



## Winter Menu

### Starters

- French onion soup** gruyere crouton and granary cob (GF) **£6.50**
- Creamy garlic mushrooms** Baked brie, chargrilled ciabatta (GF) **£5.95**
- Bubble and squeak** with a soft fried egg (GF) (V) **£5.25**
- Chicken liver pate** red onion marmalade, toasted ciabatta (GF) **£6.25**
- Chicken and ham terrine** with soft boiled egg, blueberries, salad and dressing **£6.50**
- Mackerel and pickled fennel salad** with orange zest and dehydrated black pudding crumb **£6.25**
- Trio of goat's cheese** served with salad and bread (V) **£6.95**
- Salt and pepper squid** Sprinkles, lemon aioli **£5.95**

### Mains

- Beer battered cod** hand cut chips and mushy peas **£11.95**
- Homemade cheese and onion pie** seasoned with wholegrain mustard, hand cut chips, fries or sweet potato fries, pea puree or beans, cheese sauce (V) **£12.50**
- Slow roasted pork belly** with five bean cassoulet and crispy kale **£14.95**
- Sea bass** pan fried with kale spinach, charred shallots, mash and jus (GF) **£15.50**
- Medley of Fish** cod with fanned new potatoes, salmon, mussels and haddock in a cream and herb sauce **£16.95**
- French trimmed chicken** silver skin onions, red wine jus, greens, parmentier potatoes and torched thyme (GF) **£15.95**
- Shin of beef bourguignon** creamy mash **£15.50**
- 4oz Fillet of beef Wellington** greens, mash and jus **£21.95**
- Winter veg risotto** **£13.95**
- Vegetarian savoury crumble** with an oat topping **£13.95**
- Pork loin** with caramelised pear and apple cider jus and creamy mash **£15.95**
- Homemade pie of the day** hand cut chips, fries or sweet potato fries, pea puree or beans, gravy **£13.50**
- Breaded Scampi** hand cut chips and mushy peas **£9.95**
- Liver and bacon** Mash, parmesan crisp, gravy (GF) **£13.95**

### Burgers

- Half pound burger** toasted bun, mustard mayo(GF) **£11.95**
- Cajun chicken burger** toasted bun, sour cream (GF) **£11.95**
- Falafel burger** toasted focaccia bun, chili tomato relish **£10.95**
- add** melted cheddar cheese or smoked applewood **(75p)** melted stilton cheese, bacon, chorizo **(£1.25 each)**
- all served with hand cut chips, homemade coleslaw & battered onion rings**

### Grills

- 10oz Sirloin** **£20.95**
- Cooked to your liking, hand cut chips, onion rings, garlic and rosemary infused tomato (GF)
- add** a sauce: Diane, peppercorn or béarnaise **£2.50** (GF)
- 14oz Gammon** hand cut chips, onion rings, garlic and rosemary infused tomato, egg or pineapple (GF) **£13.95**

## Salads

**Superfood** mackerel, pumpkin seeds, green beans, squash, pomegranate seeds, kale, quinoa, lettuce leaves, house dressing (GF) **£13.95**

**Warm winter roasted salad** parsnips, roasted onions, butternut squash, spinach and croutons **£11.95**

**Beetroot**, pear and feta leaf **£10.95**

**Radicchio**, rocket and feta **£9.95**

**Add chicken £3.75**

## Sides

Hand cut chips, seasonal veg, crispy new potatoes **£2.95 each**

roasted veg, creamy bacon and leeks, sprouts with bacon and chestnuts, creamy cabbage with onions and bacon **£3.95**

## Sandwiches

Served in the bar area, Monday to Saturday until 5pm.

**Fillet steak strips** with fried onion jus, lettuce, toasted ciabatta **£9.95**

**Battered fish goujons** tartare sauce, mixed leaf, toasted ciabatta **£6.95**

**Toasted brie and cranberry** with side salad **£6.95**

**Nut roast and roasted veg** on a toasted ciabatta **£7.95**

All served with a salad garnish and a side of homemade coleslaw.

## Little Gems (under 12's)

Macaroni cheese pasta, battered chicken goujons, battered fish goujons, burger, grilled chicken or sausages all served with a choice of fries, hand cut chips or mash, pea puree or beans **£4.95**

## Desserts

**Sticky toffee pudding** salted caramel sauce, custard, cream or ice cream **£6.95**

**Affogato** salted caramel ice cream, biscuit crumb, espresso shot, disaronno shot (GF) **£7.95**

**Ginger sponge** custard **£6.95**

**Chocolate brownie** vanilla ice cream **£6.95**

**Bakewell tart** vanilla ice cream **£6.95**

**Brioche bread and butter pudding** **£6.50**

**Tea cup fondant of the day** **£7.50**

**Raspberry brulee** **£6.50**

**Cheshire Farm ice cream** two scoops of: salted caramel, strawberry, chocolate, vanilla, raspberry ripple, or rum 'n' raisin, lemon sorbet **£4.95** extra scoop **£1.50**

**Cheese & biscuits** cornish yarg, smoked applewood cheddar, stilton, biscuit selection, carrots, celery for one **£6.95** for two **£8.95**

All chicken dishes are cooked fresh to order and require a minimum of 25 minutes cooking time.

GF = Gluten free option available, please ensure to advise your server.

For any food allergies and intolerances, please speak to a member of the team. We must advise that all products are handled in a multi-ingredient kitchen. Some fish may contain small bones.