

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

cured sea trout, pea & herb salsa, lime crème fraîche, focaccia

gruyère & watercress soufflé, pesto dressing

chicken, pork & green peppercorn terrine, green tomato & courgette relish

cod & watercress fishcakes, red pepper & caper mayonnaise

main course £11.95

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

baked cod fillet, summer vegetable chowder, parma ham crisps

marinated chicken breast in garlic, lemon & rosemary, layered roots, summer greens, red wine jus

pappardelle pasta, fennel, orange & asparagus, nut crumble

pork fillet with black pudding, apple mash, spinach, dijon & mushroom sauce

side orders £4.00

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

beef tomato & red onion • summer greens • garlic ciabatta

dessert £5.00

sticky ginger bread & pistachio pudding, custard ice cream

tarte au citron, elderflower crème fraîche

dark chocolate, hazelnut & orange mousse, vanilla & coffee drizzle

pineapple carpaccio, coconut ice cream

3 scoops of buttermilk 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)

~ Black Bomber ~

Made in Snowdonia a cheese with a name like Black Bomber is never going to be subtle! Fabulously strong extra mature cheddar, powerful but mellow, it is slightly sweet with a hint of caramel and has a creamy texture that you don't usually get with cheddars. (V/P)

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

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 1998 colheita | £6.95 |
| wiese & krohn 1982 colheita | £8.95 |

cognac & armagnac

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| courvoisier VS | £3.75 |
| remy martin VSOP | £4.50 |
| hine VSOP | £4.50 |
| hennessy XO | £9.50 |
| janneau VSOP armagnac | £4.50 |

liqueurs & digestifs

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| amaretto | £3.75 |
| amaro nonino | £4.95 |
| baileys (50ml) | £4.00 |
| benedictine | £3.75 |
| cointreau | £3.75 |
| drambuie | £3.75 |
| grand marnier | £3.75 |
| grappa | £3.75 |
| kummell | £4.00 |
| 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 |
| glenfarclas | 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 |
| jim beam | £3.75 |
| woodford reserve L&G | £4.25 |
| sazerac straight rye | £4.75 |
| nikka white label | £4.95 |
| nikka black label | £4.95 |
| nikka from the barrel | £4.95 |

coffee & tea

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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 |
| selection of herbal, fruit & breakfast tea | £2.25 |
| hot chocolate | £3.25 |