

Early Evening Menu

5:30 – 6:30 Monday – Saturday
2 Courses £15, 3 Courses £18

Starter

Brie fritters

Cranberry compote

Terrine of pheasant, mallard & rare breed pork

Plum chutney

Soup of the day

Homemade bread

Egg Florentine

Toasted muffin, spinach, hollandaise sauce

Main Course

Stuffed Ballotine of Cheshire pheasant

Potato fondant, sweet & sour red cabbage

Grilled fillet of salmon

Gremolata crust, fennel dauphinoise, sautéed greens, herb cream sauce

Wild mushroom risotto (v)

Parmesan crisp

Pan fried Cheshire rump steak

French fries, mushroom, pepper sauce (£4.00 supplement)

Crispy confit duck leg

Bubble and squeak, red wine jus

Dessert

Bramley apple and blackberry crumble

Vanilla custard

British cheese selection

Grapes, biscuits, chutney

Warm velvet chocolate torte

Pistachio ice cream

Lemon posset

Homemade shortbread

Side orders

Thick cut chips, sour cream

Dauphinoise potatoes, parmesan

Deep fried courgettes, basil oil, parmesan

Fresh market vegetables

Rocket and parmesan salad

Mixed leaf salad

If you require any information regarding allergens, please speak to a member of staff
An additional 10% discretionary service charge is added to tables of 5 or more