



Harkers Beer and Bangers Week

From Saturday 6th February to Sunday 14th February.

All sausages are served with mash and cabbage, unless otherwise stated. £9.25

Eaton Estate Venison sausage with juniper and blackberry gravy

Loads of the Eaton Estate crew drink here so we regard this is our 'home' sausage. A snorker of flavour and texture, this is rich and coarse, despite being unarguably well bred.

Pork, chilli and fennel sausage with a light gravy

A sausage for the sinuses: this has a gentle kick of chilli without being too hot, and is lifted by the scented introduction of fennel.

Toulouse sausage and butter bean casserole

A small sausage made of coarsely diced pork flavored with wine, garlic and seasonings mixed into a simple bean casserole. Cheese eating surrender monkeys, I thank you.

Glamorgan sausage with roasted root vegetables and tomato sauce (V)

An authentic Glamorgan sausage fashioned from delicate Caerphilly, though they make it damned tasty. Light and zesty beers are just the thing for this cheesy Welsh wizard.

Lamb and mint sausage with juniper and blackberry gravy

If we were all little lambs, there's only one fellow we'd want to share a cosy sausage skin with and his name is Mr Mint. It is difficult to think of anything but pleasant thoughts when your mouth is full of lamb and mint sausage.

Hawarden farm shop traditional pork sausage, with onion gravy

Touchstone from whence to begin your foray into the world of all things sausage. Well seasoned, reasonably coarse and as thick as a baby's arm. A sausage for the purist.

Sigsworth Buffalo sausage with mustard gravy

Lean, low fat and low cholesterol meat from the 'praires' of Halkyn mountain overlooking the Dee estuary.

Cumberland sausage with red wine gravy

A coiled spiral of meatiness, this is hunky and coarse with herbs and black pepper. If sausages were shoes, this would be at the 'sturdy country brogue' end of the scale. Strong in the arm, this just begs to be washed down with a dark ale.

Bury black pudding with streaky bacon and Organic vintage cider gravy

Probably the most ancient of sausages, or puddings, even getting a mention in Homers Odessy, 1000BC. Best ordered in a thick Bury accent, with strong cider.

Haggis, Neeps and tatties with whisky sauce

It may horrify you to go into any detail on this dish so get yourself a table, a good strong ale and enjoy. We don't condone excessive drinking but this is best washed down with a few good malts too.

Pork and Shropshire Blue with red wine gravy

This is an opulent sausage with the rich, savoury tang of Shropshire Blue, encouraged with a red wine gravy. Somewhat Baroque maybe, but it works a treat.

Pork and apple sausage with organic vintage cider gravy

Pork. Apple. Cider. A combination conceived in heaven, which tastes divine. This weeps for a glass of cider.