



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

BRUNCH

- V French toast (*eggy brioche*) maple syrup £5 -add bacon £6.50
 V '3 egg omelette', wild mushrooms, green beans & feta £6.75 -add bacon £8.25
Croque-madame (*brioche, aioli, Harlech cheddar, ham & egg*) £7.50
 'Eggs Mike's way', poached, crispy bacon & avocado salsa on toasted bloomer, chilli jam £7.50
Poached eggs... Benedict (*with ham*), V **California** (*avocado salsa*), or **Royale** (*smoked salmon*) £6.75
(homemade English muffin & hollandaise sauce) add extra toppings £1.50

HOT SANDWICHES

- V **Falafel & hummus wrap**, pickled cucumber, feta cheese £7
Fish finger sandwich, crushed peas, tartare sauce £7.50
Char-grilled chicken, bacon, baby gem, beef tomato, mozzarella, aioli £7.50
Minute steak 'open sandwich', onion, harlech cheddar, fried egg £8.50

BREAD/ OLIVES

- V **Focaccia**, olive oil & balsamic £3.50
 V **Bruschetta** (pesto & Gran Moravia) £4
 V **Greek olives & feta cheese** £4
 V **Hummus**, paprika, tortilla shards £4.50

COLD BLOOMERS(*multi cereal*)

- V **Appleby's Cheshire, onion & beef tomato** £6.75
Goats cheese & chicken, baby walnuts, baby gem, honey £7.25
 V **The Greek**, red onion, cucumber, sun dried tomatoes, black olives, oregano, feta cheese £7.25

STARTERS

- V **Soup of the day**, focaccia bread £5
Gambas al Pil Pil, (*King prawns, chilli, garlic, olive oil*), toast £8
 V **Nachos**, avocado salsa, chive crème fraiche, mozzarella £6 - add pulled beef £8
Salmon & ginger fishcakes, pickled fennel, chilli, pea shoots £7
 'Fritto Misto', (*whitebait, calamari, prawn*), aioli, baby gem, lemon £7.50
Slow cooked pork ribs, chive crème fraiche, fried cavolo nero £7.50
 V **Mac n' cheese croquettes**, chilli jam £6

SALADS

- Chicken Caesar salad**, anchovies, bacon, croutons, Gran Moravia, poached egg, Caesar dressing £7 / £12.50
 V **Goats cheese salad**, roasted peppers, sun dried tomatoes, pine nuts, pesto £6 / £10.50
 V **Greek salad**, red onion, cucumber, sun dried tomatoes, black olives, oregano, baby gem, feta cheese £6.50 / £11.50

MAIN COURSES

- Free range chicken cutlet**, lemon & garlic new potatoes, green beans, carrot purée, fried cavolo nero £14.50
Braised beef cheek, truffle oil mash, roasted wild mushrooms, red wine jus £16.50
Gressingham duck breast, Savoy cabbage, fondant potato, baby walnut, roast shallot, rhubarb jus £18.50
Aged sirloin steak (10oz), fries, roasted wild mushrooms, roast shallot £22
 Choose **Red wine jus, Cheshire blue sauce or Peppercorn sauce**
Angus beef burger, toasted brioche, bacon, lettuce, beef tomato, fries & onion ring, burger sauce £13.75
 Choose **Mozzarella, Cheshire Blue or Harlech cheddar**
Pan fried cod loin, samphire, mussels, clams, savoy cabbage, new potatoes, caper & butter sauce £17.50
Fish & chips (*beer battered haddock*), minted crushed peas, tartare (*small / large*) £8.50 / £13.50
Moules frites *Mariniere*, sour dough £13.50
Salmon & smoked haddock fish pie, garden peas, mash potato, pickled cabbage, Appleby's Cheshire £14.50
 V **Falafel burger**, toasted brioche, feta, pickled cucumber, lettuce, beef tomato, fries & onion ring, hummus £12.50
Vegan spicy lentil boulettes, giant cous cous, spinach, sun dried tomatoes & avocado salsa £12.50

SIDE DISHES

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| Fries & aioli £3.50 | Chunky chips & aioli £3.50 |
| Halloumi fries £5.50 | Cheesy garlic bread £4 |
| Lemon & garlic new potatoes £4 | Wilted spinach & pine nuts £3.50 |
| Green beans, Savoy cabbage & shallots £4 | Sauce side (<i>red wine, Cheshire Blue or peppercorn</i>) £2.50 |

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.