



NIBBLES AND SMALL PLATES

ROASTED COURGETTE HUMMUS, *toasted pinenuts, English goatscheese crumble, grilled flatbread* £6.50 (v)

PADRON PEPPERS, *dressed with chilli, sesame and flaked sea salt* £4.95 (ve)

OYSTERS ON ICE, *classic oyster dressed with lemon and shallot vinaigrette* £2.95 each

CHESHIRE THREE CHEESE BON-BON, *romesco sauce* £5.50 (v)

OLIVES ON ICE, *tapenade, piano bread* £6 (ve)

MARINATED WATERMELON *with feta cheese* £6 (v)

SWEETCORN RIBS, *chipotle mayonnaise* £4.95 (ve)

STARTERS

CURED AND SMOKED SALMON TARTAR

oyster mayonnaise, avocado grannysmith apple, toasted croutons £12

DUCK TERRINE

pressed duck with balsamic roasted figs, pickled vegetables, orange and honey vinaigrette £10.50

TWICE BAKED THREE CHEESE SOUFFLE

classic Waldorf salad £10.50 (v)

BUTTERED ASPARAGUS

crispy poached egg, wild mushroom and parsley cream £8.95 (v)

ROASTED PORK BELLY

sauteed spinach, cider apple sauce, crispy sage £9.95

CAULIFLOWER FRITTERS

romesco sauce, drunken raisins, corriander, toasted pinenuts £8.95 (ve)

MAIN COURSES

BEEF BOURGUIGNON

braised beef cheeks cooked in red wine, bacon and sweet onions, mash, herb roasted carrots £19

MOULES FRITES

mussels cooked in white wine, parsley cream topped with skinny fries £16

VEAL MILANESE

breaded veal with garlic butter, chorizo hash potato, confit tomato, parmesan cream £21

DUCK CONFIT

slow cooked duck leg with a spring vegetable cassoulet, gremolata, parsley persillade £18.50

ROASTED MONKFISH

Morecambe bay brown shrimp and lemon butter, buttered new potatoes, asparagus and peas £22

LOBSTER AND CRAYFISH ROLL

Kewpie mayonnaise, lemon & chive butter, courgette slaw, fries and salsa £22

ENTRECOTE FRITES

aged rib eye, frites, Café de Paris butter £25.95

LAMB RUMP PROVENCALE

roasted lamb with provencal vegetables, mash, basil pesto jus £22.50

BRAISED BUTTERNUT SQUASH

squash braised in sweet and sour tomatoes, crispy potato gnocchi, spring vegetables and herbs £18.50 (ve)

ON THE SIDE

FRITES £4 (v)

CRISPY HASH POTATO *confit tomato* £5.50 (v)

FINE BEANS *chilli and shallots* £4.50 (v)

ROASTED CARROTS £4 (v)

CAULIFLOWER CHEESE £5.50 (v)

PEPPERCORN SAUCE £2

DESSERTS

STRAWBERRY ÉCLAIR

classic éclair filled with Champagne marinated strawberries, white chocolate and vanilla Anglaise £8 (v)

MELTING CHOCOLATE FONDANT

salted caramel sauce, chocolate ice cream £8 (v)

CREPE SUZETTE

crepes with grand marnier and marmalade sauce, vanilla ice cream £8 (v)

ESPRESSO MARTINI

vegan martini panna cotta, hazlenut brittle, kahlua £8 (ve)

SELECTION OF CHESHIRE ICE CREAM

with marinated berries, meringue crumble £6.95 (v)

TRIO OF ENGLISH CHEESES

goats cheese, stilton, golden brie, quince paste, grapes, biscuits and wafers £12 (v)

CHILDREN'S MENU

(12 and under)

STEAK FRITES

9.50

HAM EGG AND CHIPS

9.00

CROQUE MONSIEUR

fries 6.50

MACARONI AND CHEESE

garlic bread 7.50 (v)

SAUSAGE, MASH AND GRAVY

little pan of peas 9

SELECTION OF ICE CREAMS

5

DON'T FORGET US
ON SUNDAYS!

LUNCH FROM 12PM.

*Roast Sirloin of Beef, Yorkshire pudding and
roast potatoes cooked in goose fat.*

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