

NIBBLES

Selection of dips

£3.00
per dip

with crisp ciabatta croutons

- Hummus and harissa
- Sweet tomato and shallot chutney
- Spiced apple jam
- Basil pesto
- Black olive tapenade
- Red onion & chilli marmalade
- Pickled red pepper
- Green noccerella olives

Mini Chorizo and black pudding

£4.00

Roasted in garlic and rosemary

Selection of homemade breads

£3.00

extra virgin olive oil and aged balsamic,
unsalted butter and flaked sea salt

TO START

Today's soup

£6.00

toasted sour dough

Chicken liver parfait

£8.00

spiced apple jam, toasted brioche

Sweet chilli crayfish salad

£8.50

Spring onion, red chard and warm bread

Pear and walnut salad

£7.00

chicory, watercress and Stilton

Wye Valley asparagus and Parma ham

£9.50

poached duck egg, hollandaise and brioche

Baked garlic camembert

£9.00

Red onion & chilli jam and toasted olive oil ciabatta

Black pudding Scotch egg

£7.50

Morcilla puree, Manchego cheese and pickled red pepper

Crab and chilli fishcake

£8.50

Mozzarella centre, sweet tomato and shallot chutney

HOMELY CLASSICS

Sausage of the day

£9.50

mash potato and gravy

Pie of the day

£14.00

Fish pie

£15.00

salmon, prawns, smoked haddock, cod and poached egg

Warm cobb salad

£15.00

Chicken, avocado, blue cheese, bacon, soft boiled egg

FISH MAINS

Sea bass 'en papillote'

£19.00

Jersey Royals, samphire and crayfish tails

Thai monkfish curry

£19.00

Sweet chilli & shallot pickle, sticky rice

Scampi and chips

£16.00

tartare sauce

Fish and chips

£15.50

mushy peas, bread, butter and tartare sauce

Inka grilled tiger prawns

£15.00

pea and mint ravioli, pea puree, parmesan, lemon oil

Hot smoked salmon & peppered mackerel

£16.50

Jersey royals and herb salad

Food described in this menu may contain nuts, eggs, flour, other known allergens or their derivatives. If you suffer from any allergy or food intolerance please notify a member of staff before placing your order. Please be advised we cannot guarantee that any food item prepared in our kitchens will be free from allergens.

GRILL MAINS

Pork belly and diver scallops £22.00
Apple puree, cider jus, parmesan and truffle fries

Local Corn fed chicken breast £16.00
Pancetta, hazelnut risotto and kale

RARE BREED BRITISH BEEF

8oz Beef fillet £34.00
served with traditional garnish, herb butter and chips

10oz Sirloin steak £25.00
served with traditional garnish, herb butter and chips

10oz Rib eye steak £25.00
served with traditional garnish, herb butter and chips

SAUCES

Béarnaise £2.00
Peppercorn and cognac £2.00
Port and Stilton £2.00

Aiden's prime 5oz or 10oz burger £9.50/£13.50
(85% chuck steak and 15% bone marrow)
Served with beef dripping chips or fries

with a choice of toppings

blue cheese and crisp onion £3.00
maple cured bacon and mature cheddar £3.00
lettuce, tomato, gherkin and red onion £2.00
BBQ pulled pork £6.00
Mozzarella, pesto and rocket £4.00
black pudding and fried egg £4.00
sweet chilli crayfish tails and spring onion £6.00

VEGETARIAN OPTIONS

Fresh pappardelle £14.50
Mozzarella Boccicini, pesto, rocket and parmesan

Thai red vegetable curry £14.00
Sweet chilli and shallot pickle, sticky rice

Goats cheese croute £14.00
Sun-dried tomatoes, olives and mixed leaf

Pear and walnut salad £14.00
Chicory, watercress and stilton

SIDE DISHES

£3.50

- Beef dripping chips or fries
- Parmesan and truffle fries (£1 supplement)
- Roasted onion mash
- Broccoli and French beans with hollandaise
- Spinach and mushrooms
- Chilli and garlic mange tout
- Rocket and parmesan salad
- Mixed house salad
- Beer battered onion rings

YOUNG DINERS MENU

written by Lauren, Harrison and Isabella

BREAKFAST MENU

Available 9am – 12pm weekends and bank holidays

TASTING MENU

Available Wednesday to Saturday from 6pm
(subject to availability)

All our beef is sourced from small Cheshire farms and dry hung on the bone for four weeks.
We cook all the steaks over coconut husk charcoals on our Inka grill.
All our chips and fries are cooked in beef dripping.