



# Food Menu

Food Served Daily 11-10pm

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## Hello and Welcome

We're pleased you're here to sample the delights of our hospitality.

Whilst you're here we hope you enjoy our latest menu which now features more British produce than ever before. Our menu is complimented by our range of delicious wines and cask ales. Before making your choice of what to eat don't forget to check out our specials.

We hope you, and your friends and family enjoy your visit.

## Your Feedback

We're always interested to hear from you regarding anything to do with our menu or pub. Whatever you would like to talk to us about please feel free to email us at:

[bestofbritishpubs@orchidgroup.co.uk](mailto:bestofbritishpubs@orchidgroup.co.uk)



For the second year running we're mad about supporting British farmers. Our fresh chicken breast is Red Tractor Farm Assured, and that's the way it's staying. Just look for where we mention red tractor on our menu!

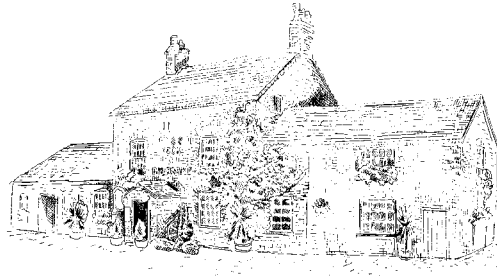
## DIAMOND CLUB

Why not sign up to our Diamond Club and enjoy 25% off your food bill Monday to Friday\*

Available to anyone over 50! Ask one of our team for an application form today!

[www.diamondclubcard.co.uk](http://www.diamondclubcard.co.uk)

\*Terms and conditions apply.



## Cock & Pheasant

*at Bollington*

15 Bollington Cross, Bollington, Macclesfield, Cheshire, SK10 5EJ Tel: 01625 573 289

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### To Start

Eggs Benedict 4.75

Pork and real ale pâté with pear, apple and chilli chutney 4.50

Crayfish cocktail with our homemade lightly spiced sauce 4.75

Proper jacket potato wedges with Brue Valley Vintage Cheddar (v) 4.25  
or Brue Valley Vintage Cheddar and crispy bacon 4.50

Homemade soup of the day 3.75

Red Tractor Farm Assured chicken breast and chorizo salad 4.50

Grilled sardines<sup>†</sup> with red wine and gremolata sauce 4.75

King prawns sautéed in butter with fresh chilli and garlic 5.25

Gruyère, mushroom and smoked garlic tart (v) 4.75

Roasted red pepper filled with tomato and herb cous cous and barrel aged Greek feta (v) 4.50

### Ploughman's

Available as a plate for one or as a platter to share 5.75/8.95

A traditional style Ploughman's lunch with your choice of one of these;

- Brue Valley Vintage Cheddar (v)
- Warm four cheese and roast onion quiche (v)
- Succulent pork pies

### Sandwiches

*On thick sliced white or malted bloomer. Available Monday to Saturday between 12 - 6pm.  
See our soft drinks range on the back page.*

Add potato wedges or chips 1.00

Crispy bacon and Brue Valley Vintage Cheddar 4.75

Crayfish with our homemade lightly spiced sauce 4.75

Red Tractor Farm Assured chicken breast with lemon and cracked black pepper crème fraîche and rocket 4.75

Dingley Dell pork and herb sausages with homemade crispy onions and English mustard mayonnaise 4.85

Toasted triple decker club with Red Tractor Farm Assured chicken breast, crispy bacon and a fried egg 4.95

Barrel aged Greek feta and balsamic roasted vegetables 3.95



## Pub Favourites

Slow roasted British pork belly on homemade mash with mushy peas and red wine gravy 7.95

*Why not try your mash with wholegrain mustard?*

Beef lasagne with homemade garlic and herb bread and a salad of rocket, mizuna and slow roast tomatoes 8.25

Dingley Dell pork and herb sausages with homemade mash, crispy onions, peas and gravy 7.95

Pie of the day with peas, gravy and homemade mash or chips 8.35

Red Tractor Farm Assured chicken breast with a polenta and thyme crust on spiced tomato and chorizo cassoulet finished with baby spinach 8.50

Slow cooked shank of lamb in rich minted gravy with homemade mash and green beans 9.95

Red Tractor Farm Assured chicken breast filled with Brue Valley Vintage Cheddar and wrapped in pancetta with BBQ sauce, chips and a salad of rocket, mizuna and slow roast tomatoes 8.60

Vegetable moussaka with a salad of rocket, mizuna and slow roast tomatoes and homemade garlic and herb bread (v) 7.25

Gruyère, mushroom and smoked garlic tart on a bed of balsamic and garlic roasted red peppers, tomatoes, courgettes and aubergine (v) 7.50

## Curries

*All served with rice and warm naan bread.*

Sweet potato and spinach - mildly spiced vegetable, tomato and coconut curry (v) 7.75

Chicken makhani - chicken breast cooked in a spiced buttery tomato sauce with spinach 7.95

Yellow Thai - chicken breast cooked in an aromatic Thai style sauce with choy sum and lime leaves 7.95

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## Traditional Sunday Roast

Please ask for today's choice. All served with new and roast potatoes, stuffing, two Yorkshire puddings, seasonal vegetables and lashings of gravy 7.95

## Two Course Sunday Special

We believe that Sunday's should be a special day to spend some quality time with family and friends. We know you love our Sunday roast and everyone enjoys a cheeky pudding, so, to tempt you to indulge, we're pleased to be able to offer you a two course Sunday roast... go on you know you want to!

Enjoy a two course Sunday roast dinner by adding any pudding from this menu as your second course\*\* 10.50

\*\*Two course option must be ordered together.

## Party of six or more?

Why not pre-book your Sunday roast. Just call or email us.

Subject to availability

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## Gourmet Burgers

*Our 8oz\* steak burgers are made using only Aberdeen Angus steak and our chicken burgers are made using Red Tractor Farm Assured chicken breast. Our burgers are all served with our homemade relish and chips.*

Ultimate burger - steak burger, half a Red Tractor Farm Assured chicken breast, crispy bacon, Brue Valley Vintage Cheddar, homemade crispy onions and BBQ sauce **8.65**

Spicy bean burger with homemade crispy onions, BBQ sauce and Brue Valley Vintage Cheddar (v) **6.85**

### **Order a steak or chicken burger with;**

Brue Valley Vintage Cheddar and crispy bacon **7.25**

Sticky bourbon glaze and homemade crispy onions **7.25**

Hot and spicy chilli BBQ sauce and homemade crispy onions **7.25**

## Simply Fish

Hand battered fish<sup>†</sup> with chips and mushy peas **7.95**

Smoked haddock mornay<sup>†</sup> with homemade mash, wilted spinach and cheese sauce **8.95**

Whitby breaded scampi<sup>†</sup> with chips and peas **7.50**

Salmon fillet<sup>†</sup>, sundried tomato and fresh herb butter, green beans, crushed new potatoes with crème fraîche and spring onions **9.50**

Salmon<sup>†</sup> and spinach tossed with linguine in a lime, fresh herb and cracked black pepper cream **10.25**

## Grills

7oz\* sirloin steak with chips, beer battered onion rings, mushrooms and half a grilled tomato **10.75**

10oz\* gammon steak with fried eggs or grilled pineapple, chips and half a grilled tomato **8.95**

8oz\* rump steak with chips, beer battered onion rings, mushrooms and half a grilled tomato **9.75**

Add Diane sauce, peppercorn sauce, sticky bourbon glaze or hot and spicy chilli BBQ sauce for **1.30 each**

## Sides

**2.00 each**

Wholegrain mustard mash

Chips with garlic mayonnaise

Proper jacket potato wedges with garlic mayonnaise

Mizuna, rocket and slow roast tomato salad

French beans with sun dried tomato and fresh herb butter

Garlic and herb bread with Brue Valley Vintage Cheddar

Beer battered onion rings

Crusty bread with olive oil and balsamic vinegar





## Salads

Barrel aged Greek feta with a salad of peas, broad beans, French beans, crisp salad leaves and fresh mint tossed with lemon dressing (v) 6.95

Red Tractor Farm Assured chicken breast, grilled nectarine, crisp pancetta, slow roast tomatoes and crisp salad leaves tossed in a grapefruit dressing 7.60

Grilled sardine fillets† topped with red wine and gremolata sauce on a salad of crisp leaves and new potatoes 7.35

Red Tractor Farm Assured chicken breast with a polenta and thyme crust on a salad of crisp leaves, peas, French beans and broad beans tossed in a chilli citrus dressing 7.70

## Puddings

*Our real Cornish ice cream is from Callestick Farm in Truro.*

Simply Callestick Farm ice cream, choose from: vanilla, strawberry, mint crisp or Belgian chocolate with a homemade honey wafer 3.45

Espresso panna cotta with a homemade honey wafer and caramel syrup 3.75

Double chocolate fudge cake with vanilla ice cream or cream 3.95

Pudding of the day with custard, vanilla ice cream or cream 3.95

Cherry bakewell cheesecake with vanilla ice cream 3.95

Lemon meringue pie with crème fraîche 4.25

Mixed berry and Scottish shortbread Eton mess 4.50

## Soft Drinks

*We offer a wide range of premium soft drinks. Ask us what's available today.*

**Appletiser**, 100% fruit juice, part of your five a day (275ml)

**Fruitiser**, choose from Raspberry and Pomegranate or Mango and Mandarin, part of your five a day (275ml)

**Coke, Diet Coke or Schweppes Lemonade** all served perfectly over ice

**Belu English Mineral Water** (330ml and 750ml) choose from still and sparkling

**Feel Good Drinks** (375ml) Still: Mango and Orange, Apple and Blueberry

Sparkling: Cranberry and Lime, Cloudy Lemon, Orange and Passion Fruit

## Fairtrade Hot Drinks

*All of our coffee, tea and hot chocolate is Fairtrade. If you're in a rush why not ask for yours as a takeaway!*

**Americano, Double Espresso, Cappuccino, Hot Chocolate, Café Latte, Pot of Tea, Café Mocha, Speciality Teas, Espresso**

Or try one of our liquor coffees:

**French - Courvoisier Brandy, Calypso - Tia Maria, Highland - Scotch, Irish - Baileys or Jameson**

See our chalkboards for hot drink prices or ask your server.

All dishes are subject to availability. Dish descriptions may not list every ingredient. Whilst every care is taken during preparation, all fish dishes (†) may contain small bones. All weights (\*) are approximate and uncooked. (v) Suitable for vegetarians. Please note: whilst we endeavour to retain the integrity of our vegetarian dishes please be aware all are prepared in a multi-kitchen environment. We cannot guarantee GM free products. All dishes prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Staff are able to supply information regarding the cooking methods and dish components so that you can make your own informed decision as to the suitability of a particular dish. All of our food prices are based on a 15% VAT rate and are shown in pounds sterling.

# Where our food comes from

## 1 Brue Valley Vintage Cheddar

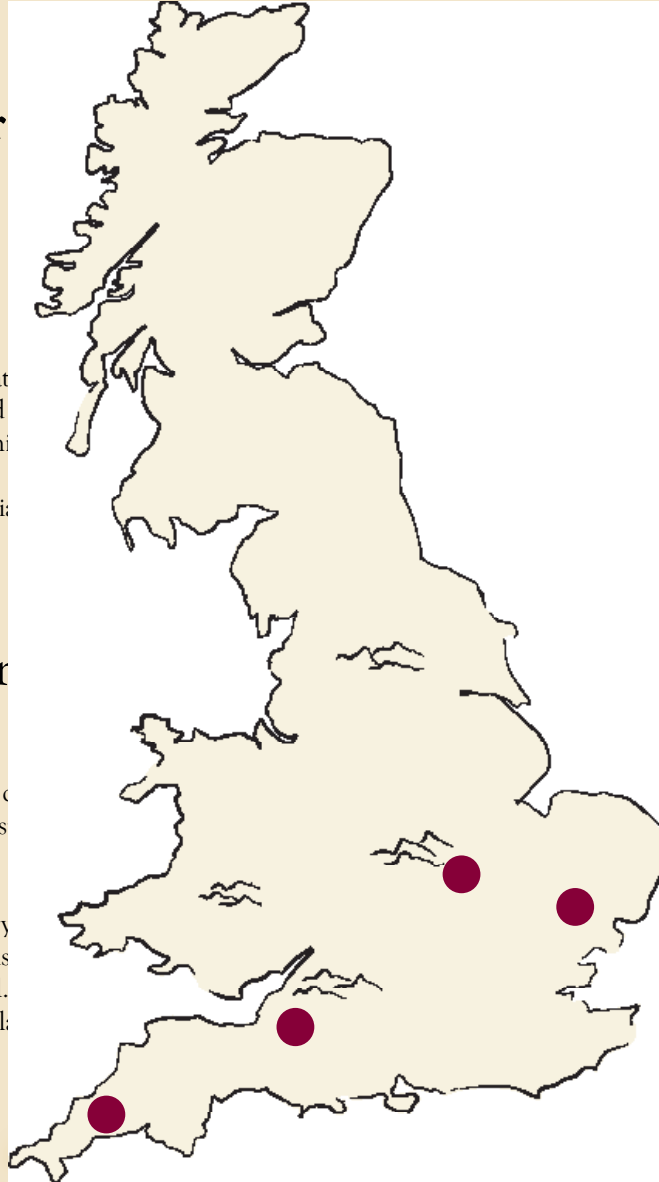
### Somerset

The Clapp family's Brue Valley Farm is based in the lush Somerset countryside and dates back to the 11<sup>th</sup> Century. Their vintage Cheddar was a gold medal winner at last years World Cheese Awards and can be found in our menu. The family put their success down to playing classical music to their herd of Friesian whilst they sleep!

## 2 Callestick Farm

### Truro, Cornwall

Callestick Farm Cornish dairy ice cream is the freshest, purest and creamiest of Cornwall. We couldn't resist bringing some of their ice cream back to share with you. This luxury ice cream is pure indulgence and is an unforgettable taste of Cornwall. Just try one of the four delicious flavours and you will see for yourself.



## 3 Our Pies

### Northamptonshire

Our pie maker (Simon) has shown us so many delicious recipes and we simply couldn't resist letting you try one. Simon is a 3<sup>rd</sup> generation pie maker who has owned pie makers in the country, Northamptonshire. As Simon says "the proof of the pudding (or the pie) is in the eating".

## 4 Dingley Dell

### Denham Valley, Suffolk

Our delicious new pork and herb sausages are produced by Dingley Dell Farm, a Freedom Food accredited business based on Ashmoor Hall Farm in the Denham Valley, Suffolk. The farm is owned by brothers Mark and Paul Hayward who are passionate about rearing happy pigs. We rate these as our best ever, so we're really excited about you trying them.

## Fairtrade Coffee

We are passionate about coffee, and not only believe every cup should be freshly ground and of great quality, but also from a sustainable source which is why you'll only find Fairtrade hot drinks on our patch. Fair enough?



## Quality Cask Ale

No true British pub is complete without serving the iconic Great British pint, and no-ones more proud of their brews than we are. We've teamed up with the Society of Independent Brewers, who work with over 400 local breweries up and down the UK. In fact, on average there are about 10 local breweries within a 40 mile radius of every pub. What are you waiting for? Ask us now about getting some of your local brews in and enjoy a great pint at the same time as supporting your local brewery.



