

This is our Main Menu please check the chalk boards for Daily Specials

Starters

Homemade Soup of the Day, with roll and butter (V) £6

Roasted Heritage Beetroots, burnt Feta, balsamic glaze, toasted seeds (GF) (V) £8

Smoked Salmon, chopped Hen's egg, shallots, pickled fennel, horseradish crème fraiche, brown bread and butter £9

Chicken Rillettes, red peppers, mixed leaves, croutons £7

Ham Hock Croquette, celeriac remoulade and piccalilli £8

Smoked Haddock & Lemon Zest Fishcakes, tartare sauce, watercress, lemon wedge £8

Main Courses

Prime Steak and Ale Pie, hand cut chips, buttered peas and gravy £14

Cheese and Onion Pie, hand cut chips, crushed peas and cheese sauce £14 (V)

Pan fried Chicken Breast, stem broccoli, fondant potato, wild mushroom jus £14

Fish & Chips, sustainable caught fish in beer batter, chips mushy peas and tartare sauce £14

“Off the Wheaten Track” Pie of the Day, carrot chutney, fries and salad £13 (GF)

Salmon Steak crushed new potato, shrimp, hazelnut beurre noisette and pickled onion £14

Desserts

Sticky Toffee Pudding, treacle butterscotch sauce, vanilla ice cream £7

Tia Maria Brulee, butter sable £7

Chocolate Brownie, Chocolate sauce, chantilly, honeycomb £7

Treacle Tart, served warm, clotted cream £7

Gluten free desserts available on request £7

Selection of Cheshire Farm Ice Cream 2 scoop £4.50, 3 scoop £6.50

