

Sunday Lunch

£17.95 two courses

aperitif by the glass

prosecco £6.95 • kir royale £7.50 • elderflower bellini £7.50

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

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

crab & prawn cocktail, thousand island sauce, parmesan oatcake

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

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

main course £12.95

roast topside of beef, yorkshire pudding, herb roast potatoes, root vegetables, red wine jus

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

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

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

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

side orders £4.00

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

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

honeycomb cheesecake, black cherry & orange compôte

vanilla pod crème brûlée, poached strawberries, sugar lattice

dark chocolate brownie, salted caramel ice cream, raspberry coulis

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

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