

## 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

Chef's soup of the day using the best of local, seasonal produce **£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,  
truffle and fine herbs (v) **£7.95**

Twice baked Collier's Welsh cheddar soufflé, 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, 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**

Pork tenderloin, 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 l'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

Rhubarb and ginger cheesecake, Cheshire Farm rhubarb and  
custard ice cream

Caramelised apple tarte tatin, Calvados Anglaise,  
cinnamon ice cream

Fresh fruit pavlova, passion fruit and Prosecco jelly

Raspberry and white chocolate crème brûlée, vanilla sable biscuit

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 – 3 scoops **£6.50**

Vanilla, chocolate, strawberries & cream, honeycomb, banoffee,  
white chocolate, Cointreau, clotted cream, cinnamon,  
salted caramel, violet

**Sauces & Toppings available** Ask your server

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**

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## SWEET SIPS

All served in 75ml glasses

Taylor's LBV Port **£6.50**

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

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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