



# Christmas menu

## SMALL PLATES & STARTERS

- Chicken liver parfait, pear chutney, toasted brioche (\*) £7.25
- Cider & white onion veloute, grain mustard remoulade, granary bloomer (\*) £5.25
- Salt and pepper calamari, sriracha mayonnaise, charred lime £6.95
- Grilled sardines, wilted spinach, chilli and pine nuts (gf) £7.50
- Red pesto pate, onion chutney, toasted granary bloomer (ve) £7.15
- Oven baked camembert, sourdough croutons (\*) (v) £8.95
- Pickled beetroots, whipped goats curd, candied walnuts (v) (gf) £6.50
- Black bean fritter, "facon jam", rocket salad (ve) £7.75
- Corned beef hash cake, fried hens egg, onion ketchup & HP sauce £6.95

## MAINS

- Pan seared salmon pave, crispy romaine hearts, smoked bacon and anchovy (gf)  
£14.95
- Roast Cheshire turkey, shredded sprouts and chestnuts, honey roast parsnips,  
roast potatoes, pan gravy (\*) £14.95
- Zero bull roast, shredded sprouts and chestnuts, confit parsnips,  
roast potatoes, gravy (ve) £13.50
- Braised beef blade, creamed potatoes, burgundy sauce, watercress (gf) £13.95
- Oakfield steak burger, bacon, Monterey Jack cheddar, chipotle slaw &  
Cheshire Farm chips £14.75  
(ve option available)
- North sea haddock, mushy peas, tartare sauce and Cheshire farm chips £12.95
- Sumac roasted cauliflower, chick pea tagine, crispy cauliflower, falafel,  
preserved lemon (ve)\* £9.95
- Mince and onion pie, crushed dauphinoise potatoes, garlic greens £15.75
- Steak ciabatta, sticky onions, beer mustard and French fries (\*) £11.95
- Spinach & ricotta raviolis, slow roasted gourds, parsley and caper dressing (v) £14.50



## SIDES

Cheshire farm chunky chips - £4.25(gf)

Garlic ciabatta with cheese - £4.50

French fries - £4.25 (gf)

Buttered carrots - £4 (gf)

Fried zucchini, basil pesto, Italian cheese (v) £4

Cheshire potatoes, spring onion & pickled shallots - £4 (gf)(v)

## DESSERTS

Sticky date pudding, butterscotch sauce, vanilla ice cream £6.25

Christmas pudding, brandy sabayon £6.50

Lemon posset, macerated strawberries, short bread biscuits (v)(\*) £6.95

Treacle tart, lemon curd ice cream, (v) £7.75

Chocolate & raspberry torte, blush prosecco sorbet (ve)(gf) £6.50

Selection of local cheese, quince jelly, grapes (\*) £8.50

**v = vegetarian, ve = vegan, gf = gluten free, \* = can be adapted to be gluten free.**

Gluten free & vegan menu items can be requested at time of booking. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. This festive menu is available every day from Monday 29 November - Friday 24 December 2021, no pre-payment or deposit is required, your order will be taken the day of your visit to book simply reserve a table on a day of your choice.