

£17.95 two courses, £22.95 three courses, Lunch: Tuesday - Saturday, Evening: Tuesday - Thursday

appetisers to share

marinated mixed olives & antipasto, sun-blushed tomato salsa, houmous & warm bread £5.50

home-made speciality breads with balsamic olive oil £5.00

first course £5.00

soup of the day, freshly baked bread

pressed ham hock & cheshire cheese terrine, homemade piccalilli, herb crostini & chorizo oil

hot-smoked salmon, prawn & dill roulade, caper & peppercorn salsa

deep-fried chive-crumbed goat's cheese, caramelised red onion & fennel chutney

spinach & walnut soufflé, dried tomato tapenade, pea shoots & parmesan + £2.95

tempura king prawns, sweet chilli sauce, coriander & lime mayonnaise + £3.95

charred wood pigeon breast, beetroot, apple & pine nuts, watercress, balsamic raspberry dressing + £4.95

seared king scallops & slow-cooked pork belly, parisienne vegetables, damson jam + £6.95

main course £12.95

baked scottish salmon fillet with a rustic green pesto crust, five bean cassoulet, saffron mash

roasted chicken breast, fondant potato, celeriac, haricot vert, pancetta & baby onion jus

aromatic pork medallions, apple-crushed potatoes, crispy kale, blue cheese & dijon glaze

courgette & sweet potato tarte tatin, parmesan & aubergine fritter, red pepper coulis

pan-seared seabass fillet, crab & braised fennel risotto, salsa verde + £5.00

fillet of brill, petit pois a la francaise, wild mushroom vermouth sauce, sautéed gnocchi + £6.00

roast duck breast, lyonnaise potato galette, ginger bok choy, plum compôte + £7.00

olivers steak "au poivre", hand-cut chips, roast vine tomatoes - rib eye + £10.00 / fillet + £14.00

side orders £4.00

roasted roots • thin/hand-cut chips • garlic mash • tomato & red onions • winter greens

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

chocolate & orange cheesecake, crème chantilly

mulled wine panna cotta, hazelnut shortbread

lemon bread & butter pudding, crème anglais

three scoops of buttermilk cheshire ice cream: vanilla custard/berry pannacotta/salted caramel/chocolate

Friday Evening: £19.95 two courses, £24.95 three courses

appetisers to share

marinated mixed olives & antipasto, sun-blushed tomato salsa, houmous & warm bread £5.50

home-made speciality breads with balsamic olive oil £5.00

first course £5.00

soup of the day, freshly baked bread

pressed ham hock & cheshire cheese terrine, homemade piccalilli, herb crostini & chorizo oil

hot-smoked salmon, prawn & dill roulade, caper & peppercorn salsa

deep-fried chive-crumbed goat's cheese, caramelised red onion & fennel chutney

spinach & walnut soufflé, dried tomato tapenade, pea shoots & parmesan + £2.95

tempura king prawns, sweet chilli sauce, coriander & lime mayonnaise + £3.95

charred wood pigeon breast, beetroot, apple & pine nuts, watercress, balsamic raspberry dressing + £4.95

seared king scallops & slow-cooked pork belly, parisienne vegetables, damson jam + £6.95

main course £14.95

baked scottish salmon fillet with a rustic green pesto crust, five bean cassoulet, saffron mash

roasted chicken breast, fondant potato, celeriac, haricot vert, pancetta & baby onion jus

aromatic pork medallions, apple-crushed potatoes, crispy kale, blue cheese & dijon glaze

courgette & sweet potato tarte tatin, parmesan & aubergine fritter, red pepper coulis

pan-seared seabass fillet, crab & braised fennel risotto, salsa verde + £3.00

fillet of brill, petit pois a la francaise, wild mushroom vermouth sauce, sautéed gnocchi + £4.00

roast duck breast, lyonnaise potato galette, ginger bok choy, plum compôte + £5.00

olivers steak "au poivre", hand-cut chips, roast vine tomatoes - rib eye + £8.00 / fillet + £12.00

side orders £4.00

roasted roots • thin/hand-cut chips • garlic mash • tomato & red onions • winter greens

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

chocolate & orange cheesecake, crème chantilly

mulled wine panna cotta, hazelnut shortbread

lemon bread & butter pudding, crème anglais

three scoops of buttermilk cheshire ice cream: vanilla custard/berry pannacotta/salted caramel/chocolate

artisan cheese board

select three cheeses £8.25, five cheeses £13.95

Served with a selection of biscuits, chef's home-made fruit chutney, celery & grapes.

~ Blue Monday ~

Alex James from Blur, produces a Yorkshire blue cheese named after the classic New Order track "Blue Monday" and made in Newsham, Thirsk. Complex, creamy with bold cracks and streaks of blue spice, steely and sweet flavours. (V/P)

~ Oxford Isis ~

A soft full fat cheese which is ripened with Oxfordshire Honey Mead. Over time the cheese alters in character and matures on to a creamy consistency and develops a pronounced flavour and flowery aroma. (V/P)

~ Mrs. Kirkham's Lancashire ~

Third-generation cheese-maker Graham Kirkham still follows the traditional two-day curd method of making Lancashire cheese, giving a buttery, yoghurt flavour with a fluffy and light texture that melts in the mouth. (UP)

~ Ravens Oak ~

A soft goat's cheese, handmade in small batches at Ravens Oak Dairy, Nantwich. This cheese offers a subtle flavour of almonds and white wine, developing a greater depth as the cheese naturally matures. (V/P)

~ Cornish Yarg ~

Made by Catherine Mead of Lynher Dairies traditional nettle wrapped Yarg is a semi-hard cheese, creamy under its natural rind and slightly crumbly in the core. Yarg is hand painted with nettle leaves and left to mature for 5 weeks. (P)

P= pasteurised, UP= un-pasteurised, V= vegetarian.

liqueurs & digestifs

amaretto	£3.75
baileys (50ml)	£4.00
benedictine	£3.75
cointreau	£3.75
drambuie	£3.75
grappa	£3.75
kummell	£4.00
sambuca (50ml)	£4.50
tia maria	£3.75

malt whisky

glenmorangie	10 years old	£4.00
laphroaig	10 years old	£4.00
glenfiddich	12 years old	£4.75
dalwhinnie	15 years old	£4.95
lagavulin	16 years old	£4.95

world whisky

bushmills black bush	£4.00
jack daniel's	£3.75
woodford reserve L&G	£4.25
sazerac straight rye	£4.75
nikka from the barrel	£4.95

coffee

cappuccino	£2.95
espresso	£2.50
large espresso	£3.25
latte	£3.25
americano	£2.75
filter coffee	£2.50
liqueur coffee & fresh cream	£5.95
hot chocolate	£3.25

tea selection

breakfast	£2.45
cream earl grey	£2.45
cherry sencha	£2.55
sencha green	£2.45
peppermint	£2.55
mint chocolate	£2.55

dessert wine & port

pedro ximenez sherry (50ml)	£4.95
moscato passito, piemonte, italy (125ml)	£5.25
bodega de sarria muscatel, spain (125ml)	£5.75
wiese & krohn late bottled vintage	£4.95
wiese & krohn 1982 colheita	£8.95

cognac & armagnac

courvoisier VS	£3.75
hine VSOP	£4.95
hennesey XO	£9.50
château du tariquet VSOP armagnac	£4.75