

£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

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

duck liver & redcurrant parfait, orange & kumquat chutney, toasted ciabatta

wild mushroom & lemon thyme soufflé, cheshire cheese & chive sauce

baked welsh goat's cheese in parma ham, dried-tomato, walnuts, pumpkin seeds & rocket + £2.95

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

home smoked beef fillet in fennel seeds, lamb's leaf & parmesan + £4.95

seared scallops & boudin noir, apple & cumin purée, cucumber spaghetti, red pepper coulis + £6.95

main course £12.95

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

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

cider & smoked paprika roasted pork belly, spiced bean ragoût, parsnip crisps

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

seabass fillet, crab & chive gnocchi, baby leaf spinach, champagne saffron cream sauce + £5.00

fillet of red snapper, mange tout & sweet potato, mango, prawn & chilli salsa + £6.00

roast duck breast, plum tarte tatin, ginger bok choy, red wine jus + £7.00

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

side orders £4.00

glazed carrots • thin/hand-cut chips • spring onion mash • tomato & red onions • spinach & mange tout

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

pineapple carpaccio, star anise & grand marnier syrup, coconut ice-cream

elderflower panacotta, watermelon, honeycomb & baby mint

cappuccino chocolate mousse, hazelnut biscuit

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

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

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

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

duck liver & redcurrant parfait, orange & kumquat chutney, toasted ciabatta

wild mushroom & lemon thyme soufflé, cheshire cheese & chive sauce

baked welsh goat's cheese in parma ham, dried-tomato, walnuts, pumpkin seeds & rocket + £2.95

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

home smoked beef fillet in fennel seeds, lamb's leaf & parmesan + £4.95

seared scallops & boudin noir, apple & cumin purée, cucumber spaghetti, red pepper coulis + £6.95

main course £14.95

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

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

cider & smoked paprika roasted pork belly, spiced bean ragoût, parsnip crisps

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

seabass fillet, crab & chive gnocchi, baby leaf spinach, champagne saffron cream sauce + £3.00

fillet of red snapper, mange tout & sweet potato, mango, prawn & chilli salsa + £4.00

roast duck breast, plum tarte tatin, ginger bok choy, red wine jus + £5.00

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

side orders £4.00

glazed carrots • thin/hand-cut chips • spring onion mash • tomato & red onions • spinach & mange tout

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

pineapple carpaccio, star anise & grand marnier syrup, coconut ice-cream

elderflower panacotta, watermelon, honeycomb & baby mint

cappuccino chocolate mousse, hazelnut biscuit

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
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

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