

Bread and olives	£4.50
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Starter

Soup of the day, home baked bread	£4.95
Twice baked Lancashire cheese and hazelnut soufflé, poached pear salad (n)(v)	£6.95
Chicken liver and mushroom parfait, homemade chutney, toast	£6.95
Brie fritters, cranberry and crab apple compote	£6.95
Seared Scottish king scallops, mixed leaves, sweet chilli, crème fraiche	£9.25
Pan fried Capesthorne Hall pigeon breast, pork belly, black pudding, port jus	£8.95
Trio of salmon: salmon terrine, smoked salmon, pate and melba toast	£7.95
Eggs Royale, poached eggs, smoked salmon, toasted muffin, hollandaise sauce	£6.95

Main course

Roast sirloin of beef, Yorkshire pudding, horseradish cream, roast potatoes, seasonal vegetables, jus	£13.95
Pan fried Gossnargh duck breast, potato rosti, jus	£16.95
Chestnut, hazelnut and mushroom encroute, honey roast parsnips	£12.95
Duo of beef, 4oz fillet steak, slow cooked beef chuck, mashed potato, sautéed mushrooms	£18.95
Stuffed ballotine of pheasant, parsnip puree, sticky red cabbage, fondant potato, jus	£16.95
Grilled trio of market fish, Dauphinoise potatoes, spinach, fennel, vin blanc	£18.95
Pan fried 21 day dry aged Cheshire beef, French fries, grilled mushroom, peppercorn sauce	
	Rump £15.95
	Rib eye £18.95

On the side

Dressed mixed leaf salad	£3.00
Seasonal vegetables & potatoes	£3.00
Deep fried courgettes, basil oil, parmesan	£3.00
French fries	£3.00

Dessert

Sticky toffee pudding, hot toffee sauce, vanilla ice cream	£6.00
Warm velvet chocolate torte, pistachio ice cream	£6.00
Grand marnier crème brulee, homemade shortbread	£6.00
Selection of British cheeses, biscuits, grapes, chutney	£6.00
Chocolate & chestnut mousse cheesecake, caramelised oranges	£6.00

An additional discretionary service charge will be added to tables of 5 or more

