



All of our dishes are made using local produce and high quality ingredients, cooked to perfection in house by our talented team of chefs

The Most Important Meal Of The Day Served 7am-10am Mon-Fri & 8am-10.30am on weekends

Supersized White Chocolate & Maple Cookie (V)	5.0	Champagne, Fizz or Gin Afternoon Teas	
Cream Tea (V) Fruit scone, English strawberry jam & Cornish clotted cream	6.0	Feeling indulgent? Speak to your server about upgrading to	
Toasted Tea Cake (V) Netherend butter & preserves	6.0	warm fruit scones with Cornish clotted cream & English strawberry jam & an assortment of homemade cakes. Also includes a selection of fine teas or barista made coffee	
Crumpets (V) Toasted with Netherend butter & preserves	6.0	Classic Flat Cap Afternoon Tea Chef's selection of freshly made finger sandwiches, warm fruit scones with Cornish clotted cream &	19.95p
Elevenses 11am- 2pm every Mon-Sat Served with a hot drink made your way		Afternoon Tea from Noon-5pm every Mon-Sat	
Add smoked salmon Add bacon			2.5 1.5
Avocado on Toasted Bloomer (V) Tomatoes, spinach, chilli flakes, poached egg & toa	sted pump	okin seeds	7.0
Sambazon Acai Superfruit Bowl (Vg) Acai berry sorbet, Goji, coconut & chai granola			8.0
Brunch Bap 'The Cheshire Butcher' handmade sausage & streak	ky bacon, (Cheshire black pudding & fried egg	7.0
Smoked Haddock & Spinach Crumpet Poached egg & Hollandaise sauce			8.0
streaky bacon & fried egg Add two sausages			1.5
Cheshire Hash Fried tomatoes, Cheshire black pudding, onions, spinach, 'The Cheshire Butcher'			8.0
Available 10.3		inch 2.30pm every Mon-Sat	
Porridge (V) Made sweet or savoury			4.0
Le Grand Benedict Toasted English muffin, poached eggs, 'The Cheshir	re Butcher'	streaky bacon & Hollandaise sauce	7.0
Add smoked salmon Add grilled mushroom & tomato	ast		2.5 1.5
The Most Talked About (V) Avocado, poached eggs, chilli flakes & lemon on to	ast		6.0
The Ultimate Vicarage Breakfast The Cheshire Butcher' handmade sausage & streak comato, baked beans, hash brown, Cheshire black p		grilled flat cap mushroom & Larg	ill 6.5 je 12.0
Vegan Feast (Vg) Sausages, black pudding, bacon, grilled flat cap mushroom, tomato & baked beans Smoked Salmon & Scrambled Eggs Chives & lemon on a toasted English muffin			

^{*}If you have any dietary requirements or require any allergen information please ask your server

Feeling Peckish? Available every Mon-Sat from 12-9.30pm

Selection of Homemade Flavoured Breads (V) Served with flavoured butter	3.5
Salt & Pepper Squid Shredded salt & pepper vegetables, sweet chilli & sesame	5.0
Garlic & Parsley Ciabatta With Red Fox Cheshire cheese	4.5
Padron Peppers (V) (GF) Deep fried with roasted garlic mayonnaise	4.0
Parsnip & Chickpea Hummus (V) Lightly spiced, honey, toasted pitta	5.0
Olives (V) (GF) Mixed & marinated	5.0
Hush Puppies Braised beef & sticky BBQ glaze	7.0
Bread-wiches	
Available every Mon-Sat from 12-5pm	
Crispy Cod-wich Weetwood ale battered cod strips, brioche bap, tartare sauce (can reaplace with fishless fillet) (Vg)	8.0
The Cranage Club 'The Cheshire Butcher' grilled chicken & streaky bacon, gem lettuce, mini omelette, tomato, fried onions & garlic mayonnaise, homemade white bloomer	10.0
Add avocado	1.5
The Vegan-Wich (Vg) Chicken style strips, bacon, avocado, tomato, lettuce, garlic mayonnaise, brioche bap	9.0
Torn Beef Ciabatta Jalapenos, Red Fox Cheshire cheese, rocket & chipotle mayonnaise	9.0
Add Massey's fat cut chips Soup	1.5 1.5
Greenery	_
Available every Mon-Sat from 12-9.30pm	
The Caesar	9.0
Cos lettuce, garlic croutons, anchovies, soft boiled egg, Parmesan & streaky bacon	5.0
Add grilled chicken breast	3.5
Superfood Salad (Vg) Avocado, quinoa, spinach, blush tomatoes, roasted red peppers, beetroot, rocket & lemon dressing Add Goat's Cheese	9.0 2.5
Two's Company Share Between Two every Mon-Sat from 12-9.30pm	_
Seafood	24.0
Tempura King Prawns & sweet chilli, smoked cod goujons & tartare sauce, pickled mussels & cockles, salt & pepper squid, dressed rocket & flavoured salads	24.0
Meat Smoked duck ham & pickled cherries, confit chorizo, pastrami, Serrano ham, chicken cola, pear & apple chutney, dressed rocket & flavoured breads	20.0
Vacan (Va)	20.0
Vegan (Vg) Flavoured hummmus, house bread, Padron peppers & garlic mayo, fresh avocado & chilli, curried spinach falafel & onion bhajis	20.0

Here We Go Available every Mon-Sat from 12-9.30pm

Seared Scallops Braised beef & onion suet pudding, sweetcorn, streaky bacon & maple jus	12.0
Smoked Duck Ham Salt & pepper, pickled cherries, beetroot gel, parkin, toasted hazelnuts, coriander & lime split dressing	10.0
Tempura King Prawns Torched pineapple, Asian style slaw, tomato & chilli salsa, toasted sesame & coriander	9.0
Chicken Liver & Cola Parfait Chicken livers from 'The Cheshire Butcher', caramelised apple & pear chutney, honey & oat granola with gingerbread croutes	7.5
Salt & Pepper Crispy Tempeh (Vg) Pickled vegetables with chilli & lime jam	8.0
Soup (V) Roasted celeriac & Bramley apple with flavoured bread & butter	6.0
Main Event Available every Mon-Sat from 12-9.30pm	
Rolled Shin of Beef (GF) Horseradish creamed Massey's potatoes, honey glazed parsnips, shallot petals & burnt onion puree	18.0
Tempura Cauliflower (V) Cauliflower & Belton Farm Cheddar cheese risotto, pickled florets & coral tuille	15.0
Smoked Cod Loin (GF) Crushed baby potatoes, buttered stem broccoli, toasted hazelnuts & Hollandaise sauce	17.0
Confit Lamb Shoulder (GF) Sticky red cabbage, Massey's minted potato, glazed baby carrots, redcurrant jus & fresh berries	19.0
The Ultimate Vicarage Burger Ground beef supplied by 'The Cheshire Butcher', brioche bun, smoked BBQ beef brisket, streaky bacon, Red Fox Cheshire cheese, garlic mushroom, fried onions, salad, pickle, crispy onion petals, coleslaw & Massey's fat cut chips	13.0
Add grilled chicken Add extra burger	3.5 3.5
The Ultimate Vegan Burger (Vg) 'BBQ jackfruit burger, brioche bap, salad, fried onions, cheese, pickle, garlic mushroom, bacon & Massey's fat cut chips	13.0
Add extra burger	3.5
Cranage Pud Braised beef, Weetwood Ale & mushroom, Beltons Farm cheddar cheese mash & roasted roots	16.0
Fish & Chips Weetwood Ale & black onion seed battered British caught cod fillet, mushy peas, tartare sauce & Massey's fat cut chips (Can replace with fishless fillet) (Vg)	14.0

The Cheshire Butchers' Block

(All our steaks are sourced from 'The Cheshire Butcher', served with Massey's fat cut chips, slow roasted plum tomato, garlic mushroom, crispy onion petals & rocket salad)

Cajun Style Chicken Breast Skewer With peanut, chilli & coriander sauce	10oz Himalayan Salt Chamber Aged Ribeye	26.0
With peanut, chilli & coriander sauce 'The Cheshire Butcher' Tomapork With maple glaze, toffee apple & pear compote	8oz Himalayan Salt Chamber Aged Sirloin	22.0
With maple glaze, toffee apple & pear compote		16.0
Add Garlic King Prawns to any dish		18.0
	Add Garlic King Prawns to any dish	4.5

Sauces -1.5

Bearnaise Red Wine Gravy

Peppercorn Blue Cheese Butter

A Bit On The Side - 3.5

Available every Mon-Sat from 12-9.30pm

Massey's Fat Cut Chips (GF)

Truffle & Parmesan

Roasted Roots (V) (GF)

Thyme honey

Rocket Salad (V) (GF)

Balsamic & carraway dressing with shaved Parmesan

Garlic Mushrooms (GF)

Blue cheese crumble

Massey's Creamed Potatoes (GF)

Mature Cheddar cheese & spring onions

Stem Broccoli

Blue cheese butter & honey oat crumble

Room For A Little One

Available every Mon-Sat from 12-9.30pm

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Baked Alaska (V) Chocolate & hazelnut brownie, salted caramel ice cream, Italian meringue & chocolate sauce	7.0
The Sticky Toffee Pudding (V) Sticky dates, vanilla fudge, honeycomb, toffee sauce & caramel ice cream	7.0
Selection of Cheshire Farm Ice Cream or Sorbet (V) White chocolate cookie	6.0
Cheese Pantry Cheese supplied by The Good Cheese Company Cheshire - biscuits, celery, candied walnuts, chutney & quince	Small 8.5 Large 12.5
Cheesecake White chocolate & vanilla mascarpone, passion fruit & stem ginger biscuit	7.0
Share A Dessert Baked Alaska/Sticky Toffee Pudding/Cheesecake	15.0

Vegan Menu Available every Mon-Sat from 12-9.30pm

Breakfast & Brunch See main breakfast menu times

Vegan Feast Sausages, black pudding, bacon, grilled flat cap mushroom, tomato & baked beans				12.0	
Most Talked About Avocado, chilli flakes, lemon, toasted pumpkin seeds & a grilled tomato on toasted wholemeal bloomer			7.0		
Sambazon Acai Superfruit Bowl Acai berry sorbet, goji, coconut, & chai granola				8.0	
1	Peck	xish?			
Selection of Flavoured Breads Almond butter				3.5	
Padron Peppers Deep fried with roasted garlic mayonnaise				4.0	
Flavoured Hummus Toasted seeds, lemon, toasted pitta				5.0	
Olives Mixed & marinated				3.5	
Greenery		Two's Com	ıpanv		
Superfood Salad Avocado, quinoa, spinach, blush tomatoes, roasted red peppers, beetroot, rocket & lemon dressing	9.0		O breads, Padron h avocado & chilli,	20.0	
H	ere	We Go			
Soup Roasted celeriac & Bramley apple, flavoured bread &				6.0	
Salt & Pepper Crispy Tempeh Pickled vegetables with chilli & lime jam				8.0	
Main Event					
Tempura Cauliflower Risotto With pickled florets				15.0	
The Ultimate Vegan Burger BBQ jackfruit burger, brioche bap, salad, fried onions, cheese, pickle, garlic mushroom,				13.0	
bacon & Massey's fat cut chips Add extra burger				3.5	
Fish & Chips Fishless fillet, Massey's fat cut chips, mushy peas & lemon			14.0		
Button Mushroom Bourguignon Pie Massey's creamed potatoes, roasted roots & red wine	sauce			17.0	
Room For A Little One	e	A Bit On The			
Sticky Toffee Pudding Toffee sauce & salted caramel ice cream	7.5	Massey's Fat Cut Chips Truffle & parmesan	Garlic Mushrooms with toasted pine nuts		
Selection of Sorbets & Ice Cream	with a bal		Roasted Root with Thyme Oil		
Chocolate Tart Chocolate miso ice cream & fresh raspberries	7.0	dressing			
2.1.2 Jointo iso iso cream or restrict poemes		Stem Broccoli Almond butter & toasted almond	S		

Sunday Menu Available from 12-9pm

Here We Go

Here We Go				
Smoked Duck Ham (GF) Salt & pepper, pickled cherries, beetroot gel, parkin, toasted hazelnuts, coriander & lime split dressing				
Tempura King Prawns Torched pineapple, Asian style slaw, tomato & chilli salsa, toasted sesame & coriander				
Chicken Liver & Cola Parfait Chicken livers from 'The Cheshire Butcher', caramelised apple & oat granola with gingerbread croutes	pear chu	utney, honey &	7.5	
Salt & Pepper Crispy Tempeh (V) Pickled vegetables with chilli & lime jam			8.0	
Soup (V) Roasted celeriac & Bramley apple with flavoured bread & butter	er		6.0	
\[\frac{1}{2}	ain E	rent		
Nain Event Roast English Sirloin Of Beef Butter & thyme roast potatoes, caramelised celeriac puree, buttered green vegetables, honey roasted carrots, Yorkshire pudding with red wine gravy				
Roast Chicken Breast Butter & thyme roast potatoes, 'The Cheshire Butcher' pig in blanket, stuffing, caramelised celeriac puree, buttered green vegetables, honey roasted carrots, Yorkshire pudding with red wine gravy				
Roast Of The Day Butter & thyme roast potatoes, caramelised celeriac puree, butter roasted carrots, Yorkshire pudding with red wine gravy	ered gree	en vegetables, honey		
Vegan Nut Roast Thyme roast potatoes, almond buttered green vegetables, roasted carrots with red wine gravy			14.0	
Tempura Cauliflower (V) Cauliflower & Belton Farm Cheddar cheese risotto, pickled florets & coral tuille			15.0	
The Ultimate Vicarage Burger Ground beef supplied by 'The Cheshire Butcher', brioche bun, smoked BBQ beef brisket, streaky bacon, Red Fox Cheshire cheese, garlic mushroom, fried onions, salad, pickle, crispy onion petals, coleslaw & Massey's fat cut chips			13.0	
Add grilled chicken Add extra burger			3.5 3.5	
The Ultimate Vegan Burger (Vg) 'BBQ jackfruit burger, brioche bap, salad, fried onions, cheese, pickle, garlic mushroom, bacon & Massey's fat cut chips			13.0	
Add extra burger			3.5	
Superfood Salad Avocado, quinoa, spinach, blush tomatoes, roasted red peppers, beetroot, rocket & lemon dressing			9.0	
Fish & Chips Weetwood Ale & black onion seed battered British caught cod fillet, mushy peas, tartare sauce & Massey's fat cut chips - (Swap your fish for fishless fillet) VG			14.0	
Room For A Little One		A Bit On The Side - 3.5		
Sticky Toffee Pudding (V) Toffee sauce & salted caramel ice cream	7.0	Massey's Fat Cut Chips (GF) Truffle & parmesan		
Selection of Sorbets & Ice Cream (V) White chocolate cookie	6.0	Rocket Salad (GF) with a balsamic & Caraway dressing		
Cheese Pantry Supplied by The Good Cheese Company -	8.5 12.5	Massey's Creamed Potatoes (GF) Mature Cheddar cheese & spring onion		
biscuits, celery, candied walnuts, chutney & quince Cheesecake	8.0	Roasted Roots (GF) (V) with Thyme Oil		
White choclate & vanilla mascarpone, passion fruit & stem ginger biscuit		Cauliflower Cheese Mature Cheddar cheese sauce		

Roast Potatoes (GF) (V)

with butter & thyme

6.0

Baked Apple & Mixed Berry Crumble (V) Oat crumble with creme anglaise







THE FLAT CAP COLLECTION