

Food Menu 2023

STARTERS

- A Bowl of Fresh Homemade Soup of the Day (Vgn)(GF)** with crusty bread 'n' butter
- Chef's Smooth Chicken Liver Pâté** with home grown green tomato chutney & toast soldiers
- Black Sesame Tempura Asparagus (Vgn)(GF)** with a Japanese inspired miso mayo dip
- Cornish Crab 'n' Crustacean Crumpet** with Thai purée and sharp 'n' acidic yuzu fruit gel
- Gunpowder Bengali Beetroot Croquettes (Vgn)(GF)** with pungent Kasundi mustard (hints of mango) & mint chutney
- Homemade Gnocchi with Pumpkin and Sage Cream Sauce (V)(GF)** - topped with blue cheese & roasted hazelnuts
- Garlic 'shrooms on Flatbread (Vgn)** local mushrooms, garlic, plant based cream on warm flatbread
- Moules Marinières (GF)** rope grown in Trondra, Shetland with crusty bread and butter
- Thai Style Salmon, Cod & Smoked Haddock Fishcakes (GF)** with a pineapple 'n' lime dip
- Chilli, Soy & Honey Chicken Goujons** with a sprinkle of sesame seeds
- Refreshment Rooms Duck Spring Rolls** with hoi sin dip
- Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce
- Korean Red Dragon Belly Pork Squares (GF)** with sweet chilli 'slaw
- Stornoway Black Pud' 'n' Cheese Scone** topped with crispy bacon crumb, poached egg & hollandaise sauce

MAINS

- Matty & Liam's Toulouse Style Casserole (GF)** chicken leg/thigh, wild boar and Toulouse sausage in a rich red wine cassoulet with shallots, celery, mushrooms, thyme, lardons, baby potatoes and crusty bread 'n' butter **£15.95**
- Local Pork(GF) or Vegetarian Bangers (V) (please specify)** with cauliflower & leek colcanon mash 'n' onion gravy **£12.95**
- Our nearly Famous SCOUSE (GF)** with freshly pickled red cabbage & crusty bread 'n' butter **£13.95**
- Honey & Mustard Glazed Home Cooked Ham (served cold)(GF)** with fried free range eggs and chunky chips **£12.95**
- Homemade Steak 'n' Ale Pie** with chunky chips, real gravy, peas & heritage Chantenay carrots **£14.95**
- Traditional Beef Lasagne** with a slice of garlic bread **£14.95**
- ♥ Moules & Frites (GF)** rope grown in Trondra, Shetland served with pernod, fennel seed 'n' garlic aioli, crusty bread 'n' butter & fries **£18.95**
- Smoked Salt 'n' Fennel Seed Basted Celeriac Steak (Vgn)(GF)** roasted broccoli wedges, 'erb vinaigrette, hassleback potatoes and plant based salt 'n' vinegar sauce **£14.95**
- Salmon Thermidor (GF)** with cream, mustard, cheese 'n' brandy glaze, new potatoes and vegetables **£14.95**
- O.M.G. Half Piri Piri Spatchcock Chicken (GF)** with butter basted corn cob, sweet chilli 'slaw & skin on fries **£16.95**
- Beer Battered Fresh Fish** chunky chips, mushy peas & salt 'n' vinegar sauce **£14.95**
- Chef's Chilli Con Carné (GF)** with salsa and half 'n' half skinny fries and dirty rice **£13.95**
- Sweet Potato, Broccoli & Peanut Butter Curry(Vgn)(GF)** with cashew crumb, steamed rice & flatbread fingers **£13.95**
.....(add chicken breast) **£ 2.50**
- Homemade Vegan Burger (Vgn)** pink sauce, gem lettuce, tomatoes, onions & skinny fries **£14.95**
- Chicken Fillet Burger** with lettuce, mayo or Cajun mayo, fries and dressed salad **£14.95**
- Roast Hake (GF)** pea 'n' mint purée, roast garlic and rosemary potatoes, sautéed leeks, heritage Chantenay carrots and a serrano ham & garlic crumb **£17.95**
- Pot Roast Shoulder of Lamb (GF)** with a maple, rosemary & mint jus, hassleback potatoes, cavolo nero cabbage & peas **£19.95**
- Slow Cooked Crackling Belly Pork (GF)** sage 'n' Cheshire cider gravy, colcanon mash and sweet 'n' sour red cabbage **£16.95**
- The 'Big Bob' Burger** 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & dressed house salad **£19.95**
- 8oz Rump Steak (GF)** with chunky chips and a dressed house salad - for sauces see opposite (only £12.95 Steak Night Monday)- **£20.95**
- Sticky Coca Cola Ribs (GF)** fall apart ribs in our secret BBQ sauce served with skinny fries and Chef's 'slaw **£17.95**
- Homemade 4oz Cheeseburger** all beef with fries, lettuce, thinly sliced red onion, tomato & pink sauce **£15.95**
Add extra toppings/accompaniments bacon £1.50 - pineapple £1 - chilli £3 - chicken goujons £3.50 **double £15.95**
single £14.45

Gift Vouchers Available (on sale at bar in £10 denominations)

(V) = vegetarian (Vgn) = vegan (GF) = can be gluten free
although..... **it is very important** that you make your server aware as some elements may need omitting or replacing
i.e. gluten free bread, gravy etc. N.B. Trace gluten can be found in chunky chips etc. from a shared fryer

Don't forget to collect your 2023 Loyalty Vouchers (one voucher for every 2 meals purchased) collect 6 to claim £12 or 12 to claim £24 etc. T&C's apply

DESSERTS £7.50

(See overleaf for liqueur coffees, hot drinks etc.)

- £5.95 Warm Alabama Chocolate Fudge Cake (V)(GF)** with Nicholl's vanilla ice cream
- £6.95 Strawberry & Toblerone Pavlova (V)(GF)** with lashings of fresh whipped cream
- £7.50 Vegan Salted Caramel Tartlet (Vgn)** with an 'ickle jug of plant based cream
- £8.50 Nutella & Banana Waffle (V)** with freshly whipped cream
- £6.95 A Trio of Apples, Blackberry & Granola Eton Mess (V)** with freshly whipped cream
- £6.95 Homemade Churros Tossed in Cinnamon Sugar (V)** with caramelised milk dulce de leche
- £6.50 The Stickiest of Sticky Toffee Puddings (V)** with chef's custard
- £8.95 Chef's Limoncello, Lemon Drizzle Trifle (V)**



Nicholl's of Parkgate Ice Cream

Vanilla, chocolate, strawberry, cinder toffee, raspberry ripple
vegan vanilla, vegan salted caramel or vegan sorbet
1 scoop £3.95 . . . or 2 scoops with a chocolate cigar £5.50 (V)(GF)

- £7.50 English & Continental Cheese Board (V)(GF)** **£8.95** add a glass of LBV port for **£3.00**
a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers

Please ask for the
OVER 60's MENU
Monday - Wednesday
if required

Sides

Skinny Fries (Vgn)(GF)	£4.00	Tear 'n' Share Garlic Flatbread (V)	£3.50
Chunky Chips (Vgn)(GF)	£4.00	Tear 'n' Share Garlic Flatbread & Cheese (V)	£4.00
Salt 'n' Pepper Skinny fries (Vgn)(GF)	£5.00	Onion Rings (Vgn)	£4.00
Chef's Crispy Coated Sweet Potato Fries (V)	£5.00	Chef's Pepper Sauce	£3.00
Chilli Fries (GF)	£5.50	Red Wine & Mushroom Sauce	£3.00
Chilli Cheese Fries (GF)	£5.50	House Gravy	£2.00
Skin on Fries (Vgn)(GF)	£4.00	Salt 'n' Vinegar Sauce	£3.00
Crispy Duck Hoisin Fries	£6.00	Plain Chicken Goujons (each)	£2.00

Extra Sunday Roast Options all served with Yorkshire Pud'

Half Roast Chicken (Off the Bone Breast on request)	£15.95
Pink Beef & Horseradish	£15.95
Belly Pork, Crackling & Apple Chutney	£15.95
Roast Lamb & Mint Sauce	£15.95
Chef's Homemade Vegan Roast	£14.95
Trio of Meats (beef, lamb, belly pork)	£18.95
Smaller portion Sunday Roast (with Yorkshire Pud')	£ 9.95

Weekend Breakfast Menu

served every Saturday & Sunday
9-11am (last orders)

➔ **Monday "Steak Night" 8oz Rump 'n' all the trimmings £12.95** from 3pm

Over 60's Special Menu Available Mon/Tues/Wed
Main Course £10.00 2 courses £12.45 3 courses £14.90

Tuesday BOGOF on Starters (when ordered with main courses)

Tenner Thursday (see table card for special menu all priced at £10)

Sandwich & Panini Menu (available on request)
Please Ask if you require Our Kid's Menu (available at all times)