

WRAPS

Floured tortilla wrap
11.30am – 5.00pm

Southern fried chicken wrap, sour cream and
chive, tomato salsa
£5.80

Chinese style shredded duck, lettuce, cucumber
and hoi sin
£5.90

Roast chicken, Caesar dressing, lettuce,
grated parmesan
£5.80

Roast vegetable, grated mature cheddar,
pesto mayonnaise (v)
£5.60

PANINIS

Toasted panini ciabatta

Plum tomato, mozzarella, roquette and
pesto mayonnaise (v)
£5.80

Brie, roquette, cranberry mayonnaise (v)
£5.40

'House breakfast' sausage, bacon, egg and
black pudding salsa
£6.20

Roast chicken breast, mozzarella, roquette and
pesto mayonnaise
£5.90

Roast chicken breast, chorizo, mozzarella, salsa
£5.90

AFTERNOON TEA SANDWICHES

Served on sliced white or brown bread

Crayfish, roquette and lime mayonnaise	£4.60
Smoked salmon, cucumber and cream cheese	£4.60
Sliced chicken breast, mayonnaise	£4.20
Cheddar cheese and tomato/pickle (v)	£3.90
Roast beef and horseradish	£4.60
Cheshire ham hock and pickle	£4.20

SOUP AND SANDWICH

Add a bowl of home made soup to any of our sandwiches
£1.90

SUMMER BITES

11.30am -5.00pm

Croque Monsieur or Croque Madame,
salad garnish and chips
£5.40 / £5.90

*8oz chargrilled (beef or lamb) burger topped with cheese,
toasted ciabatta bun, hand cut chips
£7.90

Southern fried chicken burger, garlic mayonnaise,
toasted ciabatta bun, hand cut chips
£6.90

Full English breakfast: Cumberland sausage, bacon,
grilled tomato, baked beans, egg, Bury black pudding
£6.90

SALADS

Traditional Caesar salad, garlic croutons, fresh grated parmesan
Chicken £8.90 / Poached egg (v) ££6.90

Mediterranean fusilli pasta, bound with provencal vegetable
ragu, fresh greek basil, parmesan shavings (v)
£6.80

Tossed tricolore salad, plum tomatoes, avocado and
mozzarella, citrus and basil dressing (v)
£7.40

Roasted vegetable and beetroot salad with
baked goats cheese croute (v)
£7.90

Chicken, pancetta and tomato salad, crispy croutons,
aioli dressing
£7.80

Fishcake salad, mixed leaves, peppers, grapes,
tatare sauce
£7.60

SIDES

Bowl of marinated olives	£2.20
Chunky chips	£2.50
Chunky chips, truffle oil, parmesan	£3.20
Garlic bread	£2.20
Mixed or Green salad	£2.90
Seasonal vegetables	£3.20
Greek salad	£3.80

BUSINESS LUNCH

11.30am – 5.00pm

Home made soup of the day

Salmon, cod and halibut fishcake, dressed rocket
and caper berries, tartare sauce

Chinese style duck spring rolls, cucumber salad, hoi sin

Duet of baked rosemary focaccia bruschetta topped with,
crushed garlic and chive ricotta, grilled baby plum tomato and
guacamole and broad bean, shallot and raspberry dressing (v)

Maple and peach braised Cheshire ham hock terrine,
pickled cauliflower and petite onions

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8oz pan seared Angus steak (sirloin or fillet*),
hand cut chips, roast tomato and mushroom

Corn fed chicken breast filled with goats cheese
and chorizo, saffron and garlic risotto

Grilled seabass, salmon fishcake, asparagus,
tomato concasse and pesto dressing

Garlic and rosemary marinated lamb cutlets,
hand cut chips, roast tomato and mushroom

“Moules Mariniere” mussels steamed in garlic, shallots,
celery, and white wine, served with hand cut chips

Parcel of tomato, red pepper, spinach courgette and feta cheese,
pomme fondant, gazpaccio sauce (v)

Any salad or spring bite

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Mixed Cheshire Farm ice cream

Caramel & pecan tart

House cheesecake

Chocolate brownie

£9.90 2 courses

£12.90 3 courses

***£5.00 supplement for fillet**

NIBBLES

5.00pm – 10.30pm

Marinated mixed olives with feta (v)

£2.60

Baby pepperdew peppers filled with ricotta and feta cheese

£3.80

STARTERS

6.00pm – 10.30pm

Homemade soup of the day

£3.90

Baked rosemary focaccia bruschetta topped with:

Crushed garlic and chive ricotta, grilled baby plum tomato (v)

or

Guacamole and broad bean, shallot and raspberry dressing (v)

£4.95

Chicken and duck liver parfait, citrus infusion, warm
garlic & rock salt bruschetta

£5.60

Chinese style duck spring rolls, cucumber salad, hoi sin

£5.90

Salmon, cod and halibut fishcake, dressed rocket
and caper berries, tartare sauce

£5.90

Smoked mackerel, new potato and sunblush tomato salad,
honey and lemon dressing

£5.40

Fillet steak 'Rossini', duck liver parfait, field mushroom,
garlic and parsley crouton, port and red wine reduction

£5.90

MAINS

6.00pm – 10.30pm

Pan seared, Paris style, 8oz* Angus steak (rump or fillet),
served with roast tomato and mushroom
(a choice of greek salad or hand cut chips)
£12.90 for rump, £18.90 for fillet

Grilled seabass, salmon fishcake, asparagus,
tomato concasse and pesto dressing
£15.90

Roast cod fillet wrapped in Iberico ham, tortellini,
blushed tomatoes and parmesan, white truffle oil
£15.90

Corn fed chicken breast filled with goats cheese
and chorizo, saffron and garlic risotto, fresh parmesan
£12.90

Grilled veal liver, cappelletti, pancetta, parmesan and truffle mash,
spinach, shallot broth
£15.90

Grilled lamb cutlets, chateaux cabbage,
dauphinoise potato, pommery mustard sauce
£13.90

“Moules Marinieres” mussels steamed in garlic, shallots,
celery, and white wine, served with hand cut chips
£9.90

Parcel of tomato, red pepper, spinach courgette and feta cheese,
pomme fondant, gazpaccio sauce (v)
£10.90

MAINS TO SHARE

6.00pm – 10.30pm

“Chateaubriand” roasted with fresh herbs and garlic,
portabella mushrooms, rocket, tomato, hand cut chips
for 2 to share £20.90 per person

Beef wellington, duck and chicken parfait, mushroom duxelle,
baked in butter pastry, diable sauce
for 2 to share £21.90 per person

*All dishes are cooked fresh to order and come garnished as a complete meal
Where possible GM free and local produce has been used
We cannot guarantee all our dishes are free from nut traces
Approximate weight prior to cooking

EARLY DINERS MENU

From 5.00pm

Home made soup of the day

Salmon, cod and halibut fishcake, dressed rocket
and caper berries, tartare sauce

Chinese style duck spring rolls, cucumber salad, hoi sin

Duet of baked rosemary focaccia bruschetta topped with,
crushed garlic and chive ricotta, grilled baby plum tomato and
guacamole and broad bean, shallot and raspberry dressing (v)

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8oz pan seared Angus steak (sirloin or fillet*),
hand cut chips, roast tomato and mushroom

Corn fed chicken breast filled with goats cheese
and chorizo, saffron and garlic risotto

Grilled seabass, salmon fishcake, asparagus,
tomato concasse and pesto dressing

Garlic and rosemary marinated lamb cutlets,
hand cut chips, roast tomato and mushroom

Parcel of tomato, red pepper, spinach courgette and feta cheese,
pomme fondant, gazpaccio sauce (v)

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Mixed Cheshire Farm ice cream

Caramel & pecan tart

House cheesecake

Chocolate fondant & ice cream

£12.90 2 courses

£14.90 3 courses

***£5.00 supplement for fillet**

Available:

All night Tuesday – Thursday
5-7pm Friday and Saturday

PARTY MENU

Home made soup of the day

Salmon, cod and halibut fishcake, dressed rocket
and caper berries, tartare sauce

Chinese style duck spring rolls, cucumber salad, hoi sin

Duet of baked rosemary focaccia bruschetta topped with,
crushed garlic and chive ricotta, grilled baby plum tomato and
guacamole and broad bean, shallot and raspberry dressing (v)

Maple and peach braised Cheshire ham hock terrine,
pickled cauliflower and petite onions

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8oz pan seared Angus steak (sirloin or fillet*),
hand cut chips, roast tomato and mushroom

Corn fed chicken breast filled with goats cheese
and chorizo, saffron and garlic risotto

"Moules Mariniere" mussels steamed in garlic, shallots,
celery, and white wine, served with hand cut chips

Grilled seabass, salmon fishcake, asparagus,
tomato concasse and pesto dressing

Garlic and rosemary marinated lamb cutlets,
hand cut chips, roast tomato and mushroom

Parcel of tomato, red pepper, spinach courgette and feta cheese,
pomme fondant, gazpaccio sauce (v)

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Selection of desserts from the blackboard

£19.90

***£5.00 supplement for fillet**

Party menus are for group bookings of nine or more