

Sunday Lunch

£16.95 two courses

aperitif by the glass

lunetta prosecco, £6.95 • kir royale £7.50 • elderflower bellini £7.50

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

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

duck liver pâté, toasted ciabatta, fig & date chutney

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

wild mushroom, parmesan & truffle soufflé, olive tapenade

main course £11.95

roast topside of beef, yorkshire pudding, herb roast potatoes, root vegetables, red wine jus

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

roasted lemon chicken breast, arrabiata linguine, fresh parmesan

fillet of pork in smoked bacon, chestnut & apricot stuffing, winter cabbage, apple mash, dijon sauce

spinach & ricotta crêpe, walnut gratin, winter slaw

side orders £4.00

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

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

rum & kumquat crème brûlée, almond tuille biscuit

bread & butter pudding, crème anglais, whisky marmalade

cherry & dark chocolate frangipane tart, lemon crème fraîche

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

~ 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