

# Father's Day Sunday Lunch £24.95

## aperitif by the glass

prosecco £6.95      kir royale £7.50      elderflower bellini £7.50

## first course

pea, edamame bean & mint  
soup, freshly baked bread

hot smoked salmon & prawn fishcakes,  
baby leaf, dill & citrus crème fraîche

ham hock & Mrs.' Kirkham's Lancashire terrine,  
parsley & mustard dressing, toasted ciabatta

## main course

roast sirloin of Cheshire beef & yorkshire pudding, herb  
roasted potatoes, root vegetables, wilted greens, red wine jus

grilled fillet of seabass, champ  
potatoes, asparagus, chive beurre blanc

chicken, basil & blushed-tomato ballontine,  
sauté potatoes, chorizo & greens, pesto cream

artichoke & brie linguini, char-grilled  
mediterranean vegetables, roast garlic

## dessert

sticky ginger bread & pistachio pudding,  
butterscotch sauce, custard ice cream

elderflower panacotta, watermelon,  
honeycomb & baby mint

cappuccino chocolate  
mousse, hazelnut biscuit

## cheese

three artisan cheeses as an alternative to a dessert, served with  
biscuits, chef's home-made fruit chutney, celery & grapes - £3.25 supplement

A discretionary 10% service charge is added to the total bill.

### 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.

### 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
janneau VSOP armagnac	£4.75

### liqueurs & digestifs

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

### malt whisky

glenmorangie	10 years old	£4.00
the macallan	10 years old	£4.25
glenfiddich	12 years old	£4.75
dalwhinnie	15 years old	£4.95
lagavulin	16 years old	£4.95
the glenlivet	18 years old	£5.50

### world whisky

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