

WELCOME TO



RESTAURANT, BAR & PIANO LOUNGE

Our a la carte menu is served:

Monday to Thursday 6.00pm to 9.30pm Friday and Saturday 6.00pm to 10.00pm

On Sundays we serve a traditional roast carvery 12 noon – 9.00pm

We also serve a Day Menu and Afternoon Tea Menu Monday to Saturday.



NIBBLES

Baked focaccia, olive oil and balsamic vinegar **£4.25**

Salted spiced almonds **£3.50**

Kalamata and Aegean olives **£4.00**

Truffled arancini, truffle mayonnaise **£4.50**

STARTERS

Spiced parsnip and caramelised apple soup,
Haughton honey and toasted seeds (v) **£6.25**

Classic smoked salmon, traditional garnish, lemon
and buttered malted granary bread **£8.25**

Pan roasted Black Pearl king scallops, truffled cauliflower
puree, chorizo and apple **£11.50**

Lobster and prawn cocktail, baby gem hearts, blushed cherry
tomatoes, pickled cucumber and spiked Marie rose **£8.75**

Steak tartare, traditional garnish, confit hen's egg
and granary toast **£8.95**

Tempura salmon, prawn and monkfish, sweet chilli and coriander **£7.25**

Hot confit of Gressingham duck leg, Merguez sausage, plum
and apple compote and Barolo wine reduction **£8.50**

Wild mushroom and truffle bruschetta, focaccia,
winter truffle and fine herbs (v) **£7.95**

Twice baked Collier's Welsh cheddar soufflé, black truffle
and sticky shallots (v) **£7.95**

Hot crotin of Delamere goat's cheese, heritage tomato ragout
and aged Modena vinegar (v) **£7.25**

Chicken liver parfait, port and Madeira, house conserve
and toasted brioche **£7.25**

Please notify your waiter of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes. Vegetarian (v)

MAINS

Grilled fillet of Scottish salmon, tenderstem broccoli, smoked almonds
and hollandaise sauce **£17.50**

Pan seared fillet of hake, provençal tomatoes, Kalamata and Aegean olives,
fine beans and sauce vierge **£17.95**

Tagliatelle frutti di mare; salmon, scallop, tiger prawn, sweet chilli,
coriander and cream sauce **£18.95**

Whole baked seabass, ragout, fennel and lemon and sauce vierge **£21.50**

Atlantic cod, ratatouille, Iberico ham, chorizo, blushed tomatoes and basil pesto **£19.50**

Monkfish and tiger prawn jungle curry, jasmine rice, beansprouts and coriander **£17.50**

Wild mushroom, winter truffle and aged Gouda risotto, dressed rocket, herb oil (v) **£13.95**

Sweet potato, roasted squash, artichoke and long bean jungle curry,
jasmine rice, beansprouts and coriander (v) **£12.95**

Iberico pork cutlet, Burford Brown hen's egg, black pudding, apple in two ways,
roasted celeriac and Calvados sauce **£19.50**

Roasted loin and braised shoulder of Welsh Valley lamb, minted peas,
creamed potatoes and a rosemary and redcurrant sauce **£20.95**

Chicken schnitzel, fine beans and shallots, garlic and chive hollandaise,
sage and onion creamed potato **£15.95**

Duck a la orange, confit leg and glazed breast, fine beans and shallots,
orange and Grand Marnier **£18.95**

Classic beef bourguignon, creamed potato, smoked pancetta, button mushrooms
and pearl onions, piccolo parsnips **£18.25**

8oz fillet of beef **£27.50**

10oz rib-eye of beef **£25.50**

8oz sirloin of beef **£24.50**

with scorched tomato, blue cheese stuffed mushrooms, watercress and hand cut chips

SIDES

Provençal vegetables, basil pesto **£3.95**

Heritage tomatoes, roasted bell peppers
and basil, Pedro Jimenez **£3.95**

Garlic creamed spinach, pine nuts and
Gouda **£3.95**

Roasted artichokes, hazelnut and lemon **£3.95**

Tenderstem broccoli, lemon and
hazelnuts **£3.95**

Fine beans, bacon and parsley **£3.95**

Creamed potato **£3.95**

Gratin dauphinoise **£3.95**

Hand cut chips **£3.95**

Hand cut chips with truffle and
aged parmesan **£4.50**

Lyonnaise, French onions **£3.95**

Sauces all **£2.25**

Cracked pepper and cognac,

Béarnaise, Diane

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DESSERTS £6.95

Banana soufflé, salted caramel and banoffee ice cream

Double chocolate and orange melting fondant, orange salad
and Cointreau ice cream

Classic Palm Court tiramisu, Kahlúa and chocolate ribbons

Baked New York style blood orange and Cointreau cheesecake,
caramelised blood orange salad and Cointreau ice cream

Caramelised apple tarte tatin, Calvados Anglaise, cinnamon ice cream

Winter berry pavlova, mulled winter berries, ,
clotted cream and crème de cassis

White chocolate and whisky bread and butter pudding,
poached apricots and vanilla ice cream

The Palm Court knickerbocker glory - roasted peaches, Madagascar vanilla
Chantilly cream, English raspberries, elderflower ice cream, raspberry
sorbet and meringue

Selection of Cheshire Farm ice creams **£6.50** –

choice of 3 scoops with vanilla tuile, sauce and topping

Ice creams vanilla, chocolate, strawberries & cream, honeycomb, banoffee,
white chocolate, Cointreau, clotted cream, cinnamon, salted caramel, violet

Sauces Raspberry coulis, salted caramel or chocolate

Toppings Crushed nuts, IOOs & IOOOs, popping candy, Honeycomb

Selection of Cheshire Farm sorbets – **£2.25** per scoop

Champagne, gin and tonic, lemon, raspberry, elderflower

Selection of British cheeses, traditional accompaniments, water biscuits
and house conserve **£8.95**

Enjoy with a glass of Port

Taylor's LBV Port 75 ml **£6.50**

Graham's Malvedos Single Quinta Vintage Port 75 ml **£11.00**

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SWEET SIPS

All served in 75ml glasses

Barbadillo Pedro Ximenez Sherry, Spain **£3.75**

Heaven on Earth by Stellar Organics, South Africa **£4.75**

Muscat de Beaumes de Venise, Vidal Fleury, France **£5.75**

Torres 'Floralis' Moscatel Oro, Spain **£5.75**

Sauternes, Cuvee St Helene, France **£8.75**

Espresso Martini

Stolichnaya, Illy Liquor di Caffè, Espresso **£8.50**

Coffee

Espresso **£3.00**

Large Espresso **£3.50**

Cappuccino **£3.50**

Latte **£3.50**

Mocha **£3.50**

Americano **£3.00**

Macchiato **£3.00**

Flat White **£3.50**

Liqueur coffee From **£7.00**

Ask your server for more information on
our range of liqueur coffees.

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