



QUALITY FOOD • FINE WINES • REAL ALES • ACCOMMODATION

Starters & Nibbles

Garlic and chilli king prawns, in a creamy tomato, garlic and herb sauce with toasted crostini £8.50

Garlic mushrooms, in a creamy garlic and herb sauce on toasted ciabatta slices (V) £7.75

Smoked salmon, served with capers, shallots and horseradish crème fraiche £8.50

Home cooked nachos, with tomato salsa, sour cream, jalapenos and grated cheddar (V) £7.95

Crispy confit duck bonbons, with plum sauce, spring onions, sesame seeds & pickled pink ginger shavings £8.75

Halloumi fries, with chipotle mayo dip £6.95 (V)

Garlic ciabatta £4.75 Garlic ciabatta with cheese £5.50 Bowl of chips £4.50 Chicken tenders & Asian slaw £7.95

Mains

Beer battered fish and chips, served with homemade mushy peas and tartare sauce £18.75

10 oz gammon steak, served with fried egg, pineapple wedge, mushrooms, tomato, chips and garden peas £19.95

Roasted chicken breast, with parmesan crushed new potatoes, kale, sugar snap peas and a white wine sauce £19.95

Sweet and sour chicken, battered chunks of chicken breast, pineapple and pepper pieces in a classic sauce served with boiled rice £18.50

Pan fried lamb's liver, served with bacon lardons, creamy mash, seasonal veg and rich onion gravy £17.95

Teriyaki glazed salmon fillet, with toasted black sesame seeds, on a bed of wilted spinach with sticky coconut rice, chopped chilli, pickled ginger, spring onion & lime wedge £20.95

Sausage and mash, thick pork sausages served with creamy mash, carrots, peas and gravy £18.25 (Vegetarian sausage available)

Homemade lasagne, served with a Napoli sauce and cheddar, with salad and garlic ciabatta £18.50

Leek & mushroom linguine, in a white wine, garlic and cream sauce (V) £17.50

8oz sirloin steak, cooked to your liking with grilled tomato, button mushrooms, roast onion, chips and a peppercorn sauce £26.95

Burgers

Served on a brioche bun with baby gem lettuce, tomato, onion, classic burger sauce, fries and chipotle mayo dip & onion rings

Steak burger, beef patty topped with gherkins, bacon & American cheese £18.25

Veggie quarter pounder, topped with gherkins & American cheese (V) £16.95

Crispy chicken burger, topped with American cheese and bacon £17.50

Pies

Braised beef, carrot, red onion & ale pie, fully encrusted pie served with a jug of gravy, carrots, seasonal veg & chips £18.95

Wedge of Red Fox, Cheshire cheese & onion pie, with a jug of cheese sauce, seasonal veg & chips (V) £18.00

Traditional roast dinners
Served every Sunday





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Puddings

Apricot bread and butter pudding, served with creamy custard £7.95

Sticky toffee pudding, with toffee sauce and salted caramel ice-cream £7.95

Triple chocolate brownie, served warm with vanilla ice cream £7.95

Trio of Cheshire Farm ice cream, served with fresh berries and wafer curls, choice of vanilla, chocolate, salted caramel, strawberries & cream £7.25

Bakewell tart, sweet pastry layered with plum and raspberry jam, almond frangipane, topped with icing and served with vanilla ice cream, raspberry coulis and fresh berries (Vg) £7.50

Children's Menu

All £9.95

Homemade chicken goujons

Breaded whole tail scampi

Pork sausage

Beef burger

Roast dinner (*Sundays only*)

Children's meals 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 curl

Hot Drinks

Espresso £2.90

Flat white £3.90

Double espresso £3.30

Americano £3.80

Cappuccino £3.90

Latte £3.90

Hot chocolate £4.00

Assorted teas £3.50

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 £7.95

Bread and butter pudding

Chocolate brownie

Sticky toffee pudding

Two scoops of either vanilla, chocolate, salted caramel or strawberry ice cream with a wafer curl

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

