

STARTERS

Irish Style Farmhouse Vegetable Soup (Vgn) a bowl of winter warmth with plant based cream & warm flatbread Chef's Smooth Chicken Liver Pâté with Turkish flatbread, home grown green tomato & apple chutney Vegan Crispy Firecracker Brussels Sprouts (Vgn)(GF) with vegan 'slaw Crispy halloumi Sticks (V)(GF) with Shipka rosehip jam, mint tahini & pomegranate seeds			
Mojito King Prawn Cocktail (GF) served on baby gem lettuce with an 'ickle baby hovisbless! Sautéed Bacon, Chorizo 'n' Stornoway Black Pud' Saladette topped with a crispy deep fried hen's egg			
Garlic 'shrooms on Flatbread (Vgn) local mushrooms, garlic, plant based cream on warm flatbread			
Moules Marinières (GF) rope grown in Trondra, Shetland with a chunk of warm flatbread			
Traditional Salmon, Cod & Smoked Haddock Fishcakes (GF) with pernod, fennel 'n' garlic aoili			
Chilli, Soy & Honey Chicken Goujons with a sprinkle of sesame seeds			
Refreshment Rooms Duck Spring Rolls with hoi sin dip			
Cheshire Turkey, Sage 'n' Onion Bonbons in panko breadcrumbs with homemade cranberry & orange BBQ dip			
Popcorn Cod with pickled cucumber, caper 'n' cracked pepper potato salad, chive 'n' lemon mayo			
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce	Please make your	£8.95	
Maple 'n' Mustard Glazed Pigs in Blankets with caramelised onions	server aware of any	£7.95	
Korean Red Dragon Belly Pork Squares (GF) with sweet chilli 'slaw	allergies or intolerances We will be happy to help	£8.50	
MAINS			

Honey & Mustard Glazed Home Cooked Ham (served cold)(GF) hand carved with a fried free range egg & chunky ch	ips £14.95	
Seasonal Roast Cheshire Turkey with all the festive trimmings (subject to availability in New Year)	£18.95	
Traditional Scouse (GF) homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter small		
Homemade Steak 'n' Ale Pie with chunky chips, real gravy and peas 'n' carrots	e £15.50 £18.50	
Classic Beef Lasagne with a chunk of garlic bread	£15.95	
Festive Vegan Roast (Vgn)(GF) with all the trimmings and vegan gravy	£16.95	
1002 Ribeye Steak (GF) with chunky chips, grilled tomato, caramelised onions & mushrooms (See sides for sauce options)		
Salmon Thermidor (GF) with cream, mustard, cheese 'n' brandy glaze, new potatoes and sautéed peas 'n' leeks	£19.50	
Coconut, Caramelised Butternut Squash & Torched Cauliflower Curry Rice Bowl (vgn)(GF)	£16.95	
Beer Battered Ward's Fresh Cod chunky chips, mushy peas & salt 'n' vinegar sauce small	⊪ £13.50	
large	e £17.50	
Sticky Coca Cola Ribs (GF) fall apart ribs in our secret BBQ sauce served with skinny fries and Chef's 'slaw	£19.95	
Local Pork (GF) or Vegetarian Bangers (V) (please specify) with cauliflower & leek colcanon mash 'n' onion gravy	£14.95	
Chicken Fillet Burger with lettuce, mayo or Cajun mayo, fries and dressed salad	£16.95	
Homemade Vegan Burger (Vgn) pink sauce, gem lettuce, tomatoes, onions & skinny fries		
Pot Roast Shoulder of Lamb (GF) with a honey & mint jus, chunky chips and a medley of local vegetables	£23.95	
Slow Cooked Crackling Belly Pork (GF) sage 'n' Cheshire cider gravy, colcanon mash and braised red cabbage		
The 'Big Bob' Burger 2x4oz burgers topped with cheese & bacon, fries, chilli beef, chicken goujons & salad	£21.95	
Moules & Frites (GF) rope grown in Trondra, Shetland served with pernod, fennel seed 'n' garlic aoili & fries	£23.95	
Chef's Chilli Con Carné (GF) with salsa and half 'n' half skinny fries and dirty rice	£15.50	
Homemade 4oz Cheeseburger all beef with fries, lettuce, thinly sliced red onion, tomato & pink sauce double		
Add extra toppings/accompaniments bacon £1.50 - pineapple £1 - chilli £3 - chicken goujons £3.50 singl	e £15.45	

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

DESSERTS £7.50

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

Warm Alabama Chocolate Fudge Cake (V)(GF) with Nicholl's vanilla ice cream

Yuletide Brownie (Vgn) dotted with dried fruit, brandy & spices served with plant based cream

Seasonal Mulled Fruits Pavlova (V)(GF) Christmas pudding ice cream a sprig of homegrown fresh mint

Jack's New York Style Limoncello Meringue Cheesecake (v)

Our Very Own Sticky Toffee Pudding (V) with lashings of custard

Homemade Churros Tossed in Cinnamon Sugar (V) chef's salted caramel dip

Traditional Plum Duff (V) with brandy sauce

Clementine & Prosecco Trifle topped with whipped cream & candied almonds

Classic Cassis Crème Brûlée (V)(GF) with home grown blackcurrant compôte

NICHOLLS

Nicholl's of Parkgate Ice Cream

vanilla, chocolate, strawberry, cinder toffee, Christmas pudding, raspberry ripple vegan vanilla. vegan salted caramel or vegan sorbet (Vgn)

1 scoop £3.95 . . . or 2 scoops with a chocolate flake £5.50 (V)(GF)

English & Continental Cheese Board (V)(GF) for one £10.95......or for two or more £15.95 a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers add a glass of LBV port for £3.00

Sides Skinny Fries (Vgn)(GF) £4.50 £3.75 Garlic Flatbread (V) Chunky Chips (Van)(GF) £4.50 Garlic Flatbread & Cheese (V) £4.25 Salt 'n' Pepper Skinny fries (Vgn)(GF) **Chef's Pepper Sauce** £3.25 Chef's Crispy Coated Sweet Potato Fries (V) £5.50 **Red Wine & Mushroom Sauce** £3.25 Chilli Cheese Fries (GF) **House Gravy** £2.25 **Crispy Duck Hoisin Fries** Salt 'n' Vinegar Sauce £3.25 Onion Rings (Van) Plain Chicken Gouions (each) £2.50 £4.50

Extra Sunday Roast Options all served with Yorkshire Pud'

Half Roast Chicken (Off the Bone Breast on request)	£17.95	
Belly Pork, Crackling & Apple Chutney	£17.95	Roasts
Roast Lamb & Mint Sauce	£19.95	available
Pînk Beef & Horseradish	£18.95	(GF)
Smaller portion of any Sunday Roast from above	£12.95	on request
ਹਿਮੀਂਹ of Meats (beef, lamb, belly pork)	£21.95	

Weekend Breakfast Menu

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

Limited Sandwich & Panini menu (available on request before 5pm N/A Sunday) All other special offers except Over 60's (special menu) suspended throughout December

We will be open every day over the holidays (Christmas Day fully booked). Please Note: we will close

Monday 8th & Tuesday 9th January 2024 for our Staff Night Out & Kitchen refurbishment Last food orders 9.00pm - Last bar orders 11.00pm (plus manager's discretion) Please Ask if you require Our Kid's Menu (available at all times) or our

Over 60's Special Menu Available Mon - Tues - Wed 2 courses £13.45 3 courses £16.90 All other offers suspended in December





Please ask for the

OVER 60's MENU Monday - Wednesday

if required

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