly Prepared Lobster Linguini

£16.50

with mascarpone, vine tomatoes, dill & a chablis cream sauce

### Chargrilled Sirloin Steak

£22.50

with triple cooked chips, beef tomato, crispy mushrooms & bearnaise

### Posh Oven Roast Lancashire Hotpot

£19.50

with lamb rump, cutlet & kidney, roots, baby spinach & potato rosti

### Cumin Roasted Sustainable Cod Loin

£14.50

with spiced sweet potato wedges, peashoots & a caper, lime & red onion salsa

### Pan Seared Chicken Breast

£14.00

served with basil & parmesan mash potato, oregano butter carrots in a wild mushroom fricassee

## Sides *all £3.25*

### Handcut Chips

### Hot & Spicy Potato Wedges

### Sautéed Seasonal Vegetables (gf)

### Clock Tower Blonde Beer Battered Onion Rings

### Garlic Roasted Portobello Mushroom (gf)



## Desserts

### Tempus Sticky Toffee Pudding

£4.50

with fudge ice-cream & toffee sauce

### Classic Baked Blueberry & Vanilla Cheesecake

£4.50

### Fresh Strawberries, Shortbread & Clotted Cream

£4.95

### Ice Cream Sundae

£5.25

With marshmallows, chocolate drops & flake

### Local Trio of British & Continental Cheeses

£7.25

with oatcakes & homemade chutney

Please ask server for today's selection

## illy Coffee Selection

### Hot drinks *all £3.95*

& include syrup if requested

### Americano

### Latte

### Espresso

### Cappuccino

### Macchiato

### Mocha

### Hot Chocolate

### Selection of Standard, Fruit & Herbal Teas

### Delicious Liqueur Coffees *£6.95*

also available

## After Dinner Cocktails

### Tempus Bueno *£8.00*

Crème de Cacao White, Frangelico, Baileys shaken with half & half & dusted with chocolate powder

### Neapolitan *£8.00*

Bison Grass Vodka shaken with half & half, Chambord drizzled on top & finished with a cherry

### Cherry Bakewell *£8.00*

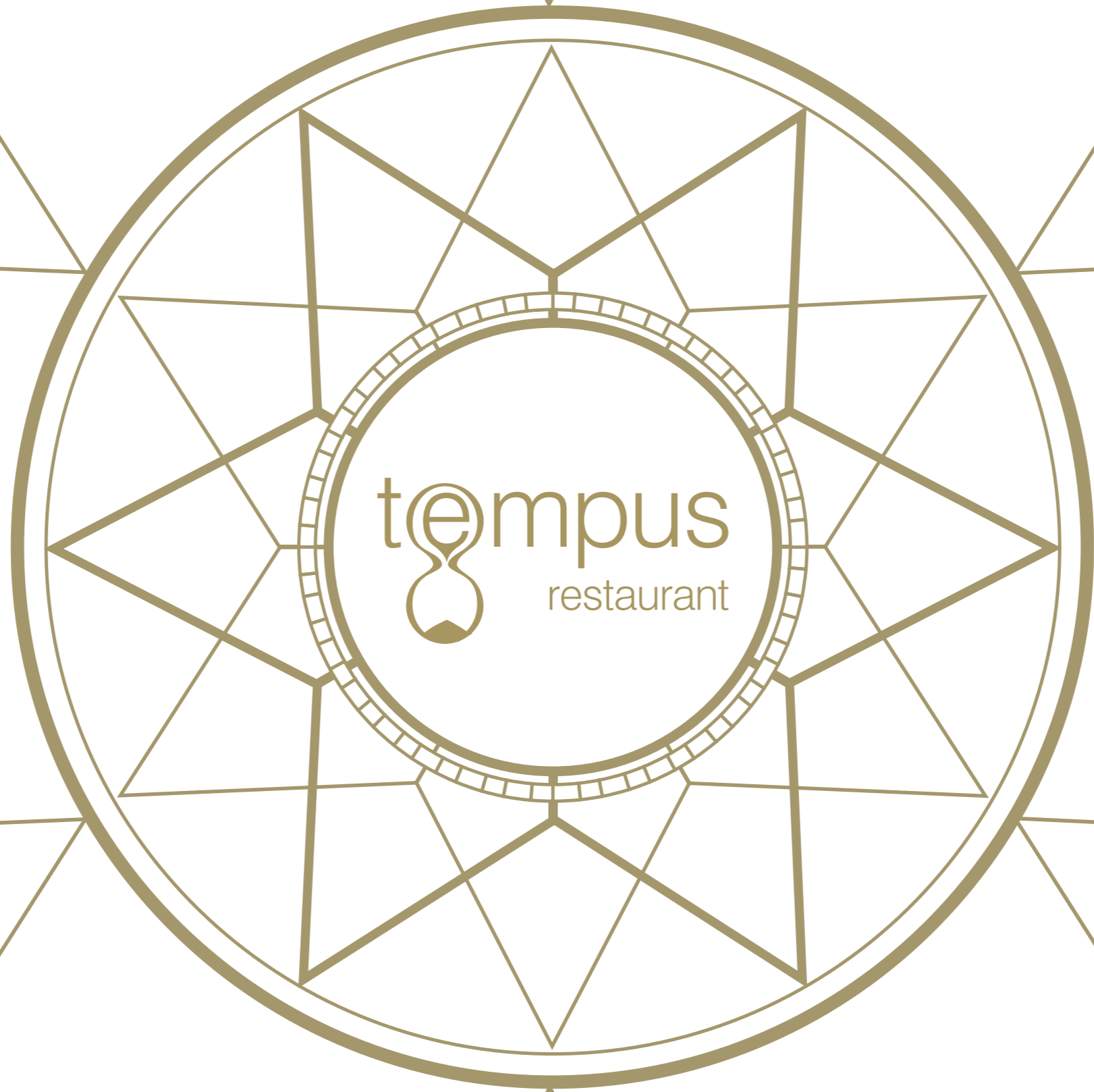
Amaretto & Cherry brandy blended with half & half

### After Eight *£8.00*

Crème de Cacao Dark, Crème de Menthe, Baileys shaken with half & half & dusted with chocolate powder

### Black Forest Martini *£8.00*

Vodka, Chambord, Strawberry & Cranberry shaken & strained with a layer of chocolate dusted crème on top.



tempus  
restaurant

