

SPRING WITH CASTER'S

STARTERS

Broccoli & stilton soup (v) 6

served with miniature loaf and balsamic butter

Smoked beef shin croquette 7

served with a blackberry gel, pea shoot and red amaranth garnish

Tempura soft boiled egg & market asparagus (v) (GF) 7

Served with a homemade lemon mayonnaise

Bruschetta (v) 6

Marinated tomatoes in garlic and basil on toasted bread

Homemade chicken liver pâté (GF) 8

Served with homemade chutney and toasted brioche

Bloody Mary scallops on the rocks (GF) 8

Fresh scallops from the market served in the shell
(chefs recommendation)

Deep fried calamari (GF) 7

Accompanied with aioli and lemon

Caramelised red onion & sage sausage rolls 6

served with dressed rocket and tomato salsa

Homemade bread, olives, oils & balsamic (v) 8

Mozzarella pizza bread (v) (GF) 6

Cheesy garlic focaccia (v) (GF) 6

Pea and shallot tortellini (v) 8

Served with confict shallots, petit pois and red amaranth

MAINS

Home smoked pork fillet 16

Served with spiced pearl barley and pickled baby beetroot

National Park 3 bone lamb rack (served pink) (GF) 20

Accompanied with a crispy potato cake, pea and mint gel, petit pois and a lamb reduction
(chefs recommendation)

Truffle chicken supreme (GF) 15

Truffle mash potato, spring greens and chicken jus

Verde rigatoni pasta (v) 17

Served with spring greens, pesto and toasted pinenuts

Traditional fish & chips (GF) 15

Catch of the day, crushed peas, tartar sauce and lemon
Wild Mushroom & tarragon risotto (v) (GF) 15

Steak, onion & mushroom pie (GF) 16
Served with triple cooked chips and spring vegetables

Spinach & Ricotta Tortelloni (v) 16
Served on a bed of wilted spinach and whipped ricotta

Pan fried SeaBass (GF) 16
Duo of cauliflower, parmentier potato, tarragon oil

Traditional bangers & mash 14
Creamy mash potato, Cumberland sausage, savoy cabbage

Halloumi pasta with lemon, mint and mixed nuts (v) 15

Pea, mint & feta risotto (v) 13

Troffiette pasta with seared steak 15
Seared fillet steak strips mixed with a basil pesto

STEAKS

Enjoy our locally sourced steaks, all our steaks are sautéed in the pan then rested to indulge the full flavour then finished off on our grill for that amazing smoky BBQ taste.

6oz Sirloin | 170g 14
12oz Sirloin | 340g 25

Cut from the large back muscle attached to the spine, opposite the long thin fillet steak, it has a bigger, beefier flavour than fillet or rib-eye steak meaning it is more suitable for highly flavoured sauces.

8oz Rib-eye | 230g 17
10oz Rib-eye | 285g 23

Considered one the tastiest and most elegantly flavoured of steaks, rib-eye steaks are cut from the main muscle attached to the spine. The special appeal of rib-eye steaks is that they have a rich marbling of fat throughout them, which gives guaranteed flavour and succulence.

8oz Fillet | 230g 25
16oz Fillet | 460g (for 2) 46

The tenderloin is the most tender cut of beef and is also arguably the most desirable, the average heifer provides no more than 500grams of fillet. Because the muscle is not weight-bearing, it contains less connective tissue, which makes it tender.

All steaks are served with homemade triple cooked chips, roasted tomato and mushroom.

Sauce 3

Béarnaise (GF) | Stilton | Peppercorn (GF) | Red wine jus (GF)

SIDES

Creamed mash potato 5
Truffle & parmesan chips 7
Mixed Spring vegetables 5
Rocket and parmesan 4
Battered onion rings 5

Triple cooked chips 5
Cauliflower cheese 5

Desserts

Brownie, cornflake ice cream (GF) 7
Sticky toffee pudding honeycomb ice cream (GF) 7
Godfrey of Sandbach cheese selection (GF) 8
Traditional English sherry trifle 5
Ice cream and sorbet selection (GF) 2 scoops 4
3 scoops 5
Lemon raspberry cheesecake (GF) 8
Served with raspberry sorbet
Prosecco and dark chocolate melting bomb 8
(chefs recommendation)

If you have any dietary requirements, please speak to a member of staff.

GREAT FOOD – GREAT SERVICE – GREAT TIMES