

APPETISERS

Mixed Olives (ve) £4.95 Mixed Artisan Bread Rolls (v) £4.95 Warm Pitta & Tzatziki (v) £5.95

STARTERS		MAINS	
Chef's Homemade Soup of the Day (v) Artisan breads, herb butter	£9.50	Chicken Ballontine (gf) Pancetta, sweet potato, sage and butternut squash	£21.00
Salmon and Cod Fishcake Panko, capers, beurre Blanc	£10.50	Wild Mushroom Ravioli (gf/v) Cream truffle sauce	£19.00
Pressed Pork Belly Black pudding bon bon, apple puree	£10.50	Rich Beef Bourguignon (gf) Crispy kale, horseradish mash	£21.00
Beetroot, Labneh (v/gf) Orange segments, candied walnuts	£10.50	Coley Supreme Confit fennel, linguini, seafood bisque	£23.00
Sorbet Champagne or gin and tonic	£7.00		

FROM THE GRILL

8oz Sirloin Steak

6oz Rump Steak

£30.00

£28.00

Served with hand cut chips, tomato & mushroom

Add your choice of sauce; Peppercorn, Red wine jus, Bearnaise £3.95

Gammon Steak (gf)

Beef Burger

Vegetarian Burger (v)

Fried egg, pineapple, fries

Cheese, relish, fried mushroom

Cheese, relish, fried mushroom

£20.00

£20.00

£19.00

ON THE SIDE		DESSERTS	
Roasted Mediterranean Vegetables (ve)	£4.95	Cheeseboard (v) Brie, Blacksticks blue, Cheshire cheddar, crackers chutney	£11.00 s, grapes,
Sweet Potato Fries (ve/gf)	£4.95	Cheshire Farm Icecream (v/gf) Selection of flavours available	£9.50
Fries (ve/gf)	£4.95	Warm Bread & Butter Pudding plum reduction, custard flavoured ice-cream	£10.50
Chunky chips (ve/gf)	£4.95	Apple Crumble Caramel sauce, salted caramel ice-cream	£10.50
		Raspberry & Chocolate Torte Chantilly cream, raspberry coulis	£9.50

^{**}Please speak to a member of staff if you have any allergies / dietary requirements **