

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 bread £5.75

hot smoked salmon & prawn fishcakes, baby leaf, dill & citrus crème fraîche £6.95

blue cheese & pistachio soufflé, red pesto & parmesan salad £6.75

duck liver & redcurrant parfait, tomato & courgette chutney, toasted ciabatta £7.50

baked welsh goat's cheese in parma ham, dried-tomato, pumpkin seeds & rocket £7.95

tempura king prawns, sweet chilli sauce, coriander & lime mayonnaise £8.95

smoked duck breast, heritage beetroot & pickled walnuts, damson syrup £9.95

baked scallops & pancetta, garlic cream sauce, lemon thyme gratin £11.95

main course

grilled fillet of salmon, champ potatoes, asparagus, chive beurre blanc £16.50

chicken, basil & blushed-tomato ballontine, sauté potatoes, chorizo & greens, pesto cream £15.95

cider & smoked paprika roasted pork belly, spiced bean ragoût, parsnip crisps £16.95

artichoke & brie linguini, char-grilled mediterranean vegetables, roast garlic £13.95

pan-seared seabass fillet, crab & braised fennel risotto, salsa verde £17.95

fillet of brill, petit pois a la francaise, wild mushroom vermouth sauce, herb-roasted potatoes £18.95

rump of lamb, lyonnaise potato galette, tender-stem broccoli & green beans, almond butter £19.95

olivers steak "au poivre", hand-cut chips, roast vine tomatoes - rib-eye £22.95 / fillet £26.95

side orders £4.00

glazed carrots • thin/hand-cut chips • spring onion mash • tomato & red onions • broccoli & green beans

dessert

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

bakewell tart, raspberry compôte, crème anglais £6.50

orange & cointreau crème brûlée £6.75

cappuccino chocolate mousse, hazelnut biscuit £6.95

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

artisan cheese board

select three cheeses £8.25, 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

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|----------------|-------|
| 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

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|-----------------------|-------|
| jack daniel's | £3.75 |
| woodford reserve L&G | £4.25 |
| sazerac straight rye | £4.75 |
| nikka from the barrel | £4.95 |

coffee

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|------------------------------|-------|
| 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

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|-----------------|-------|
| 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

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| 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

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|-----------------------------------|-------|
| courvoisier VS | £3.75 |
| hine VSOP | £4.95 |
| henneseY XO | £9.50 |
| château du tariquet VSOP armagnac | £4.75 |