



## Lunch Menu (12 ~ 5pm Monday ~ Saturday)

### BRUNCH

- V French toast (eggy brioche) maple syrup £5 with pancetta £6.50  
Omelette, asparagus, goats cheese & mushroom £6.75 with pancetta £8.25  
Croque-madame (brioche, Harlech cheddar, ham & egg) £7.50  
Poached eggs... Benedict (with ham), V Florentine (spinach & mushroom), or Royale (smoked salmon) £6.75  
(homemade muffin & hollandaise sauce) add extra toppings £1.50

### HOT SANDWICHES

- V Goats cheese & roasted pepper wrap, basil pesto £7  
Fish finger sandwich, crushed peas, tartare £7.50  
Chicken, Parma ham, baby gem, beef tomato, dijonnaise £7.50  
Minute steak 'open sandwich', onion, Harlech cheddar, fried egg £8.50  
(all sandwiches served with side salad, house pickled onions & French dressing)

### COLD BLOOMERS (multi cereal)

- V Appleby's Cheshire, beef tomato, spring onion £6  
Goats cheese & chicken, apple, baby gem, honey £6  
Ham & Cenarth Brie, fig chutney, rocket £6

### BREAD / OLIVES

- V Greek olives, sun dried tomatoes £4  
V Classic bruschetta (pesto & Gran Moravia) £4  
V Artichoke bruschetta (smoked goats cheese, shallots & capers) £4.50  
V Focaccia, olive oil, balsamic £3.50  
V Hummus, paprika tortilla shards £4.50

### STARTERS

- V Soup of the day, focaccia bread £5  
Salmon & ginger fishcakes, chilli, pickled fennel, aioli, pea shoots £7.50  
Slow cooked pork ribs, chive crème fraiche, crisp rocket £7.50  
Fried whitebait & artichoke, aioli, crispy rocket & lemon £7.50  
Gambas al Pil Pil, (King prawns, chilli, garlic, olive oil), toast £8  
Port & chicken liver parfait, fig chutney, toast £7  
V Grilled halloumi, orzo, roasted vegetables, toasted pine nuts, chive oil £7

### SALADS

- V Goats cheese salad, roasted peppers, sun dried tomatoes, pine nuts, pesto £10.50  
Chicken Caesar salad, anchovies, pancetta, croutons, Gran Moravia, poached egg, Caesar dressing £12  
Smoked salmon salad, orzo, asparagus, artichoke, capers, chive crème fraiche, lemon & dill vinaigrette £12

### MAIN COURSES

- Free range chicken suprême, salad blue potatoes, sautéed leeks, creamy mushroom sauce £14.50  
Braised lamb shank, spring onion mash, roasted vegetables, minted red wine jus £18.50  
Pork fillet, Parma ham, parsnip, caramelized apples, purple broccoli, Calvados jus £16  
Aged 10oz sirloin steak, fries, sautéed mushrooms, asparagus £22  
Choose Red wine jus, Cheshire Blue sauce or Peppercorn sauce  
Angus beef burger, toasted brioche, pancetta, lettuce, beef tomato, fries & onion ring £13.75  
Choose mozzarella, Cheshire Blue or Harlech cheddar  
Pan fried seabass fillet, roasted Pak choi, artichoke, mussels, fried gnocchi, salsa verde £16.50  
Moules-frites Choose Marinière or Thai Green with sour dough £13  
Fish & chips (beer battered haddock), minted crushed peas, tartare (small / large) £8.50 / £13.50  
Fish pie (Smoked salmon & haddock), spring onion mash, purple broccoli, asparagus, Appleby's Cheshire £14  
Vegan Thai green curry, yuca, Pak choi, peppers, coconut milk, jasmine rice £12.50 (Vegan)  
Add chicken or prawns ~ £14.50  
V Roasted vegetable orzo, asparagus, broccoli, butternut squash, peas, leeks, toasted pine nuts, basil pesto £12.50

### SIDE DISHES

- |                   |       |                      |       |                     |       |
|-------------------|-------|----------------------|-------|---------------------|-------|
| Fries & aioli     | £3.50 | Chunky chips & aioli | £3.50 | Halloumi fries      | £5.50 |
| Winter vegetables | £4    | Salad blue potatoes  | £4    | Roasted Pak choi    | £4    |
| Sauce side        | £2.50 | Crispy onion rings   | £3.50 | Cheesy garlic bread | £4    |
- (red wine, Cheshire Blue or peppercorn)

Please ask for childrens menu or allergen information sheet if required.

All our food is freshly prepared in a small kitchen, so cross contamination of foods is highly likely.

Therefore all dishes may have traces of gluten, nuts, seeds and all other serious allergens in.

If you have a serious food allergy we recommend you don't eat here.