

## WHITE WINES

	175ml Glass	250ml Glass	Bottle
La Manda Sauvignon Blanc – Chile	4.00	5.50	15.50
Fantastic example of the crisp, citrus led sauvignon blanc, with just the right amount of juicy acidity			
Angoves 'Stonegate' Chardonnay – Australia	4.10	5.70	15.50
Light gold with green hues, this wine has primary aromas of melon and peach with yoghurt and grapefruit notes also present. This wine is ideal with chicken, oysters, seafood risotto and creamy pastas			
Al Verdi, Pinot Grigio, Veneto - Italy	4.00	5.50	16.00
So popular due to its amazingly easy drinking nature, typified by pear-drop and delicate almond flavours. Goes nicely with salads or simply cooked fish			
Neil Joubert Chenin Blanc – South Africa	4.40	5.90	16.50
Medium dry in style, with a nice ripe apple character and a lingering, gently creamy finish. A good foil for poultry or spicy vegetable dishes			
<i>By Bottle</i>			
En Colline, Vin de Pays des cotes de Gascogne - France			17.50
A clean, fresh, medium dry white from the South of France showing floral and citrus fruit notes			
De Bortoli 'Willoeglen' Semillon Sauvignon – Australia			17.95
Pale straw in colour with fresh green hues, a clean and grassy nose with a hint of tropical fruit and a soft, round palate with clean citrus flavours on the finish			
Catalino 'Alenya' Viura Chardonnay - Spain			18.95
A well made blend of local variety, viura, with ripe, fruity chardonnay. Clean and refreshing with nutty, creamy notes and a rounded finish			
Trivento Viognier – Argentina			19.95
Aromas of apricot with floral notes lead to a ripe fruity palate with zesty acidity			

## RED WINES

La Manda Merlot – Chile	4.00	5.50	15.50
Another simple stunner from this range – a full red, packed with inky plum fruit and well toned tannins			
Neil Joubert Pinotage – Chile	4.20	5.80	16.50
The grape for which the Cape is famed, pinotage is a hybrid of cinsault and pinot noir which has jammy fruit with tarry notes and hints of spice and liquorice			
Wild Wood Shiraz – California	4.20	5.80	16.50
A rich and spicy shiraz with wonderful flavours of black fruits, black pepper and sweet spices. It is full bodied and has a round, soft texture, an inky colour and a lingering finish			
Angoves 'Long Row Pinot Noir' - Australia	4.50	5.90	17.95
This easy drinking and fruitful red wine displays notes of strawberry and redcurrant. It is medium bodied and will accompany lamb and duck perfectly			
<i>By Bottle</i>			
En Colline VdP des cotes de Gascogne – France			17.50
Ripe flavours of blackcurrant fruit, hints of herbs and spice. Easy drinking on its own or with a wide variety of food			
Trivento Malbec - Argentina			18.50
This wine has a pepper nose with hints of blackberry jam. Great mouthfeel, coats the palate with black liquorice, blackberry, small hit of coffee			
Paradise Point Cabernet Sauvignon – California			18.95
Well rounded and ready to drink Californian cabernet showing ripe cassis fruit, with balanced tannins and notes of oak			
Paternina 'Accolado' Cosecha Rioja – Spain			19.95
A youthful style Rioja. Not too heavy with upfront blackcurrant fruit with hints of spice and mellow oak. Try with simply roasted meats			

## ROSE WINES

La Manda Merlot Rose – Chile	3.90	5.40	14.95
Deep in colour with fleshy plum aromas leading to a juicy, well structured palate. A full flavoured, well balanced rose			
Ca Lughetta Pinot Grigio Rose - Italy			21.00
Top quality crisp dry rose, a little Pinot Noir in the blend giving the delicate colour and hints of berry fruit			

## SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
San Floriano Prosecco – Italy	4.95	20.00
Hints of almond on the nose with notes of pineapple and lemon. Very stylish and attractive		
Forget Brimot 1er Cru Brut NV – France	6.95	33.00
Blended from three consecutive vintages. Resulting in an elegant, mature Champagne with good fruit on the palate		
Forget Brimot Rose Brut NV – France	8.00	36.00
Dry but well fruited with bouquet of peaches, blackcurrants and strawberries		
Veuve Clicquot Yellow Label – France		55.00
Rich and dry with a great depth of flavour. A first class Champagne from a first class house		
Bollinger Special Cuvee – France		65.00
A bone dry full bodied Champagne. Crisp and fresh with a lasting mousse		
Veuve Clicquot Rose NV – France		67.50
The first Champagne House to produce a Rose. This wonderful Champagne with a light rose glow is well structured and long lasting.		
Dom Perignon – France		145.00
The delicate aromas and flavours of Dom Perignon really develop in the glass when savoured slowly, as floral, zesty notes give way to complex hazelnut, brioche and cream		
Krug Grand Cuvee		160.00
A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages		
Cristal Louis Roederer 1999		210.00
Sumptuous highly sought after Champagne from arguably the finest Champagne house of all, full bodied and fruity with a beautiful length of flavour		

### MEALS ARE SERVED:

Monday - Sunday 12 noon - 10.00pm



Grosvenor Pulford Hotel & Spa  
Wrexham Road, Pulford, Chester CH4 9DG  
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[www.grosvenorpulfordhotel.co.uk](http://www.grosvenorpulfordhotel.co.uk)



## STARTERS

Soup of the day, crusty bread	£3.95
Warm salad of goat's cheese, toasted pine kernels and brandy snap tuile (v)	£5.95
Warm Morecambe bay shrimps, blade mace butter, toasted muffin	£6.50
Mexican nachos baked with mozzarella cheese and served with guacamole, tomato salsa and sour cream (v)	£5.95
George Adams sticky spare ribs, dipping sauce	£5.95
Fresh Menai mussels cooked with white wine, shallots and garlic finished with fresh herbs	£6.95
Winnie Swarbrick's Goosnargh chicken liver pate with house chutney and toasted cob	£5.50
Sautéed button mushrooms, toasted crumpet with soft poached hen's egg and hollandaise sauce (v)	£5.50

## SANDWICHES AND LITE BITES

Honey roast Dane Valley ham with English mustard served on crusty bread, house pickle	£5.95
Open sandwich of local smoked salmon with fresh water prawns, tomato mayonnaise, lemon and capers	£6.95
Hot roast rib of Bowland beef on toasted ciabatta with onion marmalade, horseradish mayonnaise	£6.95
Nelson's club sandwich with chargrilled Goosnargh chicken, crispy bacon, gem lettuce and boiled egg served with house pickles	£8.50
Toasted ciabatta with Hesketh Bank tomatoes, melted Sandham's Lancashire cheese, rocket and balsamic salad (v)	£5.50
Slow cooked Reg Johnson's Goosnargh duckling wrap, cucumber and shredded leeks, plum sauce	£6.95

## PANNINI'S

Reg Johnson's Goosnargh duck and plum sauce
Honey roast Dane Valley ham, Cheshire cheese and vine tomato
Avocado and tiger prawns
Tuna and sweetcorn
Bacon and brie, Waldorf salad
Bowland beef and red onion marmalade

All Sandwiches and Pannini's served with Garden Leaves and Crisps.

## JACKET POTATOES

Avocado and seawater prawns	<b>All at £6.50</b>
Reg Johnson's slow cooked Goosnargh duckling	
Brie, bacon and pickled walnuts	
Chilli and Cheshire cheese	
Tuna and Cheshire cheese melt	
Honey roast Dane Valley ham, vine tomatoes and melted Cheshire cheese	
Baked beans and Cheshire cheese	

## HEALTHY EATING AND LIGHTER OPTIONS

Pad Thai - thai rice noodles, flash fried with tiger prawns or chicken, sweet radish, tamarind sauce, bean sprouts, spring onions, chilli and crushed roasted peanuts £10.50 Can also be taken as a vegetarian option £8.50
Spicy beef and chicken salad- Chargrilled pieces of Bowland beef and Goosnargh chicken with spring onions, celery and vegetables tossed in lemon juice and coriander finished with a garlic and chilli dressing £11.95 Can also be taken as a vegetarian option - £7.50
Caesar salad £7.50 Caesar salad with chargrilled Goosnargh chicken and soft poached hen's egg £10.50
Warm salad of tiger prawns and avocado, gem lettuce and sun blushed tomatoes, lemon dressing £9.95
Local fish platter- smoked salmon, pickled Menai mussels warm potted Morecambe bay shrimps small £8.95 pickled herring, hot smoked trout with pickled cucumber and beetroot large £12.95
Mixed platter- Winnie Swarbrick's chicken liver pate, Richard Woodhall's Cumbrian ham, Dane Valley honey roast ham, warm potted Morecambe bay shrimps, Mrs Kirkham's Lancashire cheese served with pickles small £8.95 large £12.95
Ploughman's platter- Anne Connolly's Federia cheese, Butlers Blacksticks blue, Ruth Kirkham's Lancashire cheese, free range scotch egg small £8.95 with crisp garden salad, pickles and crusty bread large £12.50 Can also be taken as a vegetarian option - small £6.95 large £10.50

## MAIN MEALS

Nelson's Bowland beef burger with Cheshire bacon and melted Cheshire cheese, hand cut chips, tomato relish and pickles	£10.50
Nelson's fish pie- large pieces of salmon, Lancaster smoked haddock, Whitby cod and seawater prawns with creamy mash and sprinkled with Sandham's tasty Lancashire cheese	£9.95
Heather fed Bowland lamb Lancashire hot pot, pickled red cabbage	£10.50
Deep fried Whitby cod in Weetwood's best bitter batter with hand cut chips, mushy peas and tartare sauce	£12.95
Chargrilled 10 oz Bowland beef ribeye steak served on a skillet with slow cooked field mushrooms, roasted peppers and hand cut chips	£17.95
Eaves Green farm's braised game and mushroom pie, honey roasted roots	£10.95
Spinach and broccoli quiche served with half a jacket potato crème fraîche and a beetroot and watercress salad (v)	£9.50
Slow cooked ham hock crushed new potatoes, Hawkshead mustard cream sauce	£11.95
Reg Johnson's half of crispy duck with stir fried vegetables and basmati rice, cherry sauce	£14.50
Roast pumpkin and sage risotto, crisp sage leaves and Parmesan shavings (v)	£8.95
Thai green Goosnargh chicken curry, basmati rice and mango chutney	£10.95

## SIDE ORDERS

Curly fries with garlic dip	£3.00	Roast root vegetables	£3.00
Chunky chips	£3.00	Mixed salad	£3.00
Snow peas	£3.00	Bread and butter	£1.50

## DESSERTS

**All at £5.50**

Melting chocolate pudding, vanilla ice cream (please allow 10 minutes cooking time)
Baked duck egg custard, Garibaldi biscuits
Warm vanilla pancakes with cointreau and fresh orange compote, marmalade ice cream
Glazed crème brûlée, shortbread fingers
Nelson's sticky toffee pudding, vanilla ice cream
Black forest cheesecake, Kirsch ice-cream

A selection of locally sourced cheeses served with traditional accompaniments

## CHILDREN'S MENU

<b>Two course children's menu</b>	<b>£7.95</b>
<b>Three course children's menu</b>	<b>£9.95</b>
Homemade Soup of the Day with Crusty Bread	
Galia Melon with Seasonal Fruits	
Cheshire Cheese on Toast	
Chargrilled Minced local Beef served in a Floured Bun, with Chunky Chips	
Fish & Chips, Marrowfat Peas & Tartare Sauce	
Mini Cumberland Sausage, Mash, Roast Onions & Gravy	
Penne Pasta with Tomato Sauce & Mozzarella Cheese	
Selection of Ice Creams	

## BEVERAGES

Espresso	Sngl £2.25	Dbl £2.95
An intense, powerful Coffee with a rich taste & Golden Cream		
Espresso Macchiato		£2.50
Qualities of an Espresso topped with Foamed Milk		
Cappuccino		£2.50
An irresistible blend of fresh Espresso with Steamed Milk and Foam, Dusted with Chocolate		
Café Latte		£2.50
A delightful combination of Fresh Espresso and Steamed Milk topped with a little Foam		
Cafetiere Coffee	per person	£2.25
Iced Coffee		£2.50
Liqueur Coffee		£4.95
Irish Whiskey, Brandy, Tia Maria, Baileys		
Pot of Tea		£2.25
English Breakfast, Earl Grey and a variety of Fruit and Herbal Infusions		
Traditional Hot Chocolate with marshmallows and whipped cream		£2.50

**Please order your food at the bar.**

Our meals may contain traces of Nuts.