

Lounge & Terrace Menu



Nibbles | Starters | Flatbreads

Bella de cerignola olives £7 (vg)

Italian sunblush tomatoes £6 (vg)

Balsamic baby onions £6 (vg)

Soup of the day, sourdough, salted butter £6 (vg) (24)

Duck liver parfait, house chutney, toasted Brioche £9

Potted salmon, sourdough toast £9

Pulled pork flatbread, harissa mayonnaise, red cabbage slaw £15

Goats cheese flatbread, basil pesto, sunblush tomato £12 (v) (vg on request)

Mains

Sustainable fish and chips, mushy peas, tartare sauce £18

Edges venison burger, celeriac remoulade, frites £16

Plaice goujons, tartare sauce, frites £17

Slow cooked beef and ale pie, chips, buttered peas, gravy £16

Pot roast chicken and bacon pie, chips, buttered peas, gravy £16

Sweet potato, kale and cumin pie, chips, Peas £14 (vg)

Plant based burger, harissa mayonnaise, frites £14 (vg)

Steak frites, rare breed sirloin steak, frites and peppercorn sauce

8oz – £26 12oz £35

Goan beef curry, fragrant rice, naan bread £16

Roasted Cod Loin, Menai mussel and potato broth £16

Pizzas & Platters

Pizzas

four cheese or pepperoni £16, or 2 for £25

Asian platter

 £20

spring rolls, samosas, pakora, bhaji, chicken skewers, dips

Charcuterie platter

 £22

cured meats, cheeses, olives, chutney, sourdough

Festive platter

 £20

turkey and pancetta sliders, pigs in blankets with honey and mustard, panko crusted brie, crispy thai king prawns

Sides

Frites £6

Hand cut chips £5

Dressed leaves £4

Red cabbage slaw £4

Honey glazed chanterney carrots £6

Desserts & Cheese

Sticky toffee pudding, salted butterscotch, clotted cream £9

Warm chocolate brownie, Vanilla Ice Cream £9

Baked vanilla cheesecake, spiced berry compote £9

Selection of Cheshire farm ice creams £6

Selection of artisan cheese £12

Please advise of any dietary requirements, allergen information available.

A discretionary 10% service charge will be added to your bill, this is shared in full between the team.