

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

roasted pumpkin & chestnut soup, lemon thyme crème fraîche £5.75

winter spiced salmon gravadlax, fennel & radish salad, dill & lime dressing £6.95

duck liver pâté, redcurrant & port jelly, toasted ciabatta, fig & date chutney £7.50

grilled goat's cheese on croûton, honey & sesame drizzle, heritage beets £6.75

wild mushroom, parmesan & truffle soufflé, olive tapenade £7.25

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

venison carpaccio, capers & lemon zest, parsnip crisps, redcurrant dressing £9.95

gratin of king scallops with pancetta, garlic & white wine parsley sauce £11.95

main course

baked fillet of cod, tagine of butter beans, sweet potato & courgette, coriander mayonnaise £16.50

turkey paupiette in streaky bacon, onion, sage & lemon stuffing, herb roast potatoes, root vegetables £15.95

slow-cooked cheshire beef, horseradish mash, wilted kale £16.95

spinach & ricotta crêpe, walnut gratin, winter slaw £13.95

seabass fillet, crab & saffron crumble, sautéed potato & braised fennel, orange cream sauce £17.95

sea trout fillet, rösti potato, pea, chorizo & baby onion fricassee £18.95

duck breast, chilli & garlic buttered bok choy, dauphinoise potato, plum compôte £19.95

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

side orders

roasted roots • thin chips/hand-cut chips • horseradish mash • beef tomato & red onions • wilted greens £4.00

dessert

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

rum & kumquat crème brûlée, almond tuille biscuit £6.50

christmas pudding, warm fruits of the forest, orange & vanilla brandy sauce £6.25

banoffee tart, banana liqueur syrup £6.75

three scoops of butterfons cheshire ice cream: vanilla custard/wild strawberry/honeycomb/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.

~ Buxton Blue ~

Buxton Blue is a cousin of Blue Stilton. It is lightly veined and has a wonderful deep russet colouring that hints at the very special tang of its flavour. This cheese is perfect with a chilled glass of sweet dessert wine. (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)

~ Ribblesdale Smoked Goat's Cheese ~

A naturally smoked goats cheese from the Yorkshire Dales, dry but creamy taste with a delicate oaky tang. Pale white in colour, it has a dark rind that comes from being smoked for 6 hours over oak chippings. (V/P)

~ Tunworth ~

Tunworth is a traditional Camembert-style cheese handmade by Stacey Hedges and Charlotte Spruce from pasteurised cow's milk. It has a creamy texture and a thin wrinkled rind with rich, sweet and nutty flavours. (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
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