

BELLS OF PEOVER

TASTE THE HISTORY | SAVOUR THE FLAVOUR

GARDEN MENU

SMALL PLATES

Grilled Goats Cheese Tart | butter puff pastry, grilled goats cheese, beetroot chutney, hot acacia honey | £9.50

Seared West Coast Mackerel | horseradish emulsion, pickled cucumber (*gfa*) | £10.50

Smooth Chicken & Cognac Parfait | griottine cherry, crispy onions, sourdough thins (*gfa*) | £12

Smoked & Poached Salmon Crostini | butter toasted sourdough, avocado, salted lemon (*gfa*) | £11.50

Summer Vegetable Soup | warm focaccia, cheshire butter (*gfa*) | £8.50

Sweet Chilli Sticky Beef | edamame beans, iced vegetables, sesame dressing | £9.50

Tempura King Prawn | sriracha mayonnaise, chorizo crumble, crispy coriander | £10.50

SANDWICHES AND SALADS...

Classic Caesar Salad | crisp romaine, olive oil croutons, parmesan shavings, marinated anchovies | £14

Classic Caesar Salad with Grilled Chicken | £18

Sticky Chilli Beef Salad | dressed asian slaw, chinese leaf, sweet chilli & coriander, sesame seeds | £18

Greek Salad | crumbled feta, sun blushed tomato, marinated olives, wild rocket | £16

Hot & Cold Smoked Salmon Salad | pickled & fresh cucumber, mixed baby leaf, dill & creme fraiche | £18

Avocado & Poached Hens Egg Salad | pickled shallots, mixed leaf, balsamic & olive oil dressing | £15

Parma Ham & Pear Salad | mixed leaf, roasted walnut & blue cheese, honey, walnut & miso pesto | £16

Open sandwiches served on toasted homemade focaccia slab with dressed leaf salad...

Fish Finger | battered haddock goujons, crisp romaine lettuce, homemade tartare sauce | £14

Grilled Goats Cheese | sun blushed tomato, red onion marmalade, hot honey | £12

Mediterranean Chickpea Hummus | olives, feta, spring onion & sun blushed tomato, crispy onions | £12

4oz Sirloin Steak | boursin mayonnaise, rocket | £15