

STARTERS —



Chef's soup of the day f4.50 Crispy potato wedges with sweet chilli & sour cream dips f5.25 Garlic breaded mushrooms with Delamere goats cheese f5.75 Classic prawn cocktail, with bread & butter f5.50 Corned beef hash cake served with a HP sauce f5.50 Breaded plaice fillet fish finger with tartare sauce & pea puree f5.75 Deep fried brie wedges served with a smoked bacon chutney f5.75 Goats cheese on crispy flat bread with a tomato, cucumber & mint salad f5.95 Chicken liver pate with a tomato & onion chutney & toasted focaccia bread f5.75 Date duck leg with puy lentils & an orange sauce f6.25 Oak smoked salmon & mozzarella served with toasted focaccia & aioli f6.25



Lamb hot pot with red cabbage & crusty bread $\pounds 10.75$ Steak & kidney pie with hand cut chips (or garlic mayo jacket potato) & red cabbage $\pounds 10.95$ Fish pie (salmon, cod, prawns & smoked haddock) with cheesy potato top and salad $\pounds 11.95$ Mediterranean vegetable moussaka with salad & toasted garlic focaccia $\pounds 9.25$ Five bean cassoulet, with savoury rice, sour cream and crispy tortillas $\pounds 9.75$ Wild mushroom risotto topped with pea shoots $\pounds 9.75$

~ Garlic focaccia £2.65 ~ ~ Garlic focaccia with cheese £2.90 ~ ~ Marinated olives with toasted focaccia, balsamic and olive oil £3.20 ~ ~ Mixed vegetables £2.25 ~ ~ Courgette fritters £2.95 ~ ~ Bread board (granary, white & onion) £1.25 ~ ~ Side salad £2.50 ~ ~ Hand cut chips or skinny fries £2.95 ~ ~ Onion rings £2.50 ~ ~ Pea shoot & parmesan salad £2.95 ~

– SALADS –

Warm chicken & chorizo salad with new potatoes, watercress and a tarragon & mustard dressing £11.75 Warm Chicken Caesar salad (gem lettuce, ham, croutons, parmesan cheese, anchovies, chicken, Caesar dressing) £11.75 Warm duck & hoi sin salad with plum cherry tomatoes, sesame seeds & watercress £11.95

— PLATTERS —

(served with fresh fruit, salad, coleslaw & crusty bread)

Honey roasted ham & cheese ploughman's platter (Brie, Chorlton Red Cheshire or Nantwich Blue) $f_{.10.95}$

Poached salmon, smoked salmon & prawn platter £12.95

STEAKS -

Served with mushrooms, tomato & hand cut chips (or garlic mayo jacket potato) Our beef is aged for 21 days to ensure tenderness & flavour

Mixed grill (pork loin, sirloin steak, pork & herb sausage, gammon, lamb cutlet, Bury black pudding, free range fried egg) £16.95 80z Sirloin Steak £17.50 80z Fillet Steak £19.95 100z Ribeye Steak £16.95 100z Rump Steak £15.50 Surf & Turf (any of our steaks can be served with jumbo garlic tiger prawns for £3.95 supplement)

Sauces: Creamed peppercorn, stilton, or Diane £1.85

— FISH —

Whole tail breaded scampi with hand cut chips & garden peas £9.50 Smoked haddock and salmon fishcakes with a celeriac coleslaw £9.75 Beer battered haddock & hand cut chips with mushy peas £11.95 Roasted salmon fillet with sweet potato & chorizo mash with tender stem broccoli £12.95 Smoked haddock fillet with smoked bacon mash & poached egg £12.95 Whole seabass fillets served on wild mushroom risotto with basil oil £14.50 King prawn & cherry tomato parpadelle pasta in a rich tomato & basil sauce £11.95 Roasted cod fillet & parsley sauce, with dauphinoise potatoes & tenderstem broccoli £14.95 Fish of the day - POA

Our fish are responsibly caught from sustainable sources

— MEAT —

Toad in the hole with pork & herb sausage, Yorkshire pudding, mash potato & onion gravy $f_{.9.75}$ Beef lasagne with a plum tomato sauce, grated cheddar, garlic focaccia & salad garnish £9.95 10oz gammon steak with, egg, pineapple, peas & hand cut chips (or garlic mayo jacket potato) £10.95 Steak burger with, streaky bacon, smoked cheese, onions, hand cut chips (or garlic mayo jacket potato) & celeriac coleslaw £10.75 Braised belly pork with a smoked bacon mash and an apple & sultana chutney £11.95 Slowly roasted shoulder of lamb, creamed potato, honey root vegetables & a mint gravy $f_{.14.95}$ Chicken tikka curry with savoury rice & naan bread £9.95 Jerk chicken with savoury rice & a pineapple salsa $f_{11.50}$ Italian meatballs in a plum tomato & herb sauce, linguine, garlic bread and a rocket & parmesan garnish $f_{.9.95}$ Loin of venison with dauphinoise potato, red cabbage & a redcurrant sauce $f_{13.95}$

– VEGETARIAN —

SIDE ORDERS -

- DESSERTS —

Mixed ice cream, a choice of 3 scoops from; strawberry, vanilla, chocolate, rum & raisin, mango sorbet or mint choc chip £4.50 Brandy snap basket with mango sorbet, raspberries & strawberries £4.95 Warm chocolate brownie with vanilla ice cream £5.25 Baileys crème brulee served with shortbread £5.25 Toasted hazlenut & honey cheesecake with fruit coulis £5.50 Sticky toffee pudding with ice cream £5.50 Rhubarb & ginger crumble with custard £5.25 Strawberry Eton mess with ice cream & sherbet £5.50 Cheese & biscuits (Lancashire Bomb, Chorlton Red Cheshire & Nantwich Blue) served with apple & sultana chutney, grapes & celery £5.95

—— COFFEE & TEA ——

Cafetiere Coffee £2.20 Espresso £1.85 Double Espresso £2.20 Cappuccino £2.40 Hot Chocolate £2.40 Latté £2.40 Liqueur coffee £3.95 Pot of loose leaf tea £2.00 English, Darjeeling, Earl grey Pot of loose leaf fruit tea£2.00 Mao Feng Green Tea Peppermint Chamomile Super Fruit