

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

smoked trout & smoked mackerel timbale, dill & pink peppercorn salsa

chicken, pork & juniper terrine, pear & star anise chutney

red onion & goat's cheese tart, rocket salad, dijon vinaigrette

mrs. kirkham's lancashire cheese & chive soufflé, piccalilli

main course £11.95

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

poached salmon fillet, risotto of crab & spring onion, fresh samphire

chicken breast, spinach & brie mousse, layered potatoes, ribbon vegetables, sun-dried tomato coulis

sticky-fried pork belly, bok choy, red peppers, egg noodles, chilli & ginger sauce

wild mushroom & shallot crêpe, walnut & blue cheese gratin, baby leaf

side orders £4.00

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

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

chocolate tiramisu cake, orange syrup

bread & butter pudding, crème anglais, whisky marmalade

citrus tart, lime crème chantilly, raspberry coulis

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

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|----------------|-------|
| 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

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|---------------|--------------|-------|
| 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

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|-----------------------|-------|
| jack daniel's | £3.75 |
| woodford reserve L&G | £4.25 |
| sazerac straight rye | £4.75 |
| nikka from the barrel | £4.95 |

coffee

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|------------------------------|-------|
| 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

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|--------------------|-------|
| 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

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| 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

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| courvoisier VS | £3.75 |
| hine VSOP | £4.95 |
| hennessy XO | £9.50 |
| janneau VSOP armagnac | £4.75 |