

£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

cod & watercress fishcakes, winter leaf, tartar dressing

heritage beetroot & fig salad, crumbled goat's cheese

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

baked field mushrooms with port & stilton, walnut gratin + £1.95

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

beef carpaccio, parmesan basket, radish & hazelnut, damson dressing + £3.95

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

### *main course* £12.95

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

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

pappardelle pasta, fennel, orange & asparagus, nut crumble

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

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

paupiette of plaice, hot smoked salmon mousse, potato & artichoke al forno, buttered salsify, salsa verde + £6.00

rump of lamb, moroccan sweet potato & courgette ragoût, sultana & mint yogurt dressing + £7.00

olivers steak "au poivre", 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 • wilted greens • garlic ciabatta

### *dessert* £5.00

sticky ginger bread & pistachio pudding, custard ice cream

apple frangipane tart, crème anglais

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

orange pannacotta, almond brittle, burnt orange segments

three scoops of butterscotch 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

cod & watercress fishcakes, winter leaf, tartar dressing

heritage beetroot & fig salad, crumbled goat's cheese

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

baked field mushrooms with port & stilton, walnut gratin + £1.95

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

beef carpaccio, parmesan basket, radish & hazelnut, damson dressing + £3.95

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

### *main course* £14.95

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

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

pappardelle pasta, fennel, orange & asparagus, nut crumble

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

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

paupiette of plaice, hot smoked salmon mousse, potato & artichoke al forno, buttered salsify, salsa verde + £4.00

rump of lamb, moroccan sweet potato & courgette ragoût, sultana & mint yogurt dressing + £5.00

olivers steak "au poivre", 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 • wilted greens • garlic ciabatta

### *dessert* £5.00

sticky ginger bread & pistachio pudding, custard ice cream

apple frangipane tart, crème anglais

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

orange pannacotta, almond brittle, burnt orange segments

three scoops of butterscotch 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)

### ~ 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 |
| remy martin VSOP      | £4.50 |
| hine VSOP             | £4.50 |
| hennesey XO           | £9.50 |
| janneau VSOP armagnac | £4.50 |