

Starters

- Curried parsnip and pear soup, mini Bhajis - £7.00 (v)
Home smoked duck, date puree, rocket orange fennel and radish salad - £8.00
Cheddar and leek tart, tomato, chill and ginger chutney- £7.50 (v)
Chicken Liver Parfait, red onion marmalade, mini Brioche, herb butter - £7.50
Crab, avocado, sundried tomato salad- £8.50

Mains

- Breast of chicken, red chicory, baby turnips, carrot puree- £16.50
Fillet of sea bass, tagliatelle pasta, chive cream sauce, red pepper salsa - £18.50
Risotto of butternut squash and sage, toasted pumpkin seeds - £13.50 (v)
Braised brisket of beef , artichoke puree, wilted spinach, caramelised onion chutney - £18.50
Wild mushroom and tarragon ravioli, truffle oil- £14.50 (v)
8oz British rib eye steak, beef steak tomato, flat cap mushroom, hand cut chips - £22.00
Pork fillet, wholegrain mustard crushed potatoes, black pudding, baby carrots and snaps, peppercorn sauce - £17.50

Sides £3.50

Baby carrots & Snaps

Hand Cut Chips

House Salad

Thin Fries

Desserts

- Chocolate brownie, white chocolate chunk ice cream, white chocolate sauce- £7.00
Coffee panna cotta, chocolate coated coffee beans, cinder toffee- £7.00
Lemon Posset, raspberry jelly - £7.00
Selection of Chefs regional Cheeses, plum tomato chutney, artisan crackers - £7.00
Banoffi pie, dark chocolate sauce, Cheshire “plain” ice cream- £7.00

Food allergies and Intolerances

Before you order your food and drinks, please speak to a member of our staff about your requirements.

