

GRAZING

Bowl of olives we just add a little crushed garlic & fresh rosemary £3.50 (v)

Crusty bread selection, including our homemade soda bread Charlie's Cheshire butter, Bennett & Dunn rapeseed oil & apple vinegar £4.00 (v)

Pub platter - Bury black pudding & pearl barley scotch egg, kiln smoked salmon, Burt's blue cheese croquette, chicken liver & brandy Pâté, crushed avocado & pomegranate, pickled beets, homemade soda bread £18.00

STARTERS

Parsnip & creamed chestnut soup, homemade soda bread, Charlie's Cheshire butter £5.00

Bury black pudding & pearl barley Scotch egg, celeriac salad, apple & cider brandy chutney £6.50

Chicken liver & brandy Pâté, toast, watercress, caper & cornichon salad £6.75

*Menai mussels in a fragrant Thai curry sauce, fresh red chillies, ginger, coconut milk
£7.50 / £14.50 (with fries)*

Honey roasted butternut squash & mushroom tart, watercress salad, truffle dressing £6.25 (v)

Carpaccio of treacle seared Welsh beef brisket, horseradish cream cheese, peppered carrots £6.75

Burt's Blue cheese croquettes, chicory salad, spiced walnuts & damson plum jelly £6.25 (v)

Seared scallops & king prawn, charred spring onions, wilted spinach, English chorizo & saffron rice £10.50

Warm salad of kiln smoked salmon, shaved fennel, apple, poached egg, sweet mustard & herb dressing £8.25

MAINS

Breaded chicken schnitzel, Cheshire ale spätzle, fresh herb relish, purple sprouting broccoli £14.50

Slow braised shoulder of Welsh lamb, boulangère potatoes, roasted chantenay carrots & rosemary jus £16.50

*Linguine with crumbled goat's cheese, watercress, spring onions & charred lemon £8.50 (v)
Add charred corn-fed chicken £5.00*

Grilled sea bass fillet, pod vegetables, Anya potatoes, baby spinach & baked cherry tomatoes, green herb & mint butter £14.75

Weetwood ale battered haddock, twice cooked chips, bashed peas, chunky tartare sauce £13.50

Hand pressed Welsh rump beef burger, Crabtree cheese, smoked streaky bacon, sourdough bun & onion marmalade £13.50

Warm salad of soy glazed duck confit, watermelon & spiced cashew nuts, Asian vegetable slaw £13.50

Seared fillet of paprika & salt cod, butter bean, black garlic & Townend Farm chorizo stew, saffron aioli £16.50

Pulled beef brisket Cottage pie (different pie printed every few days on the menu) buttery mash, Pastrami spiced roots & purple kale £13.95

Dry aged char-grilled 10oz on the bone Welsh sirloin spring onion butter, watercress, caper & cornichon salad, twice cooked chips £21.50

Add brandy & peppercorn or port wine onion sauce £1.50

Classic Caesar salad of baby gem, crisp pancetta, shaved parmesan, anchovies, garlic croutons & Caesar dressing £8.50

Goddess salad of edamame beans, herb quinoa, radish, shaved fennel, watermelon and pickled mango £8.50

Moroccan spiced salad, roasted squash, spinach, avocado, pomegranate & toasted seeds £8.50

Add a choice of charred corn-fed chicken, crumbled goat's cheese (v), roasted cod loin or strips of charred Welsh beef £5

Margherita pizza, buffalo mozzarella, sun-blushed tomatoes, basil pesto £9.50

Pepperoni pizza, Cobble Lane English pepperoni, fresh red chili, charred spring onion & rocket £11.00

Charred corn-fed chicken pizza roasted butternut squash, smoked mushroom marmalade, scorched corn & Wirral watercress £11.50

Grilled king prawn pizza fresh red chillies, charred red peppers, ripped coriander & saffron mayo £13.95

SIDES

Skin on fries £3.00

Purple sprouting broccoli toasted seeds, pomegranate dressing £4.00

Roasted carrots, orange & honey glaze £4.00

Anya new potatoes, herb butter £3.00

Weetwood ale battered onion rings £3.50

Moroccan spiced, roasted squash, natural yoghurt £3.50

Rocket & watercress Caesar salad, shaved parmesan, garlic crumb £3.50

PUDS

Blood orange & Cointreau crème brûlée, homemade shortbread biscuit £6.00

Sticky toffee pudding toffee sauce, honeycomb ice cream £5.75

Caramelised pineapple tarte tatin, coconut ice cream & rum syrup £6.50

Warm chocolate brownie marshmallow & raspberry ice cream £6.00

Salted caramel 'dulce de leche' ice cream sundae, broken brownie, marshmallows & raspberry compote £5.75

Add a shot of Bailey's £2.50

Fresh English rhubarb crumble cheesecake ginger Purée, vanilla mascarpone £5.75

Selection of Cheshire Farm ice cream

Honeycomb, marshmallow & raspberry, salted caramel, coconut, milk, chocolate, gin & tonic sorbet

five scoops £6.50 *three scoops* £4.50 *one scoop* £1.50

Selection of three British cheese, sticky fig relish, Eccles cake £10.50

Choose from:

Burt's Blue – a semi-soft blue made in Cheshire, with quality milk sourced from a local dairy, for a richer flavour.

Crabtree Cheese – Larkton Hall, Malpas, Cheshire – Anne Connolly's famous Alpine style cheese, akin to a good Gruyere

Kidderton Ash – a creamy goat's cheese sprinkled with charcoal ash prior to maturing allowing it to get better with time.

Appleby's Smoked Cheshire – selected from a milder Cheshire. The calico is removed from the cheese and it is then smoked traditionally in the smokehouse with oak wood chips for 3 to 7 days, dependent on weather conditions.

Drunken Burt – this is Burt's Cheshire Cheese with a difference. Instead of piercing the cheese during ripening it is washed in cider instead

*Where possible all of our ingredients are sourced locally or from artisan producers.
Speak to a member of the team or check out one of our monthly newsletters for
information about our lovely suppliers as well as updates about what's on in the pub.*