

SHOULDER OF MUTTON



Chapel en le Frith

Starters

Homemade Soup of the Day Served with bread and butter	6.95
Salt & Pepper Squid Served with spicy mayonnaise	9.10
Mussels Mariniere (GF) With chilli, garlic, spring onions, cream and white wine sauce	12.95
Creamy Garlic Mushrooms (VGN/GF) Served on warm ciabatta	8.95
Chicken Liver Parfait (GF) Served with warm toast and caramelised onion chutney	7.95
Halloumi Fries (V/GF) Served with a hot honey glaze and chilli flakes	8.95
Crispy Chicken Wings Hot honey, buffalo, BBQ, plain or salt and pepper	8.95
Salt & Pepper Chicken Pieces Served with dipping sauce - sweet chilli, hot honey, garlic mayonnaise	9.45
Spicy Tater Tots (GF) Salt & Pepper or Cajun Seasoning Crispy mini hash browns with chilli and spring onions	7.95
Add crispy bacon bits and sour cream	2.95
Nachos Nacho cheese sauce, sour cream, jalapeños, guacamole and spicy tomato salsa	Solo 8.45 For 2 14.95
Add chilli - Solo 3 For 2 5 Add crispy bacon bits 3	

Lunch Time

Light bites & small plates

Available Monday - Friday 12-4pm
Saturday - 12-3pm

1 Course 10.95 / 2 Course 14.95

Jacket Potato Served with mixed leaf and your choice of filling: Chicken, Bacon, Mayonnaise (GF) Tuna & Mayonnaise (GF) Cheese & Beans (V/GF) Prawn & Mango Mayonnaise (GF)
Rag Pudding With chunky chips, mushy or garden peas and gravy
Robinsons Beer Battered Fish Served with chunky chips, mushy peas, slice of lemon

Mains

Homemade Pies Served with chunky chips and your choice of beans, garden or mushy peas or seasonal vegetables	17.95
Cheese and Onion	17.95
Steak and Robinsons Ale	18.95
Chicken and Leek	18.95
Hunters Chicken (GF available on request) Chicken breast topped with bacon, melted cheese and BBQ sauce served with chunky chips and onion rings	16.95
Chicken Breast in a Creamy Garlic & Mushroom Sauce (GF) Served with mash potatoes and seasonal vegetables	17.95
Pan Fried Sea Bass Fillets (GF) Served on a bed of roasted new potatoes, spinach, peas and a creamy garlic and herb sauce	19.95
Robinsons Beer Battered Fish Served with chunky chips and mushy peas	Small 14.45 Large 16.95
Add bread and butter	1.95
Mussels Mariniere (GF available on request) With chilli, garlic, spring onions, cream and white wine sauce. Served with bread and fries	18.95
Rag Pudding Served with chunky chips, mushy peas and gravy	14.95
Homemade Curry (GF) Served with chips, rice or half and half	15.95
Vegetarian option	14.95
Maple Chicken & Waffles Southern fried chicken fillets with streaky bacon, Belgian waffles, drizzled with maple syrup	15.50
Homemade Beef & Red Wine Lasagne Served with garlic bread	18.45

Soup and a Sandwich Soup of the day with a cold sandwich Cheese (V) / BLT / Tuna
Liver & Bacon with Onion Gravy (GF) With mash potato or chunky chips and garden peas
Creamy Peppercorn Beef or Pork Loin (GF) Served with chunky chips and garden peas
Desserts Ice Cream: Chocolate / Vanilla / Strawberry (V/GF) Homemade Apple & Cinnamon Crumble (V) Chocolate Brownie (V/GF)

(*V/VGN/GF alternative available)

Sides

Chunky Chips	4.95	Mac & Cheese	8.95
Skinny Fries	4.50	Jug of Gravy	2.75
Salt & Pepper Fries	6.10	Jug of Peppercorn Sauce	2.95
New Potatoes	4.95	Creamy Mushroom Sauce	3.95
Seasonal Veg	3.95	Onion Rings	4.95
Garlic Bread	7.95	Mash Potatoes	3.95
Garlic Bread with Cheese	9.95	Beans or Peas	2.10
Garlic Bread with Napoli Sauce	8.45	Bread and Butter	1.95

Salads

Served on a bed of seasonal salad

Classic House Salad (GF/V) 12.95
Served with sliced tomatoes, fresh mozzarella, basil, olive oil and balsamic glaze

Grilled Chicken & Bacon Salad (GF) 15.95
Served with mixed leaf, peppers, onions and tomatoes

Sandwiches and Wraps

All available on a ciabatta or tortilla wrap and served with mixed leaf and your choice of chunky chips or skinny fries

Cheese, Steak and Onion	17.95
Cajun Chicken and Garlic Mayo	15.95
Salt and Pepper Chicken	15.95
Tomato and Mozzarella	13.95
Sweet Chilli Chicken	14.95
BBQ Chicken	14.95

Sunday Lunch*

Available every Sunday 12 noon - 7.30pm

Adults Standard 17.95 | Small 14.95

Kids 9.95 (inc Ice Cream Dessert)

Trio of Meats + 2.95

A choice of roast beef, honey roast gammon, turkey, served with roast potatoes, mashed potatoes, seasonal veg and traditional accompaniments

Add Cauliflower Cheese 4.95 Pigs in Blankets 3.95
Put Your Roast in a Giant Yorkie 2.95

(*GF available on request)

From the Grill

Red Devil Burger 16.95
Our house patty with Jalapeños, Mexican cheese, spicy mayo, tomato, lettuce and a choice of chunky chips or skinny fries

Classic Burger 14.95
Our house patty served straight up with mayo, lettuce, tomato, a choice of chunky chips or skinny fries
Add bacon 1.45 Add Cheddar cheese 1.45

Buttermilk Chicken Burger 16.95
Our house-made buttermilk chicken fillet served on a brioche with lettuce, tomato, and spicy mayo, house-made slaw, chunky chips or skinny fries

American Smash 16.95
Double 4oz smash patties with American cheese, dill pickles, white onion, mustard and ketchup

Hot Honey Glaze & Chilli Flake Halloumi Burger (V) 14.95
Served with lettuce, tomato and a choice of chunky chips or skinny fries

10oz Rump (GF) 27.95
Served with a choice of chunky chips or skinny fries, grilled tomato and sautéed mushrooms
Add a sauce for 2.95 (peppercorn/creamy mushroom)

10oz Gammon Steak (GF) 17.95
Served with your choice of egg or pineapple, a choice of chunky chips or skinny fries and garden peas

Lamb Shank (GF) 17.95
Served with creamy mash potatoes, seasonal veg and drizzled in a minted lamb gravy

Kids

All served with Fries or Chunky Chips & Beans

1 Course 9.95 | 2 Course 10.95

Chicken Bites • Tomato & Pasta
Cheeseburger • Grilled Chicken • Hot Dog

Ice cream - Vanilla, Chocolate, Strawberry

Desserts

Sticky Toffee Pudding (GF)	8.95
Chocolate Fudge Cake (GF)	8.95
Cheesecake of the Day (ask staff for details)	7.95
Homemade Apple & Cinnamon Crumble	8.95
Ice Cream Sundae (GF)	7.95
Chocolate, vanilla, strawberry	
Warm Cookie Dough with Vanilla Ice Cream	8.95
Chocolate Brownie with Ice Cream	7.95

Please ask your server about our dessert of the week options

FOOD ALLERGIES AND INTOLERANCES

Upon ordering drinks or food, please speak with a member of our staff about your dietary requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi ingredient kitchen environment. We must also advise you that the food prepared may contain or come into contact with celery, cereals containing gluten, crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites, tree nuts. Some fish may contain small bones.