

Private Dining Menu £31.50

Gratin Normande cream of white onion & cider soup topped with Cheddar cheese croutons

Purple sprouting broccoli & feta cheese tartlet, watercress and flaked almonds, wild garlic pesto

Chicken liver parfait, grape, shallot and apple chutney, toast

House cured salmon gravadlax, beetroot relish, sour cream, caraway rye bread

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Chicken breast wrapped in sage and Parma ham, purple sprouting broccoli, gnocchi, blue cheese sauce

Rump steak, traditional grill garnish, hand cut chips and green peppercorn sauce Rabbit & cider pie, crushed sweet potatoes and smoked bacon

Tandoori baked coley fillet, Bombay potatoes spinach, cauliflower bhajis, cucumber raita

Gnocchi, purple sprouting broccoli, almonds and blue cheese sauce

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Orange crème caramel

Sticky toffee pudding, stem ginger ice cream, toffee sauce

Cheshire Farm ice cream, three delicious scoops of ice cream and sorbet

A selection of local cheeses, biscuits and homemade chutney