**A LA CARTE**

**Nibbles to Share**

Marinated Olives & Music Bread £3.95 (v)

Home Baked Breads & Flavoured Butters £3.95 (v)

Hand Stretched Garlic & Cheese Flatbread £3.95 (v)

Hand Stretched Tomato & Garlic Flatbread £3.95 (v)

Hand Stretched Garlic Flatbread £3.95 (v)

**Starters**

Chefs Homemade Duo of Soup £4.95 (gf)(v)

A Combination of 2 soups in 1 bowl

Chicken Liver & Cognac Pate with Sweet & Sour Red Onion Marmalade £5.95 (gf)

Salt & Pepper Calamari served with a Sriratha Mayo £5.95 (gf)

Creamy Tomato & Roasted Vegetable Risotto £5.95 (gf)(v)

8 Hour Slow Cooked BBQ Ribs, Lemon & Mint Root Slaw £6.95 (gf)

Duck & Spring Onion Rolls, Hoi Sin Glaze £6.95

Braised Ox Cheeks, Horseradish Potato & Bourguignon Sauce £7.95 (gf)

Breakfast Stack, Black Pudding, Tomato Confit,

Poached Egg, Crisp Pancetta, BBQ Bean Compote £7.95 (gf)

Sharing Platter – Can’t decide! - Selection of Chefs Recommended

Starters & Nibbles £9.95 (gf)

(Minimum of Two People) per person

**Mains**

Spinach, Mushroom & Ricotta Bake, Béchamel Sauce & Tomato £12.95 (v)(gf)

Beer Battered Fish & Triple Cooked Chips with Mushy Peas & Tartare Sauce £12.95

Creamy Tomato & Roasted Vegetable Risotto £12.95 (v)(gf)

24 Hr Slow Cooked Honey & Mustard Glazed Ham, Eggs & Triple Cooked Chips £13.95 (gf)

Chicken Supreme, Herb Parmentier Potatoes, Baby Carrot Puree & Sage Jus £14.95 (gf)

Scallop & King Prawn, Squid Ink Pappardelle & Butter Sauce £16.95

Duck Breast, Carrot Puree, Fondant Potato & Black Cherry Jus £17.95

Fish Of The Day (see Blackboard) £P.O.A (gf)

**THE GRILL**

Our steaks are hand cut British beef, aged for a minimum of 28 days, chargrilled & served with a

sauce of your choice, slow roast tomato, baked mushroom, triple cooked chips.

8oz/16oz Rump Barrel £17.95/£26.95 8oz Lamb Rump £18.95

8oz/16oz Ribeye Barrel £19.95/£29.95 8oz Fillet £24.95

8oz/16oz Sirloin Barrel £19.95/£29.95 14oz T-Bone £26.95

16oz Chateaubriand (to share) £39.95 32oz Tomahawk (to share) £49.95

served with vine tomatoes, shoestring potato & onion served with vine tomatoes, shoestring potato & onion

10oz Homemade Steak Burger £12.95 8oz Cajun Chicken Burger £12.95

Homemade Sauces

Peppercorn Diane Blue Cheese Béarnaise Mint & Yogurt Port & Stilton

**Sides** – all £2.95

Root Coleslaw Triple Cooked Chips Onion Rings

Seasonal Greens Horseradish Mash House Salad

Salt & Pepper Chips Home Baked Breads Sweet Potato Fries

with Flavoured Butters

**Desserts**

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream £5.50 (v)

Chocolate & Orange Brownie, Clotted Cream £5.50 (v)

Apple Crumble & Crème Anglaise £5.50 (v)

Cherry & Amoretti Cheesecake, Cherry Compote £5.50 (v)(gf)

Selection of “Nicholls of Parkgate” Ice Creams & Sauces £5.50 (v)(gf)

Selection of Cheese & Biscuits, Homemade Chutney £7.95 (v)(gf)

Sharing Platter – Can’t decide! - Selection of Chefs Recommended Desserts £8.95 (v)

(Minimum of Two People) per person