



The SPINNER & BERGAMOT

M E N U

The Spinner & Bergamot Inn was once owned by the Honourable Smith Barry family of Marbury Hall. The Inn was built around 1746 and has many hidden tales to tell. It was first named 'The Spinner' after a local spinning loom that was located between Pickmere and Wincham. Sir Hugh Smith Barry used this Inn as his favourite ale house and decided to name one of his racehorses after it. The Spinner was a grey filly and in 1762 she ran four times, winning on each occasion and went on to win the Ladies' Plate in Scarborough in 1764.

Because of the good luck the Spinner had brought to the Smith Barry family, Sir Hugh, who owned all the land in Marbury and Comberbach, decided to acquire the Inn himself and later named it the Spinner & Bergamot. The Bergamot was another racehorse which was later to make Sir Hugh's fortune by winning the Chester Cup in 1794. The Barrymoore/Smith Barry family is steeped in local history, from tales of the Marbury Dunn and its silver shoes, the Bluecap Dog and the famous Ghost of the Marbury Lady.

The Smith Barry tales will live on in memory and we will dedicate our service to the local community and passers-by and all those who enjoy the hearty good taste of traditional English Ale, Wine and Good Food.

Warrington Road, Comberbach, Northwich, Cheshire, CW9 6AY
Tel: 01606 891307 www.spinnerandbergamot.com

Starters

Chef's Homemade Soup of the Day served with fresh crusty bread	£4.95
Chef's Pâté with homemade plum chutney, served with malted toast	£5.95
Black Pudding & Pulled Pork Croquette with spiced apple chutney	£5.95
Deep-fried Sesame Coated Goat's Cheese with rocket, confit cherry tomato, finished with balsamic syrup	£5.95
Sautéed Wild Mushrooms with garlic & rosemary finish with a hint of truffle oil, served on toasted ciabatta	£6.95
Chef's Spam Fritters with baby leaf salad and homemade brown sauce	£4.95
King Prawn Tails in a light coriander tempura batter, served on a bed of seaweed and a side order of sweet chilli dip	£8.95
Anti-Pasti assorted breads with olives, balsamic vinegar and Extra Virgin olive oil	£3.95
Scottish Smoked Salmon watercress, lemon and cracked pepper, served with buttered malted bloomer	£6.95

Main Courses

Penne Pasta with Wild Mushroom, Rosemary & Marsala Wine Cream finished with tossed pine nuts, parmesan and truffle oil	£10.95
Add Chicken or Smoked Salmon	£12.95
	small £9.95
King Prawn & Crayfish Tails, Sun-blushed Tomato Linguini Pasta tossed in a spicy Harissa cream, finished with fresh dill	£13.95
	small £9.95
Classic Wild Mushroom Stroganoff with seasoned rice and topped with creme fraiche and fine herbs	£10.95
Add Chicken	£12.95
	small £9.95
Chef's Fish Cakes made with fresh poached salmon and naturally smoked haddock, served with lemon & dill mayonnaise, dressed baby leaf salad and hand cut chips	
	1 fish cake £7.95
	2 fish cakes £11.95

Chef's Chicken Balti Curry finished with fresh coriander, accompanied with seasoned rice, poppodum, yoghurt and mango chutney	£12.95
Fresh Beer-battered Cod & Hand Cut Chips with homemade tartare sauce and a choice of garden or mushy peas	£13.95
Small fish & chips with garden or mushy peas	£9.95
Slow Braised Lamb Shank with leek & bacon mash, asparagus spears, finished with red onion gravy	£14.95
Homemade Steak Burger topped with cheese & bacon, served on a toasted bun with chef's tomato & chilli relish and hand cut chips	£11.95
31 Days Aged 10oz Prime Sirloin Steak accompanied with plum tomato, field mushrooms, Cajun onion rings and hand cut chips	£19.95
Chef's Steak, Mushroom & Ale Pie topped With golden puff pastry, served with garden peas, Chantenay carrots and hand cut chips	£12.95
10oz Gammon Steak with fried local free range eggs, served with pineapple & chilli relish and hand cut chips	£11.95
Butter Roasted Chicken Supreme with garlic & rosemary new potatoes, finished with slow-cooked Ratatouille	£13.95

Side Orders

Steak Sauces - Au Poivre, Diane, Port & Stilton	£2.95
Dressed Baby Leaf Salad	£2.95
Hand Cut Chips	£2.95
Selection of Seasonal Vegetables	£2.95
Herb Mashed Potato	£2.50
Buttered New Potatoes	£2.50
Cajun Onion Rings	£2.95
Fresh Crusty Bread & Butter	£1.50

Puddings

Chef's Flavoured Crème Brûlée served with Amoretti biscuits	£5.95
Chocolate Brownie served with toffee sauce and vanilla ice cream	£5.95
Mixed Berry Mess served with raspberry coulis	£5.95
Selection of Cheshire Farm's Luxury Assorted Ice Creams	£4.95

PLEASE ASK FOR OUR CHEF'S SWEET OF THE DAY

Selection of Classic Cheeses & Assorted Biscuits served with Chef's homemade pickle and celery	£6.95
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Light Lunch Menu

Served Monday to Saturday 12noon - 2.30pm,
for the smaller appetite

all **£6.95**

Roasted Vegetables and Spiced Mixed Beans
on toasted ciabatta topped with melted cheese,
served with coleslaw and chips

Smoked Fish Gratin
cooked in white wine, cream and herbs,
finished with a crusty top and fresh tiger bread

Hand Sliced Roast Ham & Free Range Eggs
served with fruit pickle and a side order of chips

Chef's Quiche of the Day
with mixed salad, coleslaw, served with chips
or new potatoes

Sunday Lunch

Traditional Sunday Roast
served from 12noon - 7.30pm

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones.