

Spring Lunch Menu

Whilst you wait

Nocella olives 4.50 I Toasted focaccia & oils 4.50

Small plates & Sandwiches

French onion soup & bloomer bread (v, gfo) 7.50

Black pudding scotch egg, brown sauce 7.50

Goats cheese and roasted beetroot bruschetta (v) 8.50

Fish finger butty with house made tartare and pickled cucumber (gfo) 10.00

Mushroom shawarma, crispy mushrooms, cucumber, red onion, gem, roquito peppers, flatbread, tahini dressing (veo) 9.50

Pulled Pork, Bradwall Bakehouse Bun, pickled slaw, chipotle BBQ (gfo) 11.50

Goat's cheese, roquito peppers & fig chutney on Bradwall Bakehouse toasted focaccia (v,gfo) 10.50

Katsu chicken bun, buttermilk chicken, katsu sauce, gem lettuce (gfo) 11.00

Spicy tuna & mozzarella melt, arabiata sauce (gfo) 10.50

Larger plates

Crispy battered cod, chunky chips, minted peas, homemade tartar sauce (veo, gfo) 13.50

Honey roast ham, fried egg & triple cooked chips (gfo) 12.00

Grilled vegetable salad. Courgette, peppers, red onion, new potatoes and turmeric tahini dressing (ve, gf) 16.00
Add chicken 4.00 Add king prawns 6.00

Pasta fregola with king prawns and langoustine, tomato & chorizo bisque 18.50

Buttermilk fried chicken, house pickles, fries, and sauce (gfo) 17.50

Chilli Jam I Blue cheese I Chipotle BBQ I Garlic mayo I Katsu curry I Gravy

Sides (all 5.50)

House salad I Fries I Salt & Pepper Fries I Chunky chips I Onions rings I Mash I Green vegetables I Red cabbage

Go on, treat yourself...

Puddings

Iced coffee Parfit, marshmallow, amaretti 8.00
Sticky toffee pudding, Cheshire Farm honeycomb ice cream 7.50
Apple & rhubarb crumble, Cheshire Farm custard ice cream 8.00
Chocolate brownie, amaretti Chantilly, caramel drizzle (gfo) 9.50
Three scoops of Cheshire Farm ice cream (gf) 6.00

Cheese

Choose from five carefully selected cheeses and eight accompaniments

Tarporley Blue I Drunken Burt I Baron Bigod I Appleby's Smoked Cheshire I Rosary ash goat's cheese
Balsamic Onions I Red onion Marmalade I Fig chutney I Celery sticks I Freshly cut apple I
Honey seeped figs & apricots I Pickled walnuts I Frozen grapes
2 cheeses 11.00 I 3 cheeses 15.00 I 4 cheeses 19.00

The ultimate cheese board, all five cheeses plus all eight accompaniments 25.00

Provenance

Meat - Stanley Jones, Wrexham. **Dairy and Veg** - Oliver Perry, Northwich.
Bread - Bradwall Bakehouse, Sandbach. **Coffee** - Crema, Lake District