

express lunch

Tuesday - Saturday, 12 - 2pm

choose a main course below which includes with either a glass of red, white or rosé house wine, half draught lager or soft drink:

main course £10.95

CHAR-GRILLED SIRLOIN STEAK & THIN CHIPS

peppercorn sauce or garlic & herb butter

ROAST VINE TOMATO & OLIVE PAPPARDELLE

oregano, parmesan shavings

WILD MUSHROOM & GARLIC CRÊPE

walnut gratin

LEMON MARINATED CHICKEN BREAST

greek salad, herb dressing

COD & WATERCRESS FISHCAKES

red pesto & caper mayonnaise

dessert £5.00

STICKY GINGERBREAD & PISTACHIO PUDDING

butterscotch sauce, custard ice cream

PINEAPPLE CARPACCIO

coconut ice cream

TARTE AU CITRON

elderflower crème fraîche

DARK CHOCOLATE, HAZELNUT & ORANGE MOUSSE

vanilla & coffee drizzle

THREE SCOOP BUTTERTONS CHESHIRE ICE CREAM

vanilla custard/passion fruit sorbet/raspberry ripple/rum & raisin

£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

cured sea trout, pea & herb salsa, lime crème fraîche, focaccia

gruyère & watercress soufflé, red pesto dressing

chicken, pork & green peppercorn terrine, green tomato & courgette relish

sun-dried tomato & lemon parfait, parmesan tuille, rocket oil + £1.95

tempura king prawns, sweet chilli sauce, coriander mayonnaise + £2.95

teriyaki beef, crisp endive, asian slaw + £3.95

caramelised scallops with pancetta & raisins, spiced cauliflower puree + £6.95

main course £12.95

baked cod fillet, summer vegetable chowder, parma ham crisps

marinated chicken breast in garlic, lemon & rosemary, layered roots, summer greens, red wine jus

pappardelle pasta, fennel, orange & asparagus, nut crumble

pork fillet with black pudding, apple mash, spinach, dijon & mushroom sauce

fillet of sea bream, braised leeks, red pepper & caper mayonnaise, goat's cheese croquettes + £5.00

char-grilled tuna steak, warm salad niçoise, poached hens egg + £6.00

hazelnut crust rump of lamb, green beans, crushed new season potatoes & feta, salsa verde + £7.00

olivers steak "au poivre", bone marrow glaze, hand-cut chips, roast vine tomatoes - **rib eye** + £9.00 / **fillet** + £13.00

side orders £4.00

roasted root vegetables • thin chips • hand-cut chips • garlic mash

beef tomato & red onion • summer greens • garlic ciabatta

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

tarte au citron, elderflower crème fraîche

dark chocolate, hazelnut & orange mousse, vanilla & coffee drizzle

pineapple carpaccio, coconut ice cream

three scoops of buttermilk cheshire ice cream: vanilla custard/passion fruit sorbet/raspberry ripple/rum & raisin

£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

cured sea trout, pea & herb salsa, lime crème fraîche, focaccia

gruyère & watercress soufflé, red pesto dressing

chicken, pork & green peppercorn terrine, green tomato & courgette relish

sun-dried tomato & lemon parfait, parmesan tuille, rocket oil + £1.95

tempura king prawns, sweet chilli sauce, coriander mayonnaise + £2.95

teriyaki beef, crisp endive, asian slaw + £3.95

caramelised scallops with pancetta & raisins, spiced cauliflower puree + £6.95

main course £14.95

baked cod fillet, summer vegetable chowder, parma ham crisps

marinated chicken breast in garlic, lemon & rosemary, layered roots, summer greens, red wine jus

pappardelle pasta, fennel, orange & asparagus, nut crumble

pork fillet with black pudding, apple mash, spinach, dijon & mushroom sauce

fillet of sea bream, braised leeks, red pepper & caper mayonnaise, goat's cheese croquettes + £3.00

char-grilled tuna steak, warm salad niçoise, poached hens egg + £4.00

hazelnut crust rump of lamb, green beans, crushed new season potatoes & feta, salsa verde + £5.00

olivers steak "au poivre", bone marrow glaze, hand-cut chips, roast vine tomatoes - **rib eye** + £7.00 / **fillet** + £11.00

side orders £4.00

roasted root vegetables • thin chips • hand-cut chips • garlic mash

beef tomato & red onion • summer greens • garlic ciabatta

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

tarte au citron, elderflower crème fraîche

dark chocolate, hazelnut & orange mousse, vanilla & coffee drizzle

pineapple carpaccio, coconut ice cream

three scoops of buttermilk cheshire ice cream: vanilla custard/passion fruit sorbet/raspberry ripple/rum & raisin

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.

~ Dovedale Blue ~

A delicious, semi-soft blue veined cheese made in Derbyshire using traditional and unvarying cheese making methods. It is creamy and milder than many other blue cheeses. (V/P)

~ Brie de Meaux ~

Named after the town of Meaux, produced in the region of Brie. Covered with a bloomy rind which develops red or brown in patches as it ages. Brie de Meaux has a rich taste underlined by sweet and buttery flavours of mushrooms or truffles and almonds. (UP)

~ Black Bomber ~

Made in Snowdonia a cheese with a name like Black Bomber is never going to be subtle! Fabulously strong extra mature cheddar, powerful but mellow, it is slightly sweet with a hint of caramel and has a creamy texture that you don't usually get with cheddars. (V/P)

~ Kidderton Ash ~

An outstanding goats cheese handmade at Butler's Ravens Oak Dairy, Kidderton Ash is log shaped and features a delicate creamy flavour. Sprinkled with charcoal ash prior to maturing. (UP)

~ Whitmore Sheep's Cheese ~

The Whitmore sheep is a continental style hard cheese made in a similar style to a Manchego. The cheese is aged for between 60 days and two years. Made with organic Ewe's Milk is has a firm texture and a rich depth and sweet flavour. (UP/V)

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 1998 colheita	£6.95
wiese & krohn 1982 colheita	£8.95

cognac & armagnac

courvoisier VS	£3.75
remy martin VSOP	£4.50
hine VSOP	£4.50
hennesey XO	£9.50
janneau VSOP armagnac	£4.50

liqueurs & digestifs

amaretto	£3.75
amaro nonino	£4.95
baileys (50ml)	£4.00
benedictine	£3.75
cointreau	£3.75
drambuie	£3.75
grand marnier	£3.75
grappa	£3.75
kummell	£4.00
sambuca (50ml)	£4.50
tia maria	£3.75

malt whisky

glenmorangie	10 years old	£4.00
laphroaig	10 years old	£4.00
the macallan	10 years old	£4.25
glenfarclas	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
jim beam	£3.75
woodford reserve L&G	£4.25
sazerac straight rye	£4.75
nikka white label	£4.95
nikka black label	£4.95
nikka from the barrel	£4.95

coffee & tea

cappuccino	£2.75
espresso	£2.50
large espresso	£3.25
latte	£3.25
americano	£2.95
filter coffee	£2.50
liqueur coffee & fresh cream	£5.95
selection of herbal, fruit & breakfast tea	£2.25
hot chocolate	£3.25