

New Menu February 2011 A La Carte

Two courses for only £17
Three courses for only £20

Appetisers

Selection of Italian Breads with Balsamic Puddle £2.50

Olives Marinated in Lemon Thyme £2

Toasted Buffalo Mozzarella, Pesto and Sun-blushed Tomato Focaccia £3.50

Starters

Green Pea and Asparagus Risotto, Crumbed Feta and White Truffle Oil (V) £5.50

Belly of Rare Breed Pork with Teriyaki Marinade and Glazed Pak Choi £6

Home Made Soup of the Day (V) £4.50

Treacle Cured Salmon, Rocket, Cucumber and Fennel Pickle £6

Chef's Pasta of the Week £6 (£10 as main)

Pan-seared King Scallops, Strawberries and Vintage Balsamic £7.50

Ham-hock Terrine, Savoy Cabbage and Home-made Piccalilli £6

Baked Portobello Mushroom, Stilton Rarebit and Aubergine Caviar (V) £5

Confit of Duck Leg, Coriander, Mint and Chilli Salad, Pomegranate Dressing £6.50

Galia Melon, Mango and Cucumber Salad with Wasabi Vinaigrette £4.50

Fish Dishes

Tandoori Monk Fish with Fresh Mussels, Coconut Rice and a Light Curry Sauce £15

Chef's Fish Dish of the Day £15

Baked Sea Bass Fillets with Chorizo, Roast Peppers and Pak Choi £13.50

Herb-crusted Hake Fillet, Asparagus and Tomato and Garlic Confit £14

Main Courses

Roasted Rump of Lamb, Mini Shepherd's Pie and French Style Peas £14

Seared Calves Liver, Caramelised Shallots, Crisp Pancetta with Wild Garlic and Chive Mash £14

Corn-fed Chicken Supreme, Onion Rosti and Coq au Vin Sauce £13

Wild Mushroom, Spinach and Boursin Wellington, Sun-blushed Tomato Fondue (V) £11

From the Grill

8oz Sirloin Steak £15.00

7oz Fillet Steak* £17.00

10oz Ribeye Steak on the Bone* £18.00

All served with mushroom, cherry vine tomatoes, hand cut chips and a choice of sauce:
Saffron chilli butter, Dianne or 3 Peppercorn

*£3.00 supplement to fixed price 2 or 3 course menus

Sides

Hand-cut Chips with Rock Salt

Wild Garlic Mash

Buttered Savoy Cabbage

Orange-glazed Baby Carrots

Green Beans, Shallot Butter

Potatoes of the Day

All at £3

Desserts

Banana Parfait, Toasted Marshmallows and Chocolate Fondant

Lemongrass Pannacotta, Coconut Ice-cream and Pineapple Shooter

Spiced Plum Tarte Tatin with Vanilla Bean Clotted Cream (allow 15 mins cooking time)

Chocolate Brownie and Strawberry Skewer with Pistachio Ganache

110's Cheese Board with Chutney and Biscuits

Cheshire Farm Ice-cream and Sorbets

All at £5.50

V I P Menu

3 Courses for £12.50

Starters

Soup of the Day with Fresh Bread

Smoked Chicken and Caesar Salad

Chilli and Garlic Tiger Prawns

Mains

110's Home-made Steak Burger with Monterey Jack Cheese and Relish

Tempura Cod, Hand-cut Chips and Pea Puree

Roasted Chicken Breast Supreme, Potatoes and Mushroom Sauce

Desserts

Lemon and Raspberry Posset with Vanilla Shortbread

Chocolate Marble Cheese Cake

Ice-cream or Sorbets