



TABLE D'HÔTE MENU

TUESDAY- FRIDAY ALL NIGHT!

2 COURSES £15.00

3 COURSES £20.00

STARTERS

CHEF'S HOMEMADE SOUP

bread

HAM HOCK SPRING ROLL

asparagus, courgette, spinach & peas,
horseradish & lemon sauce

CHICKEN LIVER PÂTÉ

roasted plum & cinnamon chutney,
toasted ciabatta bread,

POACHED SMOKED HADDOCK

crushed potatoes, spinach, soft poached
egg, wholegrain mustard & tarragon sauce

BABY MOZZARELLA BUFFALO

tomatoes, avocado, radish & pomegranate,
fig purée, spiced ginger syrup

DESSERTS

VANILLA CRÈME BRÛLÉE, cinnamon shortbread

SUMMER BERRY TRIFLE, pomegranate & almonds

SELECTION OF AWARD WINNING CHESHIRE FARM ICE CREAM

SIDE ORDERS

Marinated Olives / Garlic Bread

£3.00

Chunky Chips / Mixed Salad / Seasonal Vegetables

£3.00

Garlic Bread With Cheese / With Tomato & Basil / With Pesto

£4.00

MAIN COURSES

FILLET OF HAKE

chargrilled courgette, sun-dried tomatoes,
olives, pesto & quinoa, shellfish bisque

CALF'S LIVER

buttered kale, caramelised shallots,
red wine sauce, parsnip mash potatoes

CHICKEN BREAST

fine beans, green peppercorn sauce,
roasted new potatoes

WARM GOAT'S CHEESE SALAD

pickled beetroot, asparagus,
tomatoes & walnuts, sweet balsamic reduction

CONFIT DUCK LEG

braised red cabbage, orange & passion fruit
sauce, sweet potato fries

**IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE
PLEASE LET US KNOW BEFORE PLACING YOUR ORDER**