

## *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*

soup of the day, freshly baked focaccia £5.75

chicken liver parfait, char-grilled brioche, pear & raisin chutney £7.50

crab & prawn cocktail, thousand island sauce, parmesan oatcake £6.95

chicory & cantaloupe melon salad, fennel, pomegranate & mint, miso dressing £6.75

goat's cheese & artichoke tart, antipasti salad, red pesto £7.95

confit duck & oriental vegetable spring rolls, plum sauce, crispy savoy cabbage £8.95

tempura king prawns & calamari, sweet chilli sauce & lime aioli £9.95

seared king scallops & bury black pudding, bramley apple & saffron purée £11.95

## *main course*

fillet of sea trout, sun-blushed tomato & olive crushed potatoes, caper, parsley & white wine cream sauce £16.50

corn-fed chicken breast, fondant potato, asparagus, pancetta, baby onion & cafe au lait sauce £15.95

herb-roasted plum tomato tarte tatin, rocket & buffalo mozzarella, aged balsamic, salsa verde £13.95

pork fillet, sage & onion mash, sautéed cabbage & bacon, dijon cream sauce £16.95

thai spiced sea bass fillet, bok choy, lemon potatoes, coconut cream sauce £17.95

pan-fried monkfish loin, petit pois & chorizo risotto, sun-dried tomato tapenade, herb oil £18.95

roast rump of lamb, rosemary & thyme potatoes, tender-stem broccoli, redcurrant jus £19.95

char-grilled steak, hand-cut chips, roast vine tomatoes, olivers peppercorn sauce - rib-eye £22.95 / fillet £26.95

## *side orders* £4.00

roasted roots • thin/hand-cut chips • garlic mash • tomato, mozzarella & red onions • broccoli & asparagus

## *dessert*

sticky ginger bread & pistachio pudding, custard ice cream £6.95

honeycomb cheesecake, black cherry & orange compôte £6.50

vanilla pod crème brûlée, poached strawberries, sugar lattice £6.75

dark chocolate brownie, salted caramel ice cream, raspberry coulis £6.95

three scoops of buttermilk cheshire ice cream: vanilla custard/berry pannacotta/salted caramel/chocolate £5.25

## artisan cheese board

select three cheeses £8.95, five cheeses £14.95

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

~ Blacksticks Blue ~

A farmhouse soft blue veined cheese made from pasteurised milk of the Butlers family herd of pedigree cows. The cheese is aged for about eight weeks during which it develops a distinctive amber hue along with a delicious creamy smooth yet tangy taste. (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)

~ Leagram's Creamy Organic Lancashire ~

A smooth rounded flavour with a slight open fleck texture it lives up to its name of being very creamy but full of flavour. Gold award winner at the Global Cheese Awards, British Cheese Awards and Nantwich International Cheese Awards. (V/P)

~ 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	£4.25
baileys (50ml)	£4.25
benedictine	£4.25
cointreau	£4.25
drambuie	£4.00
grappa	£4.75
kummell	£4.50
sambuca (50ml)	£4.95
tia maria	£4.25

## malt whisky

glenmorangie	10 years old	£4.50
laphroaig	10 years old	£4.50
glenfiddich	12 years old	£4.95
dalwhinnie	15 years old	£5.25
lagavulin	16 years old	£5.50

## world whisky

bushmills black bush	£4.50
jack daniel's	£4.25
woodford reserve L&G	£4.75
sazerac straight rye	£4.75
nikka from the barrel	£4.95

## coffee

cappuccino	£3.50
espresso	£3.00
large espresso	£3.25
latte	£3.50
americano	£3.25
filter coffee	£2.95
liqueur coffee & fresh cream	£6.95
hot chocolate	£3.75

## tea selection

breakfast	£2.75
cream earl grey	£2.95
cherry sencha	£2.95
sencha green	£2.95
peppermint	£2.95
mint chocolate	£2.95

## dessert wine & port

pedro ximenez sherry (50ml)	£5.95
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	£9.95

## cognac & armagnac

château du tariquet VSOP armagnac	£4.75
courvoisier VS	£4.25
hine VSOP	£4.95
hennesey XO	£12.00