



Rake Hall ~ Daily Menu

~ Wednesday 10th April 2024 ~

Whet your Whistle

Aperol Spritz 9.95

Caramel Espresso Martini 9.95

Pimms & lemonade 8.95

Starters and Nibbles

Sweet potato, lime and coconut soup crispy shallots, warm sourdough bread (v, gfa) 644 kcal 7.45

Lamb faggot, smashed peas, capers, apricots, mint (gf) 343 kcal 8.25

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.45

Smoked mackerel rilette, pickled cucumber, apple, crispy capers 376 kcal 8.45

Steamed vegetable parcels, wild mushroom, soy and miso broth (vg) 443 kcal 7.95

King prawn, crispy squid and crushed avocado, salad, saffron, garlic and lemon aioli 558 kcal 8.95

Deep fried brie, rhubarb and apple salad (v, gf) 504 kcal 7.95

Halloumi fries, tomato relish (v, gf) 538 kcal 7.25

Char Siu king prawns 183 kcal 7.95

Sticky five spiced chicken wings (gf) 464 kcal 6.95

Hake scampi, tartare sauce (gf) 422 kcal 6.95

Cauliflower bao bun, sriracha mayo (vg) 437 kcal 6.75

Butterbean, garlic dip, seeded flatbread (v, gf) 396 kcal 5.95

Cheese and Branston pickle croquettes 380 kcal 5.95

Crispy squid, sweet chilli mango 422 kcal 6.95

Mains

Teriyaki and sesame trout, egg noodles, tenderstem broccoli, ginger and soy broth 699 kcal 21.95

Steak, ale and mushroom pie, mash, buttered greens, red wine gravy (gf) 1195 kcal 16.45

Appleby's Cheshire cheese, onion and potato pie, green vegetables, white wine mustard sauce (v, gf) 1207 kcal 16.95

Pork ribeye with a black pudding croquette, cauliflower cheese purée, wholegrain mustard gravy (gf) 1199 kcal 17.95

Feather of beef braised in beer, caramelised baby onions, English mustard mash, greens (gf) 801 kcal 21.95

Pumpkin and sage tortellini, garlic roasted baby courgettes, toasted pine nuts, sun blush tomatoes (vg) 512 kcal 15.95

King prawn and chorizo salad, harissa chick peas, roasted red peppers (gf) 689 kcal 16.95

Vegetable Thai green curry, sweet potato, aubergine, coconut sticky rice (vg, gf) 689 kcal 16.45

Pork, leek and Snowdonia Red Storm cheese sausages, buttered mashed potatoes, onion gravy (gf) 957 kcal 16.95

Chicken schnitzel, curried coronation butter, sauerkraut, almonds, coriander mayonnaise, fries (gf) 1380 kcal 18.95

Beer battered fish and chips, mushy peas, tartare sauce (gf) 1285 kcal 17.45

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, chips 1384 kcal 16.95

Add pulled BBQ beef 73 kcal 2.25

9oz rump heart steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1438 kcal 24.95

Sides

Chunky chips (vg, gf) 535 kcal 4.50

Onion rings (vg, gf) 250 kcal 4.50

Garlic bread, cheese (v) 621 kcal 5.75

Peppercorn sauce (gf) 144 kcal 3.25

Fries (vg, gf) 377 kcal 4.50

Buttered vegetables (v, gf) 200 kcal 4.50

Garlic bread (v) 426 kcal 4.75

Mixed salad (vg, gf) 99 kcal 4.95

Light Bites

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, chips *996 kcal* 14.95

Chargrilled Shawarma Chicken, flat bread, minted yogurt, spicy mango sauce *474 kcal* 10.95

Goats cheese, red pepper, blushed tomato quiche, crème fraîche new potato salad (v, gf) *829 kcal* 11.95

Beetroot puff pastry tart, roasted golden beets, pickled shallots, whipped macadamia (vg) *787 kcal* 8.95

Bubble and squeak cake, fried egg, crispy pancetta, grilled tomato *675 kcal* 10.25

Smoked salmon, lemon and sea vegetable risotto, keta caviar (gf) *311 kcal* 12.95

Puddings and Cheese

Rhubarb, orange and stem ginger sponge, rhubarb, vanilla custard (v) *486 kcal* 7.75

Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) *539 kcal* 8.45

Dark chocolate posset, praline crunch, orange sorbet (vg, gf) *703 kcal* 7.95

Toasted waffle, Black Forest fruits, cherry ice cream, chocolate sauce (v) *834 kcal* 8.25

Tiramisu, chocolate sauce, mocha ice cream (v) *629 kcal* 7.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *958 kcal* 7.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *752 kcal* 7.95

Or swap your ice cream for custard

A selection of British cheeses, biscuits, quince, chutney, grapes, celery (v) *820 kcal* 12.95

Cheshire Farm Ice Cream and Sorbets

Vanilla (v, gf) *127 kcal*

Chocolate (v, gf) *127 kcal*

Strawberry (v, gf) *122 kcal*

Honeycomb (v, gf) *137 kcal*

Raspberry Ripple (v, gf) *128 kcal*

Banoffee (v, gf) *134 kcal*

Orange Sorbet (vg, gf) *72 kcal*

Blackcurrant Sorbet (vg, gf) *68 kcal*

Milk chocolate sorbet (v, gf) *100 kcal*

Passion Fruit Sorbet (vg, gf) *60 kcal*

Lemon Sorbet (vg, gf) *74 kcal*

Raspberry Sorbet (vg, gf) *68 kcal*

One scoop (vg, gf) 2.50

Two scoops (vg, gf) 5.00

Three scoops (vg, gf) 7.50

Small Pudding and a Hot Drink

Choose a mini version of our puddings with a tea or coffee of your choice

Toasted waffle, Black Forest fruits, cherry ice cream, chocolate sauce (v) *659 kcal* 8.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) *580 kcal* 8.45

Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) *274 kcal* 8.45

Sticky toffee pudding, vanilla ice cream (v, gf) *433 kcal* 8.45

Hot Drinks

All hot drinks are served with a Gluten-Free flapjack

Cappuccino (v, gf) *81 kcal* 4.00

Espresso (vg, gf) *0 kcal* 3.45

Flat white (v, gf) *33 kcal* 4.00

Double espresso (vg, gf) *1 kcal* 3.75

Americano (vg, gf) *0 kcal* 3.75

Selection of tea (v, gf) *24 kcal* 3.95

Latte (v, gf) *94 kcal* 4.00

Hot chocolate (v, gf) *298 kcal* 4.45

Irish coffee (v, gf) *135 kcal* 7.95

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.