



# Restaurant Menu

## Appetisers

Bread & Dips - Warm ciabatta, olive oil, caramelised red onion houmous, balsamic (glx)	£3.95
Olives - Pitted marinated olives, sun-blush tomatoes (gl)	£3.50
Garlic Ciabatta (glx) - Plain	£3.75
Add your choice(s) of mozzarella, herb tomato sauce	£0.50 ea

## Sandwiches (Not available in the restaurant after 7pm)

Sandwiches are served with dressed salad , coleslaw and crisps

Cheddar Cheese, branston pickle, white bloomer	£5.50
Roast ham, mustard mayonnaise, beef tomato, granary bloomer	£6.25
Roast beef, caramelised red onion, granary bloomer	£6.25
Chicken, beef tomato, rocket, mayonnaise, white bloomer	£6.25
Crayfish, sweet chilli mayonnaise, rocket, granary bloomer	£6.50
Breaded fish fingers, brioche bap	£6.35
Bowl of homemade soup and any sandwich above (no crisps or salad)	£7.95

## Ciabatta's (Not available in the restaurant after 7pm)

Our ciabatta's are served with dressed salad and hand-cut chips

Stilton Mushroom - Wild Mushrooms topped with caramelised red onion and stilton	£7.25
Spiced Vegetable - roasted vegetables, halloumi, spiced tomato salsa	£7.25
BLT - Bacon, lettuce and tomato	£7.25
Club - Chicken, smoked bacon, rocket and mayonnaise	£7.50
Pesto Chicken - Chicken, halloumi, pesto	£7.50
BBQ Chicken - Chicken, smoked bacon, bbq sauce, melted cheddar	£7.50
Stilton Beef - Beef topped with caramelised red onions and stilton	£7.95
Peppered Beef - Beef, onions, mushrooms in a creamy pepper sauce	£7.95
Chilli Duck - Shredded duck, onions, mushrooms, sweet chilli sauce	£7.95
Bowl of homemade soup and any ciabatta above (no chips or salad)	£8.95

## Lite Bites (Not available in the restaurant after 7pm)

Rarebit - Toasted bloomer topped with smoked bacon and rarebit, hand-cut chips and dressed salad	£6.95
Fish Platter - Thai spiced fishcakes, fish finger, filo king prawns, sweet chilli sauce, hand-cut chips, dressed salad	£8.50

## Burgers

Our own recipe beef burger served on a brioche bun with dressed salad, hand-cut chips and your choice of topping

Classic- Smoked bacon and cheddar	£11.95
Stilton Burger - Smoked bacon, beef tomato and stilton	£11.95
Goats Burger - Caramelised red onion, balsamic and goats cheese	£11.95
<u>100% Chicken fillet in seasoned crumb served on a brioche bun with dressed salad, hand-cut chips and your choice of topping</u>	
Classic Chicken - Lemon mayonnaise and rocket	£11.95
Chilli Chicken - Sweet chilli mayonnaise and rocket	£11.95
Cheese Chicken - Smoked bacon and melted cheddar	£11.95

## Salads

Mixed leaf, tomatoes, onions and cucumber, garlic and herb croutons, garlic bread then topped with your choice of the following

Pearl couscous, goats cheese, mint dressing (v)	£9.95
Shredded duck, spring onion, cashew nut, oriental dressing (glx)	£9.95
Hot smoked salmon, crayfish, sweet chilli (glx)	£10.25

**Special Offers** - Your server will inform you of any special offers that we are currently providing. In the event of any surcharges, dishes marked with ¾ will have surcharges as follows;

**Starters £1.95 per item, Main Courses £3.50 per item (Fillet Steak £4.95), Desserts £1.95**

**Please Review Us!** - If you have enjoyed your visit with us, then please rate us on Trip Advisor. If we have not met your expectation then please let us know and will be only be to happy to discuss this with you.

## Starters

Homemade soup, chunky bloomer (v) (glx)	£5.50
Wild mushrooms, creamy garlic and tarragon sauce, toasted white bloomer (glx) (v)	£6.25
Pearl couscous, cucumber, tomato, goats cheese salad, mint dressing	£6.25
Roasted vegetable, halloumi, pesto filo tart (v)	£6.25
Black pudding, spring onion rosti, leek and grain mustard cream sauce (gl)	£6.75
Shredded duck, Chinese style pancakes, cucumber, spring onions, hoi sin dip	£6.75
Lamb koftas, pearl couscous, tzatziki (glx)	£6.75
Thai spiced salmon fishcakes, rocket, cucumber, cashew nuts, sweet chilli salad	£6.75
King prawns, garlic, chilli, parsley butter, crouton (glx)	¾ £6.95
Hot smoked salmon, spring onion rosti, chive cream cheese (glx)	£6.75

## Main Courses (dishes with \* are served with a compliment of vegetables)

**Our steaks are served with garlic and rosemary brushed field mushroom and grilled tomato, beer battered onion ring and hand cut chips (glx)**

6oz Fillet Steak**	¾ £18.95
8oz Sirloin Steak**	¾ £17.95
10oz Rump Steak**	¾ £16.95

**Why not add a creamy pepper sauce (gl) or garlic and herb butter (gl)**

**Surf and Turf - Add king prawns in garlic butter £4.95**

Roast rump of lamb, slow cooked vegetable hotpot, port and rosemary sauce (gl)	¾ £15.95
Duck breast, honey roasted root vegetables, potato cake, sweet port and thyme sauce (gl)	¾ £15.95
Slow roasted belly pork, mustard mash potato, sage, cider & onion sauce (*) (gl)	£14.95
Supreme of chicken, dauphinoise potatoes, buttered kale, red wine and thyme sauce (gl)	£14.95
Red Thai fish curry - salmon, seabass, king prawns, wild rice (gl)	£13.50
Salmon supreme, teriyaki noodles, oriental vegetables, tempura salt and pepper squid rings	£14.50
Fillets of seabass, hot smoked salmon, wild mushrooms and garlic butter, parmentier potatoes, asparagus spears (gl)	¾ £14.95
Butternut squash, red pepper and spinach curry, lemongrass and coriander wild rice, courgette bhajis (gl) (v)	£11.95

Goats cheese and sunblush tomato crispy potato cakes, rocket and pearl couscous salad, beetroot relish (v)	£11.95
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## Classics

Homemade steak and ale pie, hand-cut chips, peas, gravy	£11.95
Red Thai chicken curry, fragrant rice, hand-cut chips (gl)	£11.95
“Hunters Chicken” - Chicken, smoked bacon, barbecue sauce, melted cheddar, coleslaw, dressed salad, hand-cut chips	£11.95
Beef lasagne, dressed salad, garlic bread	£11.95
Thai spiced salmon fishcakes, rocket, cucumber, cashew nuts and sweet chilli salad, chips	£11.95
Beer battered cod fillet, hand-cut chips, mushy peas	£11.95

## Sunday

**Our Sunday roasts are served with roast potatoes, fresh potatoes and vegetables, homemade gravy and Yorkshire pudding**

Roast Beef (glx)	£10.95
Roast Lamb (glx)	£10.95

## Side Orders

Chips, Dauphinoise potato, herb potatoes, onion rings, mixed vegetables, buttered peas, mixed salad, parmesan balsamic & rocket salad	£2.50 ea
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**Dining Cards** - All dining cards are one card per two people and can only be redeemed against full priced items, on the starters, main courses and desserts if applicable. A minimum of a main course per person must be purchased . You must always make us aware on your booking that you are using a dining card.

**Customer Information** - Full allergy information can be provided on request.

V - Vegetarian, GL - Gluten Free, GLX - Please ask for gluten free version \*\*

indicates pre-cooked weight. All offers, prices and dishes are subject to change or withdrawal without prior notice.



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# Wine List

## Cellar Selection White

<u>Parkville Reserve Chardonnay - Australia</u>	£21.25
<i>Full flavoured with aromas of ripe cantaloupe, peach and tropical fruit complimented by a refreshing acidity and a crisp finish.</i>	
<u>Filius de Chateau Lamothe Blanc - Bordeaux</u>	£20.95
<i>A delightfully clean and aromatic Bordeaux blend of sauvignon and Semillon with restrained citrus fruit and a fresh dry finish. Perfect as an aperitif and with shellfish.</i>	
<u>Gavi DOCG Stefano Massone - Italy</u>	£23.75
<i>A delicious medium-dry white, laced with floral notes, fresh melon, lemon and apple fruit and a touch of hazelnut. You can't get a better wine to go with fish!</i>	
<u>Petit Chablis Alain Geoffroy - France</u>	£26.25
<i>Crisp, dry white Burgundy with notes of fig and lime, underpinned by mineral acidity.</i>	

## Cellar Selection Red

<u>Filius de Chateau Lamothe Rouge - France</u>	£22.25
<i>Predominantly merlot and cabernet sauvignon, this classy claret is medium bodied with soft ripe black fruits and notes of spice and vanilla. An elegant and well-balanced wine ideal with roast meats.</i>	
<u>Botter Chianti - Italy</u>	£22.45
<i>A brilliant ruby colour with an intense bouquet. Very smooth, cool and silky smooth on the palate.</i>	
<u>Ventisquero Carmenere Reserva - Chile</u>	£24.25
<i>Deep red black in colour, with intense aromas of black fruits such as blackberries, mixed traces of black pepper, notes of vanilla and a soft smokey hint. A wine with great structure, rich velvety tannins, a concentrated body and fruity, spicy notes on the finish.</i>	
<u>Featherdrop Hill Pinot Noir - New Zealand</u>	£26.50
<i>Ripe, sweet dark fruit aromas and a subtle touch of oak are followed on the palate by soft, rounded red fruit flavours, supported by fine grain tannins.</i>	

## Champagne & Sparkling

<u>Duca d’Alba Prosecco Spumante - Italy</u>	£20.50
<i>Sparkling, lightly nutty and fruity. Clean and fresh on the palate.</i>	
<u>Zonin Prosecco Spumante Rose - Italy</u>	£22.50
<i>Bursting with bubbles, this crisp, refreshing rosé sparkling wine has a fine nose and elegant bouquet. Full-bodied and fruit driven with flavours of delicate red berries and an intense raspberry scent.</i>	
<u>Charles de Villenfin Brut - France</u>	£35.95
<i>Classically made and very elegant, this excellent quality Champagne is rich and full-bodied with rich fruit flavours, a lively mousse and fresh balanced taste.</i>	
<u>Charles de Villenfin Brut Rose - France</u>	£46.00
<i>This pink Champagne has a soft full style due to the addition of still pinot noir wine to the finished blend.</i>	
<u>Champagne Mumm Cordon Rouge - France</u>	£49.00
<i>Clean and subtle on the nose. Rich fruit in the mouth with toasted nuts and subtle yeasty overtones. Fresh, elegant and well balanced, with fine and long lasting bubbles.</i>	

### Wines

Please note that from time to time we may offer an alternative brand or vintage to the one described. You will be informed of this prior to purchase.

## Cask Ales, Draught & Bottled Beers

We serve a fantastic selection of real ales and imported bottled beers, please ask your server for our current selection. Our draught selection is shown on the right

## White Wine by the glass

	125ml	175ml	250ml	Bottle
<b>Cuvee Jean Paul Dry - France</b>	£2.35	£3.20	£4.60	£13.50
<i>Lemony aromas and apple acidity. Fresh and fruity wine with a refreshing clean dry finish</i>				
<b>Cuvee Jean Paul Med/Dry - France</b>	£2.35	£3.20	£4.60	£13.50
<i>This wine is soft and rounded with a delicate almond aroma</i>				
<b>Condorito Sauvignon Blanc - Chile</b>	£2.50	£3.50	£4.95	£14.75
<i>This refreshing wine has aromas of fresh tropical and citrus fruits such as grapefruit, papaya and melon.</i>				
<b>Wildwood Chardonnay - California</b>	£2.60	£3.65	£5.15	£15.25
<i>Lush fresh fruity white from the sunshine state of California with ripe melon and peach flavours.</i>				
<b>Campo di Fiori Pinot Grigio - Italy</b>	£2.80	£3.95	£5.60	£16.50
<i>Modern distinctive and full flavoured, this crisp wine combines ripe apple and fresh fruit flavours, with complex spice and subtle floral notes on the finish.</i>				
<b>La Campagne Viognier - France</b>	£2.75	£3.85	£5.45	£16.00
<i>A dry, herbaceous, aromatic wine with all the classic characteristics of the Viognier grape, exhibiting peach, dried apricot and floral aromas</i>				
<b>Ten Rocks Sauvignon Blanc - New Zealand</b>	£3.50	£4.95	£6.95	£20.80
<i>Another excellent Sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp palate with a long, minerally, dry finish.</i>				

## Red Wine by the glass

<b>Cuvee Jean Paul Red - France</b>	£2.35	£3.20	£4.60	£13.50
<i>A ripe bilberry fruit flavour and smooth finish</i>				
<b>Coorong Estate Shiraz - Australia</b>	£2.80	£3.85	£5.50	£16.25
<i>A rich and spicy shiraz with wonderful flavours of black fruits, black pepper and sweet spices. This is an easy-drinking wine with soft tannins and a warm finish.</i>				
<b>Condorito Merlot - Chile</b>	£2.65	£3.65	£5.25	£15.50
<i>Deep red in colour, this fruity Merlot has intense aromas of plum and cherry, with hints of cinnamon spice and chocolate.</i>				
<b>Tanguer Malbec - Argentina</b>	£2.90	£4.05	£5.80	£17.25
<i>A ripe and juicy red, bursting with blackberry fruit, hints of spice and a full and robust finish.</i>				
<b>Vina Ederra Rioja Crianza - Spain</b>	£3.25	£4.50	£6.45	£19.25
<i>Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.</i>				

## Rose Wine by the glass

<b>Cuvee Jean Paul Rose - France</b>	£2.35	£3.20	£4.60	£13.50
<i>Well balanced. Dry yet fruity. Crushed wild berry aromas, smooth and round</i>				
<b>Campo di Fiori Pinot Grigio Blush - Italy</b>	£2.80	£3.95	£5.60	£16.50
<i>Soft aroma reminiscent of apple and honeysuckle, fruity and medium bodied in the mouth with a crisp finish</i>				
<b>Wildwood Zinfandel Rose - California</b>	£2.95	£4.10	£5.85	£17.25
<i>Mouth-watering summer berry flavours create this refreshing rosé.</i>				

## Sparkling by the glass

<b>Duca d’Alba Prosecco Spumante - Italy</b>	£3.45		£20.50
<i>Fully sparkling, lightly nutty and fruity. Clean and fresh on the palate.</i>			

## Draught

Tuborg	4%	£3.60
Stella Artois	4.9%	£3.60
Peroni	5%	£3.95
Staropramen	5%	£3.90
Kostritzer	4.8%	£3.85
Mahou	5.5%	£4.10
Hoegaarden	4.8%	£4.10
Bitburger	4.8%	£3.65
Guinness	4.1%	£3.65
Green Goblin - Cider	6%	£3.55
Shipyard American Pale Ale	4.5%	£3.60