



Sharing Breads & Nibbles

Garlic Pizza Bread (V/GM) - **£5.95** / **Garlic & Mozzarella Pizza Bread** (V/GM) - **£6.50**

Fresh Tomato & Chilli Bread (V/VE/GM) - **£5.95** / **Cumberland Chipolatas** honey mustard dip - **£4.95**

Selection of Olives & Sun Blushed Tomatoes (GF/V/VE) - **£4.00** / **Rustic Breads, Dipping Oils & Beetroot Hummus** (V/VE) - **£4.50**

Crispy Whitebait chunky tartare & lemon wedge - **£5.95**

Starters

Freshly made Soup of the Day with a warm bread roll (V/VE/GM) - **£4.95**

Sautéed Field Mushrooms in creamy garlic white wine sauce on toasted ciabatta bread (V/GM) - **£5.95**

Kansas Style BBQ Ribs topped with fresh chilli & spring onion (GF) - **£5.95**

Chilli & Coriander Deep Fried Calamari aioli dip & mixed leaves - **£6.95**

Tempura Cauliflower Florets served with a sweet chilli dip & blue cheese mayo (V) - **£6.25**

King Prawn Pil Pil king prawns, cherry tomatoes, chorizo, fresh chilli, garlic, olive oil & crusty bread (GM) - **£7.95**

Smoked Applewood & Spinach Croquettes tomato chutney & dressed leaf (V) - **£6.50**

Salt & Pepper Chicken Skewer served with marinated vegetables with hoi sin and minted yoghurt (N) - **£6.25**

Duck Pastrami chicory, orange segments, peach purée & herb oil - **£6.95**

Mains

Beef Fillet Stroganoff served with saffron rice & a panache of local vegetables (GF) - **£15.95**

Beer Battered Fish & Chips crushed peas, hand cut chips, tartare sauce & a lemon wedge (GM) - **£13.95**

Our Own Made Weetwood Steak & Ale Proper Pie chunky chips, market vegetables & pan gravy - **£14.50**

Full Rack of Kansas Ribs coated in a smoked BBQ glaze served with skinny fries and homemade 'slaw (GF) - **£13.95**

Chargrilled Chicken & Vegetable Skewers Cheshire farm chicken breast, red onion, peppers & courgette served with sweet potato fries & fresh 'slaw :Your choice of plain, dry rub or Piri Piri sauce (GF) - **£13.95**

Chicken & Asparagus Fricassee pan fried boneless chicken thighs served in a creamy white wine and mushroom sauce served with charred asparagus, buttery mash & seasonal greens (GF) - **£13.95**

Chargrilled Pork Chop creamy mash, wilted greens, cider & apple sauce (GM) - **£13.95**

Crispy Chilli Beef egg noodles, stir fry vegetables tossed in a sweet chilli and soy dressing - **£14.95**

Pan-roasted Duck Breast sweet potato fondant, seasonal vegetables, red wine jus (GF) - **£16.95**

Pan Fried Salmon chickpea, chorizo & mixed bean cassoulet with sautéed green beans (GF) - **£15.95**

Moules Marinière mussels bound in a creamy garlic and parsley sauce, frites & crusty bread (GM) - **£13.95**

Lamb Duo lamb cutlet & slow cooked lamb shoulder wrapped in puff pastry served with dauphinoise potatoes honey glazed carrots, pea purée & rosemary jus - **£16.95**

Seafood Penne king prawns, mussels, squid, cockles, chilli, garlic & spinach bound in a rich tomato sauce - **£14.95**

Green Thai Chicken Curry chicken breast, peppers, onions, spinach served with fragrant rice (GF) - **£12.95**

Beef Lasagne served with a mixed leaf salad & garlic bread - **£13.95**

Grill

All served with roasted garlic mushrooms, confit tomato, crispy onion rings & hand cut chips

10oz Gammon Steak egg or pineapple (GF) - **£12.95**

28 Mature 10oz Rump Steak (GF) - **£19.95**

Cajun Marinated Chicken Breast (GF) - **£12.95**

Burgers

All burgers served on a toasted brioche bun with salad garnish, smoked bacon, mature cheddar & onion rings

Our Own Made 8oz Steak Burger served with skinny fries & burger relish - **£13.50**

Buttermilk Fried Chicken Burger served with sweet potato fries & Sriracha mayo - **£12.95**

The Royal Stack steak burger, buttermilk chicken breast, bacon, cheese, onion rings 'n' 'slaw served with skinny fries - **£15.95**

Fajita Boards

Sautéed peppers, onions coated in a fajita spice served with tortilla wraps, guacamole, salsa, sour cream, grated mozzarella (GF option replace tortilla wraps with cos lettuce) Choose from:

Strips of Chicken Breast - **£13.95**

Fillet Steak Beef - **£14.95**

Chargrilled Halloumi (V) - **£11.95**



Vegetarian & Vegan

- Ricotta & Spinach Cannelloni** served with mixed leaves & garlic bread (V) **£11.95**
- Vegetable Skewers** chargrilled peppers, courgette, onion & corn served with a choice of dry rub or piri piri sauce served with skinny fries (V/VE) - **£11.95**
- Vegetable Thai Curry** onions, peppers and spinach served with fragrant rice (V/VE) - **£11.95**
- Halloumi Tart** roast Mediterranean vegetables in a rich tomato sauce in a shortcrust pastry tart served with a mixed leaf salad & a balsamic glaze (V) - **£12.95**

Salads

- Caesar Salad** cos leaves, aged parmesan, garlic and herb croutons, anchovies, Caesar dressing - **£10.95**
Add chicken breast and crispy bacon (GM) - **£13.95**
- Smoked Salmon & Prawn Salad** smoked salmon, prawns, cherry tomatoes, cucumber, baby gem lettuce warm new potatoes & a classic Marie Rose sauce (GF) - **£13.95**
- Chicken Cobb Salad** chargrilled chicken breast, maple bacon, crisp iceberg, cos lettuce, ripe avocado, blue cheese sun dried tomatoes, a boiled egg & house dressing - **£13.95**

Nibbles, Light Bites & Sandwiches

available until 2.30pm Monday to Saturday

- 5oz Gammon Steak** with egg, chips and peas (GF) - **£6.50**
- Whole Tail Scampi** with tartare sauce, hand cut chips & garden peas - **£8.95**
- Small Fish & Chips** mushy peas, lemon wedge and hand cut chips - **£8.50**
- 4oz Steak Burger** on a brioche bun served with hand cut chips & onion ring - **£6.95**
- 4oz Buttermilk Chicken Burger** on a brioche bun served with hand cut chips & onion ring - **£7.95**

Sandwiches

All served with dressed leaf & skinny fries

- Char-grilled Chicken, Smoked Bacon & Squashed Avocado** served on a ciabatta - **£9.95**
- Fish Finger Butty** with chunky tartare sauce & mushy peas - **£8.95**
- Smoked Salmon & Prawn Open Sandwich** with a traditional Marie Rose Sauce - **£8.95**
- Shredded Duck, Hoi Sin Sauce, Cucumber, Spring Onion** on a tortilla wrap - **£8.95**
- Steak, Field Mushrooms, Caramelised Onions** served on a toasted ciabatta - **£10.95**
- Roasted Mediterranean Vegetables** topped with warm brie on ciabatta bread - **£7.95**

Desserts

- Apple & Rhubarb Crumble** custard - **£5.95**
- Warm Chocolate Brownie** salted caramel ice-cream - **£5.95**
- Traditional Sticky Toffee Pudding** butterscotch sauce & vanilla ice cream - **£5.95**
- White Chocolate & Raspberry Crème Brûlée** homemade shortbread (GM) - **£5.95**
- Banoffee Waffle** topped with caramelised banana, Chantilly cream & butterscotch sauce - **£5.95**
- Mixed Berry Eton Mess** freshly whipped Chantilly, berries & meringue (GF) - **£5.95**
- Cheeseboard** Crackers, chutney, grapes & celery - **£8.95**
- Selection of Ice Cream** (GF) - **£4.50**

Sides

- Hand Cut Chips - Skinny Fries - Sweet Potato Fries - Creamy Mash Potato - House Salad**
- Cajun Onion Rings - Seasonal Vegetables - Sautéed Green Beans - £3.00**

Sauces

- Red Wine Jus - Creamy Peppercorn - Stilton Sauce - £2.50**

We prepare our food in kitchens with products containing gluten and nuts as well as other allergens. The allergy data detailed in the table below has been derived from supplier specifications on the allergenic ingredients that have intentionally been added to the final food product. We have taken all reasonable steps to ensure that this table is accurate. We CANNOT guarantee that any product is "100% FREE FROM" any allergen due to the risk of cross-contamination risk in production, supply and preparation. If you suffer from sensitive trace reactions for stated allergens, please be aware that we are unable to guarantee suitability for you. Please make yourself known to our staff and inform them of your allergy every time you dine with us, even if you have eaten the dish before, so that every possible precaution can be taken in our kitchens to prevent cross contamination and if product substitutions are in place our staff can make you aware of these. Please be aware that the information below is provided to us by our suppliers, however due to preparation methods within our kitchens, we are unable to guarantee vegan suitability of our deep-fried products. Our vegan and vegetarian dishes are created using ingredients which have been confirmed suitable by our suppliers, however due to the preparation methods in our kitchens we are unable to confirm the full suitability of these products. Please speak to the team for further information.

Allergen Key

GF – Gluten Free GM – Modified Gluten Free V – Vegetarian VE – Vegan VOA – Vegan Option Available N – Nuts