



Food Served 12-9 Daily

Seasonal Tipples - please ask if you would like to see our full cocktail list

Aperol Spritz 8.95

Limoncello Spritz 8.95

Lychee Spritz 8.95

Starters

Pressed ham hock and pea terrine, apricot and carrot chutney 161 kcal	7.95
Deep fried brie, pear, walnut, celery and radish salad (v) 429 kcal	7.95
Spring vegetable risotto, peas, broad beans, asparagus, lemon (vg, gf) 282 kcal	8.95
Beef shin tortelloni, squash purée, wild mushrooms, truffle 369 kcal	9.95
Prawns pil pil, ciabatta crostini (gfa) 752 kcal	10.95
Salmon, ginger and lemongrass fishcake, wilted Asian greens, Malaysian curry sauce (gf) 323 kcal	8.95

Nibbles

Frickles chipotle dip (vg, gf) 232 kcal	4.95	Crispy baby squid, garlic mayonnaise 433 kcal	6.95
Red pepper, tomato hummus, pitta crisps (vg) 516 kcal	5.95	Edamame beans, cajun salt (vg, gf) 717 kcal	4.25
Crispy vegetable gyozas, chilli mango dip (vg) 320 kcal	5.75	Halloumi fries, tomato relish (v, gf) 538 kcal	7.25

Mains

Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924 kcal	15.95
Roast rump of lamb, pea purée, crumbed feta, broad beans and tapenade (gf) 954 kcal	27.95
Spanish fish stew, 'Suquet' almond and parsley dressing, charred sourdough bread 1134 kcal	19.95
Curried lentil cottage pie, saag aloo potatoes, carrot bhaji, coconut mint yoghurt (vg, gf) 581 kcal	16.95
Braised pork ribeye, chorizo, butter bean cassoulet saffron potatoes, salsa verde (gf) 1183 kcal	17.95
Bacon chop, with colcannon mash, crispy black pudding, mustard sauce, apple puree (gf) 856 kcal	18.95
Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1333 kcal	16.95
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal	16.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal	17.45
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal	16.95

Light bites and sandwiches

Cheddar cheese and apricot chutney sandwich, white bread 619 kcal	7.95
Hot porchetta and stuffing ciabatta, apple sauce, gravy, crackling salad 865 kcal	12.95
Fish finger sandwich, tartare sauce 702 kcal	10.95
Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486 kcal	13.95
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal	15.95

Side orders

Truffle parmesan fries (gf) 453 kcal	5.75	Buttered vegetables (v, gf) 200 kcal	4.95	Onion rings (vg, gf) 250 kcal	4.45
Fries (vg, gf) 377 kcal	4.45	Chunky chips (vg, gf) 535 kcal	4.45	Garlic bread (v) 426 kcal	4.75
Garlic bread, cheese (v) 621 kcal	4.95				

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal	7.95
French fine apple tart, toffee sauce vanilla ice cream (v) 773 kcal	8.95
Toasted waffle, black cherries, oreo ice cream, chocolate sauce (v) 932 kcal	7.45
Chocolate and cherry tart, boozy cherries, cherry sorbet (vg) 479 kcal	8.45
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal	7.95
A selection of British cheese, biscuits, chutney, celery (v) 927 kcal	10.95

Cheshire Farm ice-cream and sorbet

Honeycomb (v, gf) 137 kcal	Vanilla (v, gf) 127 kcal	Strawberry (v, gf) 122 kcal
Mint Chocolate Chip (v, gf) 138 kcal	Banoffee (v, gf) 134 kcal	Passion Fruit Sorbet (vg, gf) 60 kcal
Blackcurrant Sorbet (vg, gf) 68 kcal	Cherry Sorbet (vg, gf) 83 kcal	Bramley Apple Sorbet (vg, gf) 65 kcal
One scoop (vg, gf)	2.50 Two scoops (vg, gf)	5.00 Three scoops (vg, gf) 7.50

Hot drink with a small pudding

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal	8.45
Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal	8.45

Tea and coffee

Cappuccino (v, gf) 81 kcal	3.95	Americano (vg, gf) 0 kcal	3.75
Espresso (vg, gf) 0 kcal	3.45	Latte (v, gf) 94 kcal	3.95
Cafetière of coffee (v, gf) 47 kcal	3.95	Selection of tea (v, gf) 24 kcal	3.95
Hot chocolate (v, gf) 298 kcal	4.45		
All served with gluten-free flapjack			

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.