



All 14 ALLERGENS are present in our kitchen.
All of our dishes are prepared in a small kitchen where all allergens are present.
If you have an allergy or intolerance to certain foods, please speak to a member of
our staff about the ingredients used in our meals.
We cannot guarantee that our dishes are completely "free from" allergens.

NIBBLES & SMALL PLATES

Chef advises two or three plates to share as a starter or four or five plates to share as a main

Homemade focaccia, olive oil, balsamic vinegar £6.50
Marinated green & black pitted olives £3.95
Soup of the day, crusty bread £7.50
Garlic & herb ciabatta £6.50 with cheese £7.50
Chicken liver pate, house chutney, crostinis £9.95
Harissa roasted carrot, whipped Feta, pomegranate, crostinins £7.95
Battered halloumi bites, pea purée £8.50
Smoked salmon, pickled & roasted beetroot, dill crème fraîche, toasted oatcakes £9.95
Honey glazed chorizo, lemon aioli, crispy garlic & rosemary £8.50
Hoisin pork belly bites, spring onions, sesame seeds £8.50
Lamb kofta, homemade garlic naan, Greek yoghurt, herb oil, pickled red onion, green salad £10.50
Baked Camembert, toasted focaccia, house chutney (ideal to share) £15.50

MAINS

8oz Sirloin, hand cut chips, mushroom, tomato, dressed leaves £26.50
Double steak burger, brioche bun, American cheese, beef fat fried onions, baby gem, tomato, burger sauce, gherkin, fries, slaw £17.95
Chicken Caesar salad, chicken breast, chargrilled bacon, Caesar dressing, anchovies, baby gem lettuce, Grana Padano, crostini £17.95
Fish & chips, local ale battered haddock, hand cut chips, tartar sauce, mushy peas £17.50
10oz Pen-Y-Lan gammon steak, fried egg, peas, hand cut chips £17.50
Fish of the day - *ask your server for todays catch*
Slow cooked beef lasagne, tomato sauce, mixed dressed house salad £17.95
Beer battered halloumi burger, pea purée, tartar sauce, baby gem, tomato, brioche bun, fries, slaw £16.95
Confit duck leg, cucumber, pickled carrot, Chinese leaf, soy & sweet chilli dressing, sesame seeds £17.95
Chicken & chorizo ballotine wrapped in bacon, pan fried new potatoes, green beans, paprika cream sauce £17.95
Pan fried salmon, celeriac & potato terrine, asparagus, pea purée, dill & horseradish cream sauce £18.50
Spring green risotto, pesto, Parmesan tuille £16.95

SIDES

Hand cut chips £5.50
Fries £5.50
Buttered new potatoes £5.00
Seasonal greens £5.00
Side salad £5.00
Battered onion rings £5.50
Train wreck fries topped with jalapenos, red onion, bacon & Cheddar £7.50
Extra focaccia £4.00
Sauces - herb butter £2.50 - Blue cheese £2.50 - Cracked peppercorn £2.50

DESSERTS

Aperol cheesecake, zesty orange, prosecco & Aperol gelée £8.50
Custard tart, grated nutmeg £8.50
Apple & blueberry almond crumble, custard £7.95
Sticky toffee pudding, butterscotch sauce, Cheshire Farm vanilla ice cream £8.50
Raspberry & rhubarb trifle £8.50
Warm chocolate brookie, fusion of fudgy chocolate brownie and soft baked cookie dough, Cheshire Farm vanilla ice cream £8.50
Three scoops of Cheshire Farm ice cream & sorbet £6.50
Affogato, Cheshire Farm vanilla ice cream, Lost Barn espresso £4.50
Cheese board - Brie, Shropshire blue, Red Leicester, Belton's mature Cheddar, crackers, grapes, celery, chutney £10.50

WHITE WINES

125ml / 175ml / 250ml / bottle



Borsao Macabeo (Spain) £4.05 / £5.80 / £7.50 / £20.75

Gentle aromatics & ripe citrus flavours with a clean, fresh finish

Plate 95 Sauvignon Blanc (Chile) £4.25 / £6.10 / £7.85 / £21.75

Fresh & zesty with tropical fruit flavours

Folonari Pinot Grigio (Italy) (VG) £4.45 / £6.40 / £8.20 / £22.75

Floral & fruity aromas with a crisp, green apple character

The Last Stand Chardonnay (Australia) (VG) £4.65 / £6.70 / £8.65 / £24.75

Prominent tangerine aromas, flavours of citrus & white peach with a zesty clean finish

Picpoul de Pinet (France) £5.10 / £7.25 / £9.40 / £26.95

Tangy grapefruit aromas, zingy finish, impeccable balance. Fresh and aromatic with a hints of melon and spice.

A classic Picpoul from a leading winemaker with Napoleonic roots!

Sileni Sauvignon Blanc (New Zealand) £6 / £8.75 / £11.25 / £32.50

Tangy grapefruit aromas, zingy finish, impeccable balance

Alasia Gavi del Comune di Gavi (Italy) £31.95

Aromas of citrus, fennel and green apple. The palate is fresh and textural with ripe stone fruit and citrus characters.

Domaine de la Motte Jardin du Curé Chablis, AOP Chablis 2022 (France) £39.95

A stoney minerality are complemented by a nice citrus acidity to the end with a lovely clean finish

Domaine G. Saumaize, Pouilly-Fuisse Grande Reserve 2020 (France) £47.95

Exotic aromas with a touch of oak, luscious ripe Chardonnay fruit

RED WINES

125ml / 175ml / 250ml / bottle

Borsao Garnacha (Spain) £4.10 / £5.80 / £7.55 / £21.25

Bright plum and berry fruit aromas with rich, ripe bramble characters and soft tannins

Le Merlot (France) £4.30 / £6.15 / £7.95 / £22.75

Aromas of ripe, plummy fruit with a hint of spice. Medium-bodied with soft juicy berry fruit balanced by fresh acidity

Record Sun Shiraz (Australia) £4.60 / £6.65 / £8.35 / £24.75

Textbook Aussie Shiraz, juicy black cherry, pepper and plum. Big, fun and spicy!

The Listening Station Malbec (Australia) £4.75 / £6.85 / £8.90 / £25.50

Darkly appealing, chocolatey malbec with crisp mineral fruit

Domaine la Décelle Réserve, Côtes du Rhône-Villages (France) £4.90 / £7.05 / £9.15 / £26.25

Rich with ripe blackberry, plum, black pepper flavours, dry and full-bodied on the palate, a subtle spicy and savoury note

Vega del Rayo Reserva Rioja 2016 (Spain) £5.10 / £7.25 / £9.40 / £26.95

Warm black fruit, spice & vanilla notes. Ripe plum and damson characters balanced by oak, supple tannins and gentle cedary spice

Cline Old Vine Zinfandel (USA) £32.50

Ripe black cherry and strawberry with dark spice notes, star anise & cloves

Nielson Pinot Noir (California) £39.95

Wild strawberry fruit with bright firm acidity and a fresh gentle mineral finish

Amarone della Valpolicella (Italy) £47.95

Excellent heartland Valpolicella made in the amarone style, rich, warm and packed with juicy berry sweetness and big flavour.

This outstanding wine is names after a historic winemaker who created the unique smoked glass you see today.

DESSERT WINE

Kardos Tündérmese Late Harvest (Tokaj, Hungary) £4.50 (75ml)

Rich intense mandarin flavours with a honey note. Very drinkable, this doesn't need food and has a finish that just goes on and on

ROSE WINES

125ml / 175ml / 250ml / bottle

Castillo de Piedra Tempranillo Rosé (Spain) £4.05 / £5.80 / £7.50 / £20.75

Off-dry rose with tempting fruit flavours

Discovery Beach Zinfandel Rosé (California) £4.30 / £6.10 / £7.85 / £21.75

A youthful wine with aromas of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.

Folonari Pinot Grigio Rosé (Italy) £4.45 / £6.40 / £8.20 / £22.75

Dry, fresh & fruity with a delicate red berry aroma. Light and creamy with zesty acidity leading to a crisp, dry finish

Lieux Perdus Pinot Noir Rosé (France) £24.95

Light, dry, strawberries aromas lead to a palate packed full of creamy red fruit flavours balanced with a bright, blackcurrant finish

BUBBLES

Versetto Prosecco (Italy) (VG) £6.75 (125ml) / £27.50

Crisp & clean with notes of peach, apricot & green apple

Fontessa Prosecco Rosé (Italy) £28.50

An appealing balance of ripe berry fruits and bright acidity. Very fresh & elegant

Veuve Clicquot Champagne (France) £75.00

Hints of toast and biscuits with notes of quince, apple blossom and peach

Veuve Clicquot Rosé Champagne (France) £85.00

Full bodied and fruity with intense ripe strawberry and cherry flavours