

Lunch (Tuesday – Saturday 12pm – 3pm)

Sandwiches

Toasted Sirloin Steak, red onion marmalade, mustard mayo (<i>gf adapt</i>)	14
Toasted Three Cheese, chilli jam (<i>v, gf adapt</i>)	10
Breaded Cod Goujon, gem, tartare	10
Roast Turkey, stuffing, cranberry, gravy, pig in blanket (<i>gf adapt</i>)	15
<i>all served with dressed salad & slaw</i>	
add chips or fries	3

Small Plates

Homemade Soup (<i>v, gf adapt</i>)	7
Baked Bread & Olives, olive oil, balsamic (<i>v, gf adapt</i>)	5 / 9
Black Pudding Scotch Egg, homemade brown sauce, Shropshire Blue	9
Chicken Liver Parfait, red onion jam, toasted sourdough (<i>gf adapt</i>)	9
Roast Tomato Risotto, mozzarella, basil pesto (<i>v, gf</i>)	8 / 15
Baked Smoked Haddock Pot, cheddar & white wine sauce, cheddar gratin, home baked bread	11
Baked Camembert, thyme, garlic, red onion marmalade, baked bread (to share) (<i>gf adapt</i>)	14

Large Plates

Mini Fish & Chips, tempura cod fillet, mushy peas, tartare sauce, chips (<i>gf adapt</i>)	13
Whitby Scampi, tartare sauce, fries, gem	12
Pan Seared Lamb Rump, slow braised lamb shoulder Shepherd's Pie, roast carrot & parsnip, rosemary gravy (<i>gf</i>)	26
Smoked Haddock Chowder, sweetcorn, potato, cream, parsley, warm crusty bread	14
Homemade Steak Burger, brioche, gem, smoked Applewood, mustard mayo, tomato, salad & slaw, chips	18
Roasted Mushroom Bourignon, mash, garlic butter (<i>v</i>)	17
Morville 8oz Fillet Steak, roast mushroom, shallot & vine tomatoes, hand cut chips buttered green beans (<i>gf</i>)	35
<i>choice of sauce; garlic butter; peppercorn; Dianne</i>	
Pan Fried Seabass, pea & pancetta velouté, spring onion mash, garlic green beans (<i>gf, pescetarian adapt</i>)	24

Sides 4

Buttered Greens (<i>gf</i>)
Chips or Fries, plain or with Garlic Butter & Parmesan (<i>gf</i>)
Dressed Salad & Slaw (<i>gf</i>)
Garlic & Parmesan Ciabatta

Desserts 8

Homemade Christmas Pudding, brandy Crème Anglaise	
Brioche Bread & Butter, forest fruit compote, vanilla cream ice cream	
Dark Chocolate Tart, cherry compote, cherry sorbet (<i>gf</i>)	
Burnt Honey & Almond Pannacotta, roast balsamic fig (<i>gf</i>)	
Sticky Toffee Pudding, fudge sauce, vanilla ice cream	
'Apple Crumble' Tart, Crème Anglaise	
Cheeseboard, selection of English Cheeses, grapes, celery, red onion jam (<i>gf adapt</i>)	10
Affogato, vanilla ice cream, espresso (<i>gf adapt</i>)	4.50
<i>add a shot of liqueur, Amaretto, Baileys, Courvoisier, Jamesons, Tia Maria</i>	2.75
Cheshire Farm Ice Cream, per scoop	2
<i>please ask for selection of flavours</i>	

Dessert 'Tipples'

Taylors LBV Port 50ml 3.75 / Bottle 42 . Monbazillac, Château Le Fagé Dessert Wine 125ml 6 . Liqueur Coffee 5.95
White Russian (*vodka, Kahlua, milk*) 9.75 . Baileys/Amaretto Hot Chocolate with cream 7.25

~please inform us of any dietary or allergy requirements~

~Vegan dishes available upon request in advance~