

WHITE WINES

	175ml Glass	250ml Glass	Bottle
Gaudio Pinot Grigio - Italy Very drinkable dry white wine with mouth watering citrus fruit flavours	3.80	5.10	14.50
La Manda Sauvignon Blanc – Chile A quality Sauvignon Blanc, extremely refreshing with a fruity bouquet	4.00	5.30	15.50
Jarra Ridge Chardonnay – Australia Typical Australian Chardonnay, a great balance of fruit flavours with hints of cream	4.20	5.60	16.50
Neil Joubert Chenin Blanc – South Africa An excellent wine from an excellent producer, wonderful mix of fruit flavours	4.40	5.90	17.50
<i>By Bottle</i> Rive Haute Colombard Sauvignon Blanc VdP – France Aromatic white wine, very refreshing with lively fruit flavours			18.50
Trivento Viognier – Argentina A full flavoursome wine with ripe peachy Viognier fruitness			19.50
Snapper Point Verdelho – Australia A clean fresh wine with a mouth watering palate			20.50
Petit Chablis J.Moreau – France Similar to the more familiar Chablis, just a little lighter but still full of flavour			21.50

RED WINES

Gaudio Valpolicella – Italy Easy drinking red wine, perfect for a summers day	3.80	5.10	14.50
La Manda Merlot – Chile Medium bodied and velvety smooth with nice berry fruit flavours	4.00	5.30	15.50
Jarra Ridge Shiraz – Australia A medium to full bodied red with typical shiraz spice	4.20	5.60	16.50
En Colline VdP des cotes de Gascogne – France Medium bodied red with fruit flavours of blackberries and red currants	4.40	5.90	17.50
<i>By Bottle</i> Rive Haute Merlot Tannat VdP – France A full bodied red plummy flavours. A firm and good structured wine.			18.50
Trivento Malbec – Argentina Argentina's signature wine well rounded and smooth a lush fruity red			19.50
Urbina Tempranilla Rioja – Spain Relatively light for a Rioja but still retaining the typical flavours of blackcurrant and spice with a hint of oak			20.50
Concho Y Toro Explorer Pinot Noir – Chile Persistent cherry palate, combined with a subtle oakiness to create a elegant wine			21.50

ROSE WINES

La Manda Merlot Rose – Chile Un-oaked and off dry a very fruity rose with an aroma of summer fruits	3.70	4.95	13.50
Fabiano Pinot Grigio Rose Refreshing and well balanced excellent with food or on its own	4.30	5.80	16.50

SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
San Floriano Prosecco – Italy Hints of almond on the nose with notes of pineapple and lemon Very stylish and attractive	4.95	20.00
Forget Brimot 1er Cru Brut NV – France Blended from three consecutive vintages Resulting in an elegant, mature Champagne with good fruit on the palate	6.95	28.50
Forget Brimot Rose Brut NV – France Dry but well fruited with bouquet of peaches, blackcurrants and strawberries	7.50	31.50
R' de Ruinart Brut NV – France Golden yellow in colour with a good mousse and fine bubbles A vivacious and lively Champagne		42.50
Veuve Clicquot Yellow Label – France Rich and dry with a great depth of flavour A first class Champagne from a first class house		48.00
Bollinger Special Cuvee – France A bone dry full bodied Champagne Crisp and fresh with a lasting mousse		60.00
Veuve Clicquot Rose NV – France The first Champagne House to produce a Rose This wonderful Champagne with a light rose glow is well structured and long lasting.		65.00
Dom Perignon 1999 – France Luxury brand of Moet & Chandon A complex Champagne with a lasting palate and layers of yeasty nutty flavours		100.00
Krug Grand Cuvee A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages		130.00
Cristal Louis Roederer 1999 Sumptuous highly sought after Champagne from arguably the finest Champagne house of all, full bodied and fruity with a beautiful length of flavour		185.00

MEALS ARE SERVED:

Monday - Sunday 12 noon - 10.00pm



Grosvenor Pulford Hotel & Spa
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www.grosvenorpulfordhotel.co.uk



STARTERS

Soup of the day with Crusty Bread	£4.50
Warm Goats Cheese Salad with Sun Dried Tomato and Toasted Pine Nuts	£6.50
Winni Swarbrick's Goosnargh Chicken Liver Pate with Melba toast and House Chutney	£5.95
Mexican Nachos (v) Baked with Mozzarella Cheese and served with Tomato Salsa, Guacamole and Sour Cream	£6.50
Tempura of Tiger Prawns, Sweet Chilli and Jalapeno Dip	£6.95
Selection of Black Pudding, Pork & Leek and Cumberland Sausages, Honey and Mustard Mayonnaise	£4.75
Smoked Haddock and Cod Fishcake, Crisp Leaves and Tartare Sauce	Starter £6.25 Main £10.25
Toasted Crumpet with Field Mushrooms, Soft Poached Hens Egg	£5.50

SANDWICHES AND LITE BITES

Honey Roast Dane Valley Ham with English Mustard served on Crusty Bread, Crisp Leaves	£6.50
Simply Smoked Salmon with Capers, Gherkins and Red Onion served with Buttered Wholemeal Bread	£7.95
Chargrilled Steak Sandwich served with Toasted Ciabatta Bread, Red Onion Marmalade, Crisp Rocket	£7.50
Hot Oven Bottom with Grilled Breast of Goosnargh Chicken, Cos Lettuce, Avacado, Tomato, Lemon and Garlic Dressing	£8.50
Slow Cooked Goosnargh Duck Wrap with Shredded Leeks and Plum sauce	£6.95
Roast Sirloin of Beef with Horseradish served on Crusty Bread, Crisp Garden Leaves	£6.95

PANNINI'S

Bacon and Brie, Waldorf Salad
Dane Valley Roast Ham, Cheshire Cheese and Vine Tomato
Coronation Chicken
Tuna and Sweetcorn
Beef and Red Onion Marmalade

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

JACKET POTATOES

Chilli Con Carne
Coleslaw and Cheese
Baked Beans and Cheshire Cheese
Tuna and Sweetcorn Melt
Glazed Brie and Walnut
Coronation Chicken

All at £6.50

All at £6.50

SALADS

Caesar Salad	£6.95
Caesar Salad with Chargrilled Chicken Breast and Poached Egg	£10.50
Hot House Smoked Salmon with Rocket Salad, Grain Mustard Dressing	£8.95
Ploughman's Platter (v) A selection of local Cheeses with Mango Chutney and Crusty Bread	£8.50
Crispy Sweet Chilli Bowland Beef with Beansprouts and Mixed Salad	£10.95
Westmorland Ham and Dane Valley Potted Ham Platter with Pickles and Crusty Bread	£9.50

MAIN MEALS

Grosvenor Burger - 8oz Sizzling homemade Beef Burger with Toasted Floured Bun, Melted Cheese and Crispy Bacon served with Hand Cut Chips	£10.50
Braised Lamb Shank with Creamed Potatoes and Green Beans	£12.95
Chargrilled 8oz local Rib Eye Steak with Pepper Sauce, Roast Tomatoes, Onion Rings and Chips	£16.95
Home-made Steak and Kidney Pudding with Creamed Potatoes and Buttered Carrots	£11.50
Deep Fried Haddock Fillet in Weetwoods Best Bitter Batter with Chunky Chips and Mushy Peas	£12.50
Home-made Chicken and Mushroom Pie, Hand Cut Chips and Green Beans	£11.50
Chilli Con Carne with Basmati Rice and Garlic Bread	£10.95
Home-made Fish Pie with Creamed Potatoes and Cheshire cheese	£9.95
Tagliatelle of Forest Mushrooms and Mixed Herbs, Parmesan Shavings (v)	£10.50
Bangers and Mash with Onion Gravy	£10.50
Creamed Homemade Gnocchi with Garlic and Shallots, Truffle Oil with Chicken	£9.95 £11.95
Thai Green Chicken Curry with Basmati Rice, Poppadom and Mango Chutney	£12.50
Sizzling Fajitas with Avocado, Salsa, Sour Cream Dip	
Chicken	£12.95
Pork	£12.95
Beef	£14.95
Seared Gammon Steak with Sweet Pineapple, Fried Eggs and Chunky Chips	£11.50

SIDE ORDERS

Curly Fries	£3.00	Mixed Salad	£3.00
Curly Fries with Garlic Dip	£3.95	Hand Cut Chunky Chips	£3.00
Panache of Vegetables	£3.00	Bread and Butter	£1.50
Garlic Bread	£2.95		

DESSERTS

Apple and Winter Fruit Crumble, Vanilla Custard Glazed Vanilla Crème Brulée, Shortbread Fingers Ginger and Date Pudding, Toffee Sauce Strawberry Cheesecake, Strawberry Ice Cream Bread and Butter Pudding, Apricot Glaze Melting Chocolate Pudding, White Chocolate Sauce (please allow 10 minutes cooking time) A Selection of Cheese and Biscuits served with traditional accompaniments	All at £5.95
Cheshire Farm Luxury Ice Creams Please ask for flavours	£4.95

CHILDREN'S MENU

Two course children's menu	£7.95
Three course children's menu	£9.95
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 An intense, powerful Coffee with a rich taste & Golden Cream	Sngl £2.25 Dbl £2.95
Espresso Macchiato Qualities of an Espresso topped with Foamed Milk	£2.50
Cappuccino An irresistible blend of fresh Espresso with Steamed Milk and Foam, Dusted with Chocolate	£2.50
Café Latte A delightful combination of Fresh Espresso and Steamed Milk topped with a little Foam	£2.50
Cafetiere Coffee Iced Coffee	per person £2.25 £2.50
Liqueur Coffee Irish Whiskey, Brandy, Tia Maria, Baileys	£4.95
Pot of Tea English Breakfast, Earl Grey and a variety of Fruit and Herbal Infusions	£2.25
Traditional Hot Chocolate	£2.50

Our meals may contain traces of Nuts.

Please order your food at the bar.