

Nibbles

Bruschetta Toscana

£4.00

Topped with juicy pear tomato, spring onion and basil, then drizzled with extra virgin oil and balsamic vinegar

Bread and olives

£4.00

Deep purple Kalamata olives with crusty bread, aged balsamic vinegar and extra virgin olive oil

Starters

Soup of the day

£4.75

served with freshly rustic bread and butter

Homemade chicken liver and Cointreau pate

£6.50

with brown toast and complimented by a sweet red onion marmalade

Classic prawn cocktail

£6.90

Atlantic prawns, crisp Iceberg lettuce, traditional Marie Rose sauce, brown bread and butter

Beetroot cured gravadlax

£7.95

with a ‘hot smoked’ salmon nicoise salad

Gambas pil pil

£7.95

Our take on this Spanish tapas bar favourite. King prawns sautéed in a chilli garlic and paprika oil with bread to dip

Garlic mushrooms

£6.50

Button mushrooms in a white wine, parsley and garlic cream sauce. Served on ciabatta bread

Purple beetroot, Heritage tomato and feta salad

£5.95

Served with a beetroot puree and balsamic glaze

Bury black pudding

£6.50

Topped with a soft poached free range egg and a wholegrain mustard sauce

Chicken Caesar salad

starter £6.50

Chicken breast and crisp baby Gem lettuce topped with parmesan shavings, croutons and anchovies

main £11.50

An additional discretionary service charge will be added to bookings of 8 or more

Main courses

Pork fillet medallions

£14.50

Tender pork fillet medallions, pan fried and served with Dijonnaise sauce, seasonal vegetables and a bed of chive mash

Kashmiri chicken curry

£12.50

A delicately spiced, sweet curry served with basmati rice, flatbread and homemade mango salsa

Baked field mushrooms

£12.50

Large field mushrooms, generously topped with grilled goats cheese. Served on a bed of ratatouille

Traditional fish and chips

£13.95

Battered white fish of the day with hand cut chunky chips. Served with mushy peas and homemade tartare sauce

Roast chicken breast

£15.00

Served with peppercorn sauce, seasonal vegetables and house chips

Roast rump of Cheshire lamb

£18.90

Roast rump of lamb, complimented by a rosemary jus, dauphinoise potatoes and fine green beans

Herb crusted cod thermidor

£18.75

Loin of cod, baked with a herb crust, in a thermidor sauce buttered new potatoes and seasonal vegetables

24 day dry aged beef steaks

8oz rump £15.50

We take pride in the fact that our steaks are locally sourced and are

8oz sirloin £19.95

aged for a minimum Of 24 days for the best possible flavour.

8oz Fillet £26.50

We cook them simply over a chargrill and serve with chips, vegetables, roast tomato, mushroom and onion rings

Add a sauce of your choice - black pepper, Dianne or blue cheese

£1.95

Homemade burger

£12.90

Either beef patty or roast chicken breast. Topped with smoked bacon, Jack cheese and served with fries and coleslaw

Side orders

£3.50

Chive mashed potato

Hand cut fat chips

skinny fries

onion rings

Dauphinoise potatoes

Vegetable medley

Tomato and red onion salad

House salad