



**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  
Whipped feta, Greek salad £7.95  
Salt n' pepper king prawns, peppers, onions, chilli, prawn crackers £10.95  
Sticky chipolatas, honey £8.50  
Honey and za'atar halloumi bites £8.75  
Onion bhaji, yoghurt, mango chutney, fresh mint, cucumber £7.95  
Chicken liver pate on toasted brioche, house chutney, bacon crumb £9.95  
Hoisin pork belly bites, spring onions, chilli, sesame seeds £8.75  
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

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## MAINS

8oz Sirloin, hand cut chips, mushroom, tomato, dressed leaves £26.95  
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  
Pen-Y-Lan gammon steak, fried egg, peas, hand cut chips £17.50  
Fish of the day - *ask your server for todays catch*  
Pan fried seabass fillet, saag aloo, curry sauce, onion bhaji £18.95  
Chicken & chorizo ballotine wrapped in bacon, patatas bravas, tenderstem broccoli £18.75  
Halloumi burger, honey, za'atar, greek salad, brioche bun, fries, slaw £17.50  
Confit duck leg, cucumber, pickled carrot, Chinese leaf, soy & sweet chilli dressing, sesame seeds £17.95  
12 hour slow cooked beef lasagne, Grana Padano, tomato sauce, mixed dressed house salad £17.95  
Lentil, courgette & aubergine lasagne, tomato sauce, mixed dressed house salad £16.95

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## 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 black peppercorn £2.50

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## DESSERTS

Pimm's panna cotta, strawberry & mint compôte £8.50  
Mandarin trifle £8.50  
White chocolate, peanut butter & jelly blondie, Cheshire Farm raspberry ripple ice cream £8.95  
Sticky toffee pudding, butterscotch sauce, Cheshire Farm vanilla ice cream £8.95  
Peach crisp crumble, fresh cream £8.50  
Cheesecake of the day £8.50  
Three scoops of Cheshire Farm ice cream & sorbet £6.95  
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)** £4.15 / £5.85 / £7.60 / £21.75

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

**Plate 95 Sauvignon Blanc (Chile)** £4.30 / £6.15 / £7.95 / £22.15

*Fresh & zesty with tropical fruit flavours*

**Folonari Pinot Grigio (Italy) (VG)** £4.50 / £6.45 / £8.30 / £23.15

*Floral & fruity aromas with a crisp, green apple character*

**The Last Stand Chardonnay (Australia) (VG)** £4.70 / £6.80 / £8.70 / £24.95

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

**Picpoul de Pinet (France)** £5.15 / £7.50 / £9.50 / £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)** £6.05 / £8.80 / £11.35 / £32.75

*Tangy grapefruit aromas, zingy finish, impeccable balance*

**Alasia Gavi del Comune di Gavi (Italy)** £32.25

*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)** £40.75

*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)** £48.95

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

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## RED WINES

125ml / 175ml / 250ml / bottle

**Borsao Garnacha (Spain)** £4.15 / £5.85 / £7.60 / £21.75

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

**Le Merlot (France)** £4.50 / £6.45 / £8.30 / £23.15

*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)** £4.70 / £6.80 / £8.70 / £24.95

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

**The Listening Station Malbec (Australia)** £4.80 / £6.95 / £9.10 / £25.95

*Darkly appealing, chocolatey malbec with crisp mineral fruit*

**Domaine la Décelle Réserve, Côtes du Rhône-Villages (France)** £4.95 / £7.05 / £9.15 / £26.75

*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)** £5.15 / £7.40 / £9.60 / £27.50

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

**Les Six Cairanne (France)** £32.50

*Stunning full bodied red from a prestigious area of Suthern Rhone. Traditional hand picked old vine blend, fresh, complex and ripe. Wonderful wine*

**Cline Old Vine Zinfandel (USA)** £32.75

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

**Smith & Hook (California)** £38.50

*Classic bold wine from the Pacific California coast, beautifully aged, rich, dark smooth and juicy. Big flavour from cattle country, Cabernet at it's finest*

**Amarone della Valpolicella (Italy)** £48.95

*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.*

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## DESSERT WINE

**Kardos Tündérmese Late Harvest (Tokaj, Hungary)** £4.95 (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*

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## ROSE WINES

125ml / 175ml / 250ml / bottle

**Castillo de Piedra Tempranillo Rosé (Spain)** £4.15 / £5.85 / £7.60 / £21.75

*Off-dry rose with tempting fruit flavours*

**Discovery Beach Zinfandel Rosé (California)** £4.30 / £6.15 / £7.95 / £22.15

*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)** £4.50 / £6.45 / £8.30 / £23.15

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

**Maison Boutinot Cuvée Edalise Rosé, AOP Côtes de Provence (France)** £31.95

*Quintessential quality Rosé blend from the renowned region. Great colour, crisp, fresh and full of redcurrant and mandarin flavours. A sun drnched French classic!*

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## BUBBLES

**Versetto Prosecco (Italy) (VG)** £6.95 (125ml) / £29.50

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

**Fontessa Prosecco Rosé (Italy)** £30.50

*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*