

A NIBBLE *with your* TIPPLE

Our Famous Little Porkies
glazed with maple syrup and wholegrain mustard £5.95

Little Scampi in the 'Basket'
homemade tartare sauce £8.95

Salt and Vinegar Whitebait
citrus mayonnaise £5.95

Richard's Oven Baked Macaroni Cheese
with pancetta £6.95

Crispy Chicken Wings
garlic, chilli, five spice £6.95

TO START *or* SHARE

The Cholmondeley Traditional Pub and Seafood Board
little pork sausages, Cholmondeley Chutney,
Scottish scampi, tartare sauce, king prawns pan fried
with garlic and chilli oil, crispy chicken wings, hot smoked
salmon and haddock fishcake and horseradish crème fraîche,
macaroni cheese and pancetta served with granary bread
(*enough for three or four to share*) £26.95

Baked Kidderton Ash Goat's Cheese
baby plum tomato, red onion and basil concasse £8.95

Potted Ham Hock
pickles, shallot, tarragon mayonnaise, granary toast £7.95

Steamed Menai Mussels
chorizo, samphire, white wine, cream, shallots,
seeded brown bloomer bread £9.95

Garden Pea and Parmesan Short Crust Pastry Tart
toasted early sprouting asparagus, whipped Anglesey Feta £8.95

Deville Lamb's Kidneys
pan fried with wholegrain mustard and Worcestershire sauce,
on granary toast £7.95

Field Mushrooms
pan fried with white wine, cream and shallots, on granary toast £7.25

Soup of the Day
freshly made and served with crusty bread £6.50

King Prawns
pan fried with garlic and chilli oil, crusty bread £9.50

ACCOMPANIMENTS

Thyme and Sea Salt Seasoned Chips
'Bloody Mary' ketchup £4.25

Dressed Mixed Leaf Salad £4.25

Seasonal Green Vegetables £4.25

Parmesan and Truffle Chips £4.95

Homemade Onion Rings £3.95

Peppercorn Sauce £2.95



THE CHOLMONDELEY ARMS

Circa 1862

SEASONAL SPECIALS

Slow Braised Feather Blade of Beef
buttered mashed potato, purple sprouting broccoli,
crispy parsnip, Cholmondeley Ale gravy £22.95

Pan Roasted Chicken Supreme
sautéed wild mushrooms, fine green beans,
chicken stock fondant potato, tarragon cream sauce £18.95

Wild Garlic and Watercress Risotto
parmesan crisps, dressed baby watercress £15.95

Pan Seared Sea Bass
buttered new potatoes, purple sprouting broccoli,
salt baked heritage beetroot, warm tartare sauce £19.95

Walnut, Spinach, Feta and Honey Filo Pie
rock fired bell pepper coulis, dressed green salad £16.95

Slow Cooked Yorkshire Middle White Pork Belly
fennel and dill puree, baby carrots, purple sprouting broccoli,
herb buttered new potatoes £18.95

OLD SCHOOL FAVOURITES

Beef Brisket 'Chilli Con Carne'
steamed long grain rice, fresh chillies, cool sour cream,
homemade cornchips £17.95

Clarissa's Green Chicken Curry
steamed jasmine rice, caramelised Pak choi £17.95

Cholmondeley Wagyu Beef Burger
Emmental cheese, streaky bacon, crispy onions, pickles,
tomato and caramelised onion chutney and chips £17.95

Our Famous Local Ale Battered Haddock
served with chips, homemade tartare sauce and 'not so mushy' minted peas £16.95

Our Legendary Handcrafted Steak and Kidney Pie
served with chips and minted 'not so mushy' peas £17.95

28 Day Aged 8oz Prime Ribeye
with roasted tomato, onion rings and Massey's Farm chips £25.95

IN SEASON

Rhubarb, Beetroot, Savoy Cabbage, Carrots, Cauliflower,
Leeks, Wild Garlic, Early Sprouting Asparagus, Purple
Sprouting Broccoli, Sorrel, Spring Greens, Watercress,
New Potatoes, Mushrooms, Rocket, Spinach, Haddock,
Farmed Salmon, Farmed Sea Bass, Menai Mussels.

PUDDINGS

Pear and Vanilla Soufflé
chocolate ice cream £8.95

Dark Chocolate Fondant
raspberries, vanilla whipped cream £7.95

Apple and Yorkshire Rhubarb Crumble
Clotton's Farm custard £6.95

Lemon Curd Cheese Cake
vanilla pod ice cream £6.95

Sticky Toffee Pudding
with Honeycomb ice cream £6.95

Old School Jam Roly-Poly Pudding
homemade raspberry jam, vanilla custard £6.95

Cheshire Farm Ice-Creams
choose from... vanilla pod, raspberry ripple, salted caramel,
chocolate, honeycomb or mint choc chip ice creams
or vegan vanilla ice cream
£4.95 for three scoops | £3.60 for two scoops | £1.85 for one scoop

CHEESE

*Helen and her kitchen team have selected three artisan cheeses
for you to enjoy from the Cheese Yard in Knutsford.*

Our cheese board features...

three seasonal cheeses, served with biscuits,
spiced plum and real ale chutneys.

All for only £9.95

REMEMBER SUNDAYS *at the 'CHUM'*

**Roasted Prime Sirloin of 28 Day Aged Lancashire Beef
or Roasted Leg of Lamb**

***or* Pan Roasted Free-Range Chicken Supreme**

All served with Yorkshire pudding, duck fat and rosemary
roasted potatoes, honey glazed carrots, cauliflower cheese,
seasonal greens and red wine gravy.

Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please let us know and a member of our team will be happy to discuss your needs and provide you with full information of what allergens are included in our dishes.