



THE VIKING

PUB + BAKEHOUSE

FOOD MENU

SPECIAL EVENTS

MOVIE NIGHT MONDAYS

Monthly

GARDEN LAUNCH PARTY

Saturday 27th April

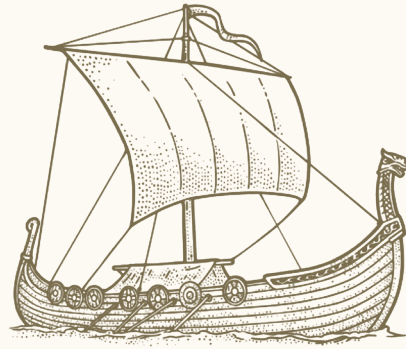
GARDEN GIN FESTIVAL

Saturday 8th June

SUMMER FETE

Saturday 20th July

Ask in the pub for more information on any
of our upcoming events or email us on
info@thevikingpub.co.uk



THE VIKING

PUB + BAKEHOUSE

“Spring into Summer at The Viking. As the days get longer and the nights become lighter, we’ve taken inspiration from the new season, working with our finest local suppliers to create a menu perfect for the warmer months.”

Love
Simon X

OUR REGULARS

EVERY TUESDAY PIZZAS 2 FOR 1

All day

QUIZ NIGHT

From 8.30pm

EVERY THURSDAY BURGERS & BINGO

From 9pm

EVERY DAY COFFEE & CAKE

THE VIKING SUNDAY ROAST

Every Sunday from 12pm – 8.30pm.

CHOOSE FROM

SLOW ROASTED TOPSIDE OF BEEF
CHESHIRE CHICKEN BREAST
PORK BELLY & CRACKLING

All served with proper Yorkshire puddings, roast potatoes,
seasonal vegetables & gravy.

OR

MUSHROOM & BUTTERNUT
SQUASH NUT ROAST **VE N**

Served with roast potatoes, seasonal vegetables & gravy.

ALL 12.95

PIGS IN BLANKETS 4.00 CAULIFLOWER CHEESE 4.00

KIDS' ROAST DINNER

The same, just smaller. Choose from Lancashire beef or Cheshire chicken breast.

6.00

BREAKFAST

Served from 9am to 11.30am everyday.

FULL ENGLISH

Grilled back bacon, house sausage, veggie black pudding, hash brown, roasted tomato, field mushroom, Heinz baked beans, fried egg, sourdough toast.

10.00

VEGGIE FULL ENGLISH V

Veggie black pudding, veggie sausage, hash brown, roasted tomato, field mushroom, Heinz baked beans, fried egg, sourdough toast.

9.50

GREEN SAUSAGE HASH V

Veggie black pudding, poached eggs, roasted sweet potato & Maris Piper hash, green onion, red chilli, coriander, hollandaise.

8.50

EGGS BENEDICT

Honey roast ham, poached eggs, English muffin, hollandaise.

9.00

PEACHES & GRANOLA V N

Roasted peaches, Greek yoghurt, granola, honey & toasted pistachio.

6.00

SMASHED AVOCADO & POACHED EGGS ON TOAST V

Poached eggs, avocado, coriander, red chilli, toasted sourdough.

8.50

BREAKFAST BAGEL

Sausage patty, sunny-side fried egg, smoked bacon, cheddar, red chilli jam.

7.00

SAUSAGE OR BACON BUTTY

Grilled back bacon or house sausages in an oven bottom bun.

4.50

TOASTED SOURDOUGH V N

Peanut butter or strawberry jam.

2.50

EXTRAS 1.50

MUSHROOMS

BACON

HASH BROWNS

TOMATOES

EGG

SAUSAGE

SNACKS & STARTERS

Served from 12pm – 9.30pm.

BREAD TIN V

Sourdough, focaccia, ciabatta, whipped butter.

3.00

MARINATED OLIVES & SPICED NUTS V N

Ask your server for today's pantry specials.

2.50

SPICY SESAME CHICKEN

Crispy fried chicken, Gochujang sauce, coriander, toasted sesame seeds.

6.50

SALMON FISHCAKE

Watercress, orange & green bean salad, dill, lemon yoghurt, mustard & honey dressing.

6.75

STICKY PORKIES

Honey glazed chipolatas, sweet mustard dip.

5.50

FETA, HAZELNUT & POMEGRANATE SALAD V N

Edamame beans, radish, sunblush tomatoes, radicchio, puy lentils, rocket & tahini.

6.00

PRESSED HAM HOCK & PICCALILLI

Smoked ham hock, piccalilli, sourdough & apple, radish & pea shoot salad.

6.00

ROASTED TOMATO SOUP V

Crème fraîche, chives, cheese on toast.

5.75

BAKED CAMEMBERT

Baked camembert, honey, spiced pear chutney, crispy shallots, sourdough.

Great for sharing

11.95

MUSHROOMS ON TOAST V

Sautéed mushroom, crème fraîche, tarragon, veggie parmesan, sourdough.

5.50

GARLIC FLATBREAD V

Garlic & green herb butter.

3.50

GARLIC & CHEESE FLATBREAD V

Garlic, veggie parmesan.

4.50

HUMMUS FLATBREAD VE

Pomegranate, smoked paprika, nigella seeds, coriander, harissa.

4.50

Food allergies & intolerances – please ask your server about the ingredients in your meal when you are making your order. Thank you.

V Vegetarian dishes. VE Vegan dishes. N Contains nuts.

MAIN DISHES

Served from 12pm – 9.30pm.

JERK CHICKEN KEBAB

Marinated chicken breast, mango, lime & chilli salsa, yoghurt aioli, coriander, flatbread.

12.95

FISH & CHIPS

Beer battered haddock, hand cut chips, minted mushy peas, tartare sauce.

13.50

ROAST CHICKEN VINAIGRETTE

Pan roasted chicken breast, roasted baby potatoes, tenderstem broccoli, vine tomato & herb vinaigrette.

13.50

FALAFEL BOWL **VE**

Sweet potato falafel, hummus, tabbouleh, spiced roasted cauliflower, smashed avocado, pomegranate, pumpkin seeds, mint & tahini dressing, flatbread.

13.00

WILD BOAR BOLOGNESE

Fresh pasta, wild boar ragu, curly kale, chilli & parmesan.

11.95

CHARRED CAULIFLOWER SALAD **VE N**

Spiced & roasted cauliflower, pearl barley, red chicory, pistachio, preserved lemon, pomegranate.

10.50

Add chargrilled chicken breast or grilled halloumi +2.50

SEA BASS NICOISE

Pan fried sea bass, sautéed baby potatoes, green beans, sunblush tomato, Kalamata olives, poached egg, green herb & citrus dressing.

14.50

SALMON & BUTTERNUT SQUASH SALAD

Seared salmon, roasted squash, garden pea, radish, cucumber, feta & citrus dressing.

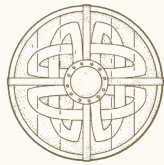
14.95

STEAK & CHIPS

Pan seared 8oz rump, herb butter, grilled mushroom, roasted tomato, chunky chips.

17.50

Add pepper or béarnaise sauce +2.00



VIKING PIES OVEN BAKED & HANDMADE

14 HOUR BRAISED BEEF & ALE

Swaledale beef rare breed, dark ale, roast carrot.

LANCASHIRE CHEESE & ONION **V**

Dewlay's Lancashire cheese, caramelised white onion, nutmeg.

Ask your server for pie of the week.

SERVED WITH MASH, MINTED MUSHY PEAS & GRAVY.

13.50 EACH

LITTLE VIKINGS

This menu is for kids under 12. Last orders 7.30pm.

BREAKFAST

9am – 11.30am

BEANS ON TOAST **V**

3.50

SAUSAGE OR BACON SARNIE

3.25

MINI VIKING BREAKFAST

4.95

FRENCH TOAST

Fresh berries, vanilla ice cream.

3.50

MAIN MENU

From 12pm

GRILLED CHICKEN, MASH & BEANS

MINI BURGER & CHIPS

BANGERS, MASH & PEAS

MARGHERITA PIZZA **V**

FISH GOUJONS, CHIPS & PEAS

5.50 EACH

PUDDING

From 12pm

KIDS' ICE CREAM

Vanilla, chocolate, strawberry.

2.00

KIDS' BROWNIE & ICE CREAM

3.00

SIDES

FRIES **VE**

3.00

CHUNKY CHIPS **V**

4.00

POSH CHUNKY CHIPS **V**

4.75

Truffle oil & veggie parmesan.

SPICY SLAW **V**

3.00

HOUSE SALAD **V**

4.00

Rocket, sunblush tomato, veggie parmesan, dressing.

BUTTERED BABY NEW POTATOES **V**

3.50

Lemon, herb & garlic butter.

SEASONAL GREEN **V** VEGETABLES

3.75

Food allergies & intolerances – please ask your server about the ingredients in your meal when you are making your order. Thank you.

V Vegetarian dishes. **VE** Vegan dishes. **N** Contains nuts.

PIZZAS

All handmade to order.

CHICKEN & PESTO N

Tomato, poached chicken, mozzarella, fresh rocket, parmesan, pesto.

11.50

SPICY 'NDUJA

'Nduja sausage, fiery red pepper, chorizo, oregano.

11.50

PORTOBELLO MUSHROOM V

Tomato, mozzarella, Portobello mushroom, basil, oregano, veggie parmesan, garlic oil.

11.00

PEPPERONI

Tomato, mozzarella, pepperoni, fresh oregano, extra virgin olive oil.

11.00

MARGHERITA V

Tomato, mozzarella, veggie parmesan, fresh basil, extra virgin olive oil.

9.00

BROCCOLINI, KALAMATA OLIVE, GRILLED ZUCCHINI VE

Sunblush tomato, capers, basil, extra virgin olive oil (no cheese).

11.50

CHILLI BEEF

Tomato, mozzarella, spicy beef, jalapeño, coriander.

11.50



SANDWICHES

Served from 12pm – 5pm every day.

ALL SERVED WITH FRIES OR SALAD

STEAK SANDWICH

5oz seared flat iron steak, caramelised onions, béarnaise, watercress, warm ciabatta.

11.95

CHICKEN, BACON & AVOCADO BAGEL

Poached chicken breast, smoked streaky bacon, avocado, lemon & black pepper mayo, cucumber, seeded bagel.

9.95

GRILLED CHEESE SANDWICH V

Mature cheddar, veggie parmesan & mozzarella, chive, roast tomato chutney, Dijon mustard, toasted sourdough.

8.50

Add honey roast ham +1.50

THE PLOUGHMAN'S BOARD V

Mrs Kirkham's cheese, pickles, soft boiled egg, apple & radish salad, sourdough.

10.50

Add ham hock +1.50



BURGERS

ALL SERVED WITH FRIES

MOROCCAN LAMB BURGER

6oz lamb patty, mint yoghurt, butterhead lettuce, grilled courgette & red pepper, feta, brioche bun.

12.50

DOUBLE CHEESE BURGER

Cheshire beef patties, pickles, burger sauce, American cheese, butterhead lettuce, brioche bun.

12.00

CRISPY HALLOUMI BURGER V

Polenta crumbed halloumi, sticky chilli jam, butterhead lettuce, lemon mayo, house slaw, brioche bun.

11.00

BUTTERMILK FRIED CHICKEN BURGER

Buttermilk fried chicken, Russian dressing, butterhead lettuce, spicy slaw, brioche bun.

11.50

SPICY CHICKEN BURGER

Crunchy fried buttermilk chicken, Gochujang sauce, Furikake, ponzu dressed slaw, pickled cucumber, brioche bun.

12.00

EXTRAS

AMERICAN CHEESE
+1.75

PIMP YOUR FRIES
+2.00

SEASONAL GREEN VEGETABLES
+3.75

CRISPY BACON
+1.75

AVOCADO
+1.75

Food allergies & intolerances – please ask your server about the ingredients in your meal when you are making your order. Thank you.

V Vegetarian dishes. VE Vegan dishes. N Contains nuts.

WINE LIST

*Wines sold by the glass are also available in 125ml measures.
Sparkling wines by the glass are sold as 125ml measures.*

WHITE WINES	175 ^{ML}	250 ^{ML}	BOTTLE
THE RAMBLER WHITE. Western Cape, South Africa.	5.25	6.35	18.50
FALSE BAY 'CRYSTALLINE' CHARDONNAY. Coastal Region, South Africa.	5.75	6.80	19.50
CONVIVIALE PINOT GRIGIO. Delle Venezie, Italy.	5.75	6.80	19.50
LA LEYENDA DE LAS CRUCES SAUVIGNON BLANC. Valle de Leyda, Chile.	5.90	7.30	21.00
VILA NOVA VINHO VERDE. Vinho Verde, Portugal.			24.00
WANDERLUST SAUVIGNON BLANC. Marlborough, New Zealand.			26.00
LA VAL ORBALLO ALBARIÑO. Rias Baixas, Spain.			28.00
DOMAINE DE LA MOTTE CHABLIS. Burgundy, France.			34.00

ROSÉ WINES	175 ^{ML}	250 ^{ML}	BOTTLE
MAISON DE VIGNERON ROSÉ. Gascony, France.	5.25	6.35	18.50
BURLESQUE WHITE ZINFANDEL ROSÉ. California, USA.	5.75	6.75	19.50
LA RUCHETTE DORÉE. CÔTES DU RHÔNE ROSÉ. Rhône, France.	7.10	9.00	26.00
TERRAZZE DELLA LUNA PINOT GRIGIO ROSATO. Trentino, Italy.	7.30	9.20	29.00

RED WINES	175 ^{ML}	250 ^{ML}	BOTTLE
BORSAO GARNACHA. Campo de Borja, Spain.	5.25	6.35	18.50
DOMAINE MAS BAHOURAT MERLOT. Gard, France.	5.90	7.30	21.00
THE LISTENING STATION SHIRAZ. Victoria, Australia.	6.00	7.35	21.50
SAAM MOUNTAIN PINOTAGE. Paarl, South Africa.			22.00
NIETO MALBEC. Mendoza, Argentina.	7.00	8.20	23.00
FLEURIE, LE QUARTIER DU CRU. Beaujolais/Maconnais, France.			27.00
LADERAS DE CABAMA. Rioja, Spain.			35.00
VALLET FRÈRES BOURGOGNE PINOT NOIR. Burgundy, France.			40.00

SPARKLING	125 ^{ML}	BOTTLE
DURELLO SPUMANTE BRUT 'PALLADIANO'. Veneto, Italy.	5.00	22.00
LE DOLCI COLLINE PROSECCO. Veneto, Italy.	5.95	24.50
LE DOLCI COLLINE ROSÉ SPUMANTE BRUT. Veneto, Italy.	5.95	24.50
CHAMPAGNE GREMILLET SELECTION BRUT. Champagne, France.		45.00
DOMENICO DE BERTIOL PROSECCO MAGNUM. Veneto, Italy.		55.00
MONTRESOR ROSÉ ROYAL PINOT NOIR MAGNUM. Veneto, Italy.		55.00
LAURENT PERRIER ROSÉ. Champagne. France.		85.00

FOLLOW THE VIKING

VISIT WWW.THEVIKINGPUB.CO.UK OR CALL US AT 0151 601 1888 TO BOOK.
YOU CAN ALSO FOLLOW US ON INSTAGRAM @THEVIKINGPUB FOR ALL THE LATEST NEWS.