

Al la Carte Menu

To Start

Artisan bread rolls, flavoured butter, balsamic oil, mixed olives (v) £5.95

Starter

Ham Hock fritters, pickled vegetables, pea puree £9.00

Whipped feta and spinach, tomato, creamy cucumber salad (gf) (v) £9.00

Soup of the day, flavoured butter, warm bread roll (v) ask for (ve)(gf) £8.00

Crab tian, toasted garlic croutons, creamy avocado salsa verde £9.50 (£2.00 Supplement)

Beetroot salmon gravlax, blood orange segments, citrus dressing, dill cream cheese £9.50 (gf)
(£2.00 supplement)

Mains

Pea and leek risotto, crispy leeks pea shoots (ve) (gf) £19.00

Pork fillet, Fondant potato, roasted honey carrots, crispy kale, cider sauce (gf) £21.00

Chicken Breast, creamy potato puree, pancetta, wild mushrooms, broccoli (gf) £22.00

Pan fried plaice fillet, brown shrimps, samphire, tender stem broccoli, butter sauce £23.00 (£2.00 Supplement)

Beef daube, dauphinoise potatoes, red cabbage, carrot puree, caramelised shallots, rich beef jus (gf) £22.00

Grill

6oz Rump Steak (gf) £24.00 (Supplement £5.00)

8oz Sirloin (gf) £28.00 (Supplement £7.00)

with chunky chips, tomato and mushroom
add your choice of sauce

Peppercorn sauce, red wine jus, béarnaise £2.95

Gammon steak, fried egg, pineapple, fries (gf) £20.00

Beef burger, fries, bacon, cheese, relish, fried mushroom £20.00

Vegetarian burger, fries, cheese, relish, fried mushroom (v) £18.00

Sides

Fries (ve) £4.95

Sweet potato fries (ve) £4.95

Mixed salad (ve) £4.95

Roasted vegetables (ve) £4.95

Chunky chips (ve) £4.95

Dauphinoise potato (v) £4.95

To Finish

Vanilla panna cotta, meringue, strawberry compote (v)(G.F) £8.00

Cheeseboard, local cheese, artisan crackers, celery, chutney (v) £9.50
(£2.00 Supplement)

Lemon posset, blackberry sauce, biscuit crumb (v) £8.00

Vanilla cheesecake, ice cream, raspberry coulis (v) £8.00

Selection of Cheshire Farm ice cream (v)(G.F) £8.00

Food allergies and Intolerances

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