



GUY'S

EATING ESTABLISHMENT



~ Restaurant & Pizzeria ~

Our own homemade Garlic Breads

- Plain 4
- Tomato 4.5
- Cheese 5
- Mexican 4.7
- Rosemary & Seasalt 4.5
- Bowl of Olives 3.5
- Breads, Oils & Balsamic Vinegar 3

To Start

- Our Famous Mushrooms** ✓ 6.5
We stuff'em with butter, parsley, breadcrumbs, sherry & garlic.
- Crock of Minestrone Soup** ✓ 4.5
Homemade, served with parmesan.
- Trio of Bruschetta** ✓ 6.5
Classic tomato, basil and garlic, sautéed wild mushrooms, smoked salmon, served with hot toast.
- Mussel Tarantina** 8/14
Connemara Bay mussels, garlic, white wine and tomato, served with granary bread.
- Fegatini Alla Veneziana** 6.5
Chicken livers sautéed with a touch of chilli and white wine.
- Guy's Pâté with Ale** 6.5
Served with toast.
- Calamari Fritti & Zucchini** 8
Freshly cut rings of calamari dusted in seasoned flour & deep-fried with courgettes served in a parmesan basket.
- Antipasto Misto Italiano** 9/15
A great selection of authentic Italian charcuterie.
- Mozzarella in Carrozza** ✓ 7
Deep-fried mozzarella in breadcrumbs served on a bed of grilled seasoned vegetables.
- Brie Dorato** ✓ 6.5
Baked brie until runny served with dipping bread.

Spaghetti

- Bolognese** 9.5
Tasty beef ragu sauce.
- Carbonara** 9.5
Local cream, eggs, bacon.
- Amatriciana** 9.5
Bacon, tomato, onions and a splash of white wine, topped with parsley.
- Pescatore** 12
A variety of seafood, shellfish, tomato, garlic cooked with white wine.

PLEASE SEE OUR EXTRAS MENU FOR VINCENZO'S DAILY SPECIALS

Allergen Warning

Please notify a member of staff of any food allergies or special dietary requirements.

Specialities

- Guy's Pot** 13.5
Casserole of local lamb and root vegetables cooked until tender with herbs and white wine.
- Fillet of Pork Cognac** 15
Thomas Hayton local pork fillet pan fried with cognac
- Murphy's Pie** 13.5
Prime steak & kidney cooked slowly in Murphy's Irish stout, topped with puff pastry.
- Escalope of Chicken** 15
Breast of chicken crumbed, shallow fried & served with spaghetti pomodoro or thin fries.
- Chicken alla Crème** 16
Cooked with mushrooms onions and tarragon served with rice.
- Halibut & Prawns** 17
With white wine, cream and prawns.
- Sea Bass** 18
Fillets of sea bass cooked in white wine served with scallops, asparagus, garlic and cherry tomatoes.
- Fresh Scottish Salmon Steak** 15
Grilled or poached with parsley butter.

Homemade Pizze

All our pizze have a mozzarella and tomato base

- Pescatore** 11
Italian tomato, fresh prawns, tuna, mussels and garlic.
- Al Salame** 10
Italian tomato, mozzarella and pepperoni salami.
- Tropical** 9.5
Italian ham, tomato and pineapple.
- Quattro Stagioni** 10
Four in one!
- Napoli** 9
Italian tomato, mozzarella, black olives and anchovies.
- Tonno** 9
Tomato, tuna fish and sliced onions.
- Prosciutto e Funghi** 9.5
Tomato, Italian ham and field mushrooms.
- Pizza Nell's** 10
Local chicken, mozzarella, Italian tomato and sweetcorn.
- Vegetariana** 8.5
Mozzarella Italian tomato and freshly grown vegetables.
- Amalfitana** 9.5
Italian sausage with fresh wild broccoli on a chilli mozzarella pizza base.
- Margherita** 8.5
Tomato, mozzarella, fresh basil and extra virgin olive oil.

Pasta Frescha

- Tagliatelle Polpette** 12.5
Homemade meatballs pizzaiolo sauce.
- Tagliatelle Zio Zucchini** ✓ 9.5
Pasta served with thin ribbons of courgette tossed in a creamy mint pesto and sprinkled with parmesan shavings, crushed pine & pistachio nuts.
- Tortellini Alla Creme** 10
Creamy sauce with ham.
- Tortellini de Magro Alla Primavera** ✓ 9
Filled with ricotta cheese, spinach, served in a tomato and cream sauce.
- Mezze Lluna ai Funghi** ✓ 10.5
Fresh pasta stuffed with ricotta cheese & mushrooms, served in a creamy black truffle sauce.
- Penne Paesanna** 9
Tomato, ham, mushrooms, peas and cream.
- Penne Arrabiata** 9.5
Chili, mushroom and tomato sauce.
- Lasagne al Forno** 10.5
- Farfalle al Salmone** 11
With Scottish smoked salmon.

*Gluten free pizze and pasta available
Vegan option available.

From our Chargrill Meat

All our meat is top quality and sourced from local butchers. We hang our steaks for 28 days to ensure flavour & tenderness.

- Rack of Local Lamb** 22
Served with a port wine reduction.
- 14oz Porterhouse Steak** 24
Prime beef combining the rich flavour of a strip and the tenderness of a fillet.
- Sirloin Steak** 19.5
10oz full-flavoured prime cut beef.
- Rib Eye Steak** 19.5
10oz prime rib, well marbled for peak flavour and deliciously juicy.
- Fillet Steak** 25
8oz tender Angus fillet.

Steak Sauces

- Au Poivre, Diane or Stilton** 3

How do you like it?

- We suggest rare/medium
- Blue** Cool raw centre
- Rare** Warm bloody centre
- Medium** Warm pink centre
- Well Done** Brown centre

All our grills are served on hot plates with parsley butter, watercress and thin fries.

Our Sides

- Thin Fries** 3.5
Potatoes locally grown in Pilling.
- Guy's Salad Bowl** 3.5
Fresh from the market.
- Caeser Salad** 4.5 / 8
Cob lettuce, crispy croutons, garlic, boiled egg and Caesar dressing.
- Rocket & Parmesan Salad** 4.5
Rocket sprinkled with parmesan shavings dressed with olive oil and balsamic vinegar.
- Tomato & Red Onion Salad** 4
Dressed with olive oil and balsamic vinegar.
- Sauted Spinach & Chilli** 4
Pan fried with olive oil and chilli.
- Courgette Gorgonzola** 5
Creamed with gorgonzola cheese and baked in the oven.

Tables served with bottled tap water.

Open all day, everyday!

www.guysthatchedhamlet.com

Guy's Eating Establishment, Guy's Thatched Hamlet, Canalside, Bilsborrow, Garstang, Lancashire PR3 0RS

Tel: 01995 640010