

THIS IS A SAMPLE MENU ONLY

PLEASE EMAIL THE RESTAURANT IF YOU WOULD LIKE A COPY OF TODAY'S MENU

Glass of Sparkling Wine £5.50 150ml

Kir Royale £5.95 150ml glass

Glass of House Champagne £8.50 150ml

Antique Fino Sherry £3.50 50ml glass

A dry, crisp and intense Fino. One of the best aperitifs in the world

A selection of bread, olives, tapenade and oil £3.50

STARTERS

Soup of the day £4.50

Scallop cannelloni £7.95
with scallop, prawn and seafood veloute

Chicken liver parfait £6.25
with chutney, pickles and toast

Breast of wood pigeon, confit pork belly & Bury black pudding £7.95
with game jus (may contain shot)

Queen scallops 'Parisienne' £6.95
baked scallops with mushrooms, parmesan and Duchesse potatoes

Salmon fishcakes £6.25
with tartare sauce

Goats cheese tart and balsamic onion confit £6.25
with rocket and parmesan salad

Smoked salmon £6.95
with, 'hot smoked' salmon pate

Crisp herbed goats cheese and leek strudel £6.25
with walnut dressing and basil oil

Rope cultured mussels Mariniere £6.95
fresh mussels steamed in white wine with shallots

MAIN COURSES

Roast loin of Cheshire lamb with moussaka, cous cous and mint yoghurt		£16.95
Goosnargh duck breast with confit leg, orange sauce, pickled Kumquats and market vegetables		£15.95
Roast cashew nut, chestnut and mushroom encroute with honey roast vegetables and root vegetable mash		£11.50
Seared fillet of sea bass served with a salmon fishcake, asparagus and a tomato and basil butter sauce		£15.95
21 day dry aged beef with 'au poivre' sauce with fat chips and a grilled field mushroom	Rump Sirloin	£13.95 £17.95
Fillet of Halibut With Morcambe bay shrimp butter, spinach and dauphinoise potatoes		£16.95
Breast of partridge wrapped in sage and parma ham. Served with confit leg, braised red cabbage, root vegetable mash and port jus (may contain shot)		£15.95
Medallion of beef fillet with steamed suet steak pudding, bourguignon garnish and garlic mash		£21.95

Side orders £3.50

Fat chips, sour cream and chives
Mixed leaf salad with sun dried tomato vinaigrette
Market vegetables and new potatoes
Deep fried courgette fritters with basil oil and parmesan
Honey glazed parsnips

An additional discretionary service charge will be added to tables of 5 or more