



Starters

Homemade soup of the day £4.50

Grilled asparagus, poached hen's egg, smoked pancetta crisp £4.50

Lemon and beetroot gravadlax fennel remoulade, potato salad £6.60

Roast chicken, silverskin onion and spinach terrine wrapped in parma ham , tomato chutney,
toasted brioche £5.00

Grilled goat's cheese and warm fig salad £6.70

Mains

Confit belly pork, spiced apple puree, sage and spring onion mash potato, baby candid
beetroot . madeira sauce £16.50

Oven roasted Goosnargh chicken breast sat upon chorizo and sweet potato, minted
Broad bean compote , parsley cream £15.50

Fillet of cod, served with a smoked haddock chowder, cucumber fettucine, petit herbs £16.75

Pan-fried 8oz rib-eye steak cherry tomato on vine, stuffed portabello mushroom, smoked
paprika potatoes, mixed herb butter £20.00

Roast butternut squash and mozzarella taglietelle , sun blush tomato pesto £15.00

£3.00 supplement when ordering steak

Side Orders

Fries · Roast Potatoes · Rocket and Parmesan salad £2.50 Each

Desserts

Selection of English cheeses served with crackers, celery, red onion marmalade and grapes
£7.95

Warm Chocolate Brownie , white chocolate sauce, strawberry and raspberry compote £5.50

Poached orange and vanilla infused rhubarb with lemon and lime chantilly, vanilla shortbread
£5.50

Summer fruit panna cotta £5.50

Old school Manchester tart, clotted cream, raspberry nectar £5.50

**FOOD ALLERGIES AND INTOLERANCES – BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR
REQUIREMENTS**