MENU

STARTERS & SMALL PLATES		MAINS		
Mature Cheddar & JW Lees ale rarebit dipping sauce with toasted focaccia (V)	6.95	sautéed potatoes, buttered greens and white wine	9.95	
Seared king scallops & black pudding, pea purée and crispy bacon	10.95	cream sauce (NGCI) Braised & glazed lamb shank, 20).95	
Duck spring rolls, plum dipping sauce and carrot, cucumber & sesame seed salad	8.95	bubble & squeak, crushed minted peas and rosemary & port gravy (NGCI)		
Homemade soup of the day, warm bread and butter (VGA)	7.25	Honey roast duck breast, dauphinoise potatoes, crispy kale and a blackberry & port gravy (NGCI)	9.95	
Sweet potato & leek tortelloni in a rich tomato & herb sauce, finished with vegan mozzarella (VG)	8.45	Chicken schnitzel, 15	.95	
Smoked haddock & dill fishcakes, wilted spinach and lemon cream sauce	8.45	breaded chicken breast topped with tomato & herb sauce, finished with freshly grated Grana Padano, served with sautéed potatoes & buttered greens		
Creamy Stilton button mushrooms, warm mop-up bread (V)	6.95	Fresh cod fillet in MPA beer batter, Sml 14.95 / Lrg 1 thick cut chips, mushy peas, chunky tartar sauce and lemon ©		
Pulled beef brisket & potato hash cake topped with fried egg	6.95	Add chippy tea curry sauce with bread and butter +1	1.75 5.95	
Chicken liver parfait, apricot & ginger chutney and toast ❸	7.95	sustainably sourced smoked haddock, salmon, hake & prawns in a creamy leek sauce, topped with cheesy mash, served with buttered garden peas and warm mop-up bread &		
Salt & pepper squid, chilli & coriander sauce and grilled lime	8.95		5.95	
		Slow braised steak & JW Lees ale pie, thick cut chips, buttered garden peas or mushy peas and ale gravy	5.45	
Supper Club			1.95	
Menu available all evening	26:			

BURGERS		GRILLS	
Brewery Tower Burger, 2 beef patties, BBQ pulled beef brisket, dill pickle, dry cured bacon, burger relish & Monterey Jack on a sourdough bun, topped with an	16.75	Grilled 10oz half-moon gammon steak, thick cut chips, garlic roasted plum tomato, ale battered onion rings and fried egg or grilled pineapple &	16.45
ale battered onion ring, served with skinny fries & coleslaw Katsu chicken burger,	15.95	Grilled 8oz Sirloin steak, thick cut chips, garlic roasted plum tomato and ale battered	23.95
crispy breaded chicken breast, Katsu curry sauce, kimchi, tomato & cucumber, topped with an ale battered onion ring, served with skinny fries & coleslaw		onion rings Peppercorn sauce (NGCI)	1.95
Sticky sriracha tofu burger, dill pickle, sliced tomato & roast peppers on toasted sourdough bun, served with skinny fries & coleslaw (VG)	14.95	Surf your turf add garlic prawns (NGCI)	4.95

our Supper Club menu

Monday-Thursday from 3:30pm 2 courses for £16.95

3 courses for £19.95

Cauliflower, red pepper & spinach Keralan curry, steamed basmati rice and onion bhajis (VG/NGCI)

14.95



SIDES 6.95 Thai honey halloumi fries, ginger, garlic & chilli sauce and toasted sesame seeds 3 (V) 6.95 Our famous messy chips, thick cut chips topped with pulled BBQ beef brisket with cheesy melt topping (NGCI) Sweet potato fries 4.45 with BBQ dipping sauce (VG/NGCI) Cauliflower cheese, 4.45 Baked cauliflower in a three-cheese sauce (V/NGCI) Ale battered onion rings 4.45 with BBQ sauce (V) 4.25 Thick cut chips with aioli dip (VG/NGCI) 4.25 **Skinny fries** with aioli dip (VG/NGCI) 3.95 Bubble and squeak (V/NGCI) 4.95 Dauphinoise potatoes (V/NGCI) Baby Cobb salad 4.95 with gem leaves, Stilton, avocado, cherry tomatoes and salad cream (V/NGCI) Buttered seasonal greens (VGA/NGCI) 4.45 4.45 Garlic & herb ciabatta (V) add Cheddar melt +50p

PUDDINGS

Sticky toffee pudding, toffee sauce and vanilla ice cream (VGA/NGCI)	7.25
Rich chocolate brownie, dark chocolate sauce and white chocolate ice cream (V/NGO	7.25
Oreo cheesecake, vanilla ice cream and cream (V)	7.25
Warm toffee apple waffle crunch with cinder toffee ice cream (V)	7.25
Baked banana bread with custard and clotted cream ice cream (V)	7.25
Glazed vanilla crème brûlée with shortbread crumb & Bailey's ice cream ³ (V)	7.25
Selection of British cheeses Extra mature Snowdonia Black Bomber, Singletons creamy Lo Clawson Blue Stilton, Cricket St. Thomas Camembert with a	•

ROOM FOR A LITTLE ONE?

chutney, celery and biscuits & (V)

Your choice of freshly brewed coffee or tea served with a bite size dessert. Choose from:

Chocolate brownie (V/NGCI)	
Sticky toffee pudding & toffee sauce (VGA/NGCI)	
Baked banana bread (V)	7.25

Sunday Roasts

Served all day Sundays with all the trimmings, bottomless gravy and unlimited Yorkshire puddings

Traditional Sunday roast

20.05

from 16.95

Sunday sharer

A trio of our hand carved roasted meats with sage & onion stuffing, pigs in blankets, roast potatoes, creamed potatoes, seasonal root vegetables, buttered greens, baked cauliflower cheese, bottomless gravy & unlimited Yorkshire puddings (Perfect for 2 sharing)

Scan to see our Sunday Lunch menu





Book direct with us for a stay in one of our beautiful inns & hotels with fantastic food and drink across the North West and North Wales.



We offer the best rates guaranteed, free cancellation 24 hours before check-in, and free parking at all of our sites.





Scan here to see our calories and allergens

(V) - suitable for vegetarians, (VG) - suitable for vegans, (VGA) - vegan option available, (NGCI) — No Gluten Containing Ingredients, • - Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones. Adults require around 2000kcal per day. Weights stated are uncooked and approximate. Prices are GBP.



