

Early Summer menu

Tuesday –Thursday 5.30-7pm

3 course £18.00

2 course £15.00

After 7pm- 3 courses £21.95, 2 courses £18.95

Fresh baked bread, Boscaiola olives, tapenade & balsamic oil £4.50

Catalan bread, tomato, herbs & olive oil £3.50

Starter

New season Norfolk asparagus

wrapped in Parma ham, Romesco sauce (N)

Crisp pork belly and Bury black pudding

Pea puree, smoked bacon cream, pea shoots

Soup of the day

home baked bread

Baked mushrooms 'Sicilian style'

Stuffed with spinach, ricotta, pine nuts and raisins (n)

Main Course

Grilled Scottish cod fillet

crushed Jersey Royals, slow cooked fennel and roast pepper compote

Fresh linguine "alla checca"

Cherry tomatoes, olives, capers, mozzarella and ricotta

Cheshire Spring lamb's liver and braised shoulder

Sage and onion fritters, colcannon, red wine jus

21 day aged Cheshire rib-eye beef

French fries, grilled mushroom & peppercorn sauce (6.00 supplement)

Goosnargh chicken breast

Tarragon butter, Spring vegetable ragout

Dessert

Eton mess

Fresh cream, meringue, strawberries & raspberry coulis

Lemon posset

Fruit compote

Dark chocolate and hazelnut brownie

Vanilla ice cream

Cooleeney farm Ruby 'Brie' ale washed cheese

Grapes, carrot chutney, crackers

Side orders all £3.00

Fresh market vegetables

Deep fries courgettes fritters, parmesan & basil oil

Rocket & parmesan salad

Mixed leaf salad

French fries

Cauliflower cheese