

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

cod & watercress fishcakes, winter leaf, tartar dressing £6.75

heritage beetroot & fig salad, crumbled goat's cheese £6.50

potted confit duck, toasted brioche, pear & star anise relish £7.25

baked field mushrooms with port & stilton, walnut gratin £6.95

tempura king prawns, sweet chilli sauce, coriander mayonnaise £7.95

beef carpaccio, parmesan basket, radish & hazelnut, damson dressing £8.95

caramelised scallops with pancetta & raisins, spiced cauliflower purée £11.95

main course

baked cod with a lemon beurre blanc, rösti potato & winter ratatouille £16.50

roast chicken breast, garlic & rosemary, roasted roots, sautéed potatoes, smoked bacon & baby onion jus £15.95

pappardelle pasta, fennel, orange & asparagus, nut crumble £13.95

pork fillet with apricot & chestnuts, apple mash, spinach, dijon & mushroom sauce £16.95

fillet of sea bream, braised leeks, red pepper & caper mayonnaise, goat's cheese croquettes £17.95

paupiette of plaice, hot smoked salmon mousse, potato & artichoke al forno, buttered salsify, salsa verde £18.95

rump of lamb, moroccan sweet potato & courgette ragoût, sultana & mint yogurt dressing £19.95

olivers steak "au poivre", hand-cut chips, roast vine tomatoes - rib eye £21.95 / fillet £25.95

side orders

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

beef tomato & red onion • wilted greens • garlic ciabatta £4.00 each

dessert

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

apple frangipane tart, crème anglais £6.75

dark chocolate, hazelnut & black cherry mousse, vanilla & coffee chantilly £6.25

orange pannacotta, almond brittle, burnt orange segments £6.50

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

~ 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)

~ 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)

~ 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 it has a firm texture and a rich depth and sweet flavour. (UP/V)

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
laphroaig	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	£2.75
espresso	£2.50
large espresso	£3.25
latte	£3.25
americano	£2.95
filter coffee	£2.50
liqueur coffee & fresh cream	£5.95
hot chocolate	£3.25

cheshire tea company

cheshire 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