



A La Carte Menu - Available Lunch & Evenings.

Starters

Chicken liver, Brandy & cream Pate, Gooseberry chutney, Melba toast.	£7-00
Spiced Duck leg confit, On salad leaves, Orange & Balsamic dressing.	£8-50
Sliced Avocado on Thai Coconut & Coriander coleslaw, sweet red chilli & Ginger Sauce.	£7-50
Smoked Trout Fillet, Celariac tian, Parmesan & Basil crème fraiche, drizzled with roasted Red Pepper Pesto.	£8-00
Home made Soup of the day, Oven Baked Granary roll, Salted Butter.	£5-50
Bacon wrapped Scallops, grilled Black pudding, Balsamic reduction. Starter/Main	£10-00/£20-00

Main Courses

Grilled Fillet of Sea Bream, spicy Chorizo upon an onion, sultana buttered couscous, fresh Lime.	£18-50
Pan fried Venison Steak, red wine poached Pear, Rosti Potato & Port Wine Sauce.	£22-50
Butternut Squash, Spinach & Parmesan Risotto & Fresh Basil Pesto.	£14-50 (v)
Cumin roasted Lamb rump Boulangere Potatoes served with a rich Rosemary & red wine sauce.	£19-00
Pan fried Duck breast, Aromatic Five spice, toasted sesame seed potato mash with a Lemon, Paprika & Honey soy sauce.	£19-50
Pan fried Chicken breast on crushed Parsnip & Apple, Cider cream & Shallot sauce, New Potatoes.	£14-95
Locally sourced English Fillet steak, grilled Tomato, Mushrooms & thick cut Chips.	£23-50
Mushroom, Red Wine, Peppercorn or Stilton sauce.	£2-50
Cheshire Cheese, Leek & Rosemary Bread & Butter pudding with a white wine cream sauce.	£14-50 (v)

Main Courses Are Accompanied By Seasonal Vegetables.

Thursday Night (Gourmet Night) 3 Course A La Carte Dinner £24-95* excludes Fillet steak, optional sirloin steak.

Optional Extras £3-00

Hand Cut Thick Chips - Green & Black Olives - New Potatoes - Tomato & Red Onion Salad

Menu Available until 26th November 2011 & will resume on Friday 6th January 2012