



QUALITY FOOD • FINE WINES • REAL ALES • ACCOMMODATION

Starters

Soup of the day, with warm crusty bread (V) £6.50

Home cooked nachos, with tomato salsa, sour cream, jalapenos and grated cheddar (V) £6.95 *add pulled pork £3.00*

Garlic mushrooms, in a creamy garlic and herb sauce on toasted ciabatta slices £6.50

Tandoori king prawns, served with mint yoghurt and a dressed rocket garnish £7.50

Breaded Brie, deep fried breaded brie wedges with a spiced pear chutney & rocket salad £7.25

Mains

Beer battered fish and chips, served with homemade mushy peas, chips and tartare sauce £16.50

Pan fried lambs liver, served with crispy smoked bacon, creamy mash with parsley, seasonal vegetables and rich onion gravy £15.95

10oz gammon steak, served with fried egg, pineapple wedge, button mushrooms, grilled tomato, chips and garden peas £17.95

Breaded whole tail scampi, with garden peas, chips, lemon wedge and tartare sauce £15.95

10oz sirloin steak, with grilled tomato, whole button mushrooms, grilled shallot, chips and a jug of steak jus peppercorn sauce £29.95

Sausages and mash, thick butchers pork sausages served with mash, buttered seasonal vegetables and onion gravy £15.95
(Vegetarian sausage also available)

Macaroni cheese, pasta tubes baked in our homemade cheese sauce served with a garlic ciabatta (V) £14.95

Homemade lasagne, served with napoli sauce & cheddar, with salad and garlic ciabatta £15.95

Haddock Mornay, baked haddock fillet on a bed of creamy mashed potato, wilted baby spinach, cheese sauce, topped with a poached egg and chives £18.95

Traditional Roast dinners

Served every Sunday

Nibbles

Garlic ciabatta £4.25

Garlic ciabatta with cheese £4.95

Bowl of chips £3.95

Pulled pork & chips £7.25

Burgers

Served on a pretzel bun with iceberg lettuce, tomato, onion, classic burger sauce, fries and coleslaw

Steak burger, beef patty topped with gherkins, bacon & cheese £15.95

Veggie quarter pounder, topped with gherkins & cheese (V) £14.95

Spiced bean burger, blend of kidney beans and vegetables in a crispy bread crumb (V) £15.95

Crispy chicken burger, topped with cheese and bacon £15.95

Pies

Braised beef, red onion & ale pie, fully encrusted pie served with a jug of gravy, fresh vegetables & chips £16.95

Wedge of Red fox Cheshire cheese & onion pie, with a jug of cheese sauce, fresh vegetables & chips (V) £16.50





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Puddings

Apricot bread and butter pudding, traditional pudding made with bread, Bara brith, apricots & cranberries, served with custard £7.25

Cherry pie, sweet short crust pastry wedge filled with sour cherries and topped with vanilla ice cream (served cold) (Vg) £6.95

White chocolate and raspberry crème brulee £7.25

Bakewell tart, sweet pastry layered with plum & raspberry jam & almond frangipane, served with vanilla ice cream raspberry coulis and fresh berries (Vg) £6.95

Trio of Cheshire farm ice cream, served with wafer curls £6.95
choice of vanilla, chocolate, strawberries & cream or mint choc chip

Cheese plate, mature cheddar, Brie & Red fox cheese served with water biscuits, grapes and chutney £9.95
Add a glass of port for £3.70

Childrens Menu

All £8.95

Homemade chicken goujons

Breaded whole tail scampi

Macaroni cheese & garlic ciabatta

Pork sausage

Beef burger

Roast dinner (*Sundays only*)

Children's meals (except macaroni cheese) come with two items of the following; chips, mash, baked beans, garden peas

All children's meals come with a complimentary dessert of chocolate, strawberry or vanilla ice cream and wafer

Hot Drinks

Espresso £2.90

Double espresso £3.30

Americano £3.25

Cappuccino £3.60

Latte £3.60

Hot chocolate £3.80

Assorted teas £3.45

English breakfast, Earl Grey

Chamomile, Red berries, Assam

Green tea, Peppermint, Decaffeinated

Hot drink with a small pudding

Enjoy a tea or coffee of your choice along with a smaller portion of one of our puddings All £7.50

Mini Apricot bread and butter pudding

Two scoops of vanilla, chocolate, mint choc chip or strawberry ice cream with a wafer

FOOD ALLERGIES AND INTOLLERANCES Before ordering any drink or food, please speak to a member of staff about your 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