



Starters

Cauliflower Soup (V)

Cauliflower Soup finished with Truffle Oil

Goats Cheese Terrine (V)

Goats Cheese and Chive Terrine with Seasonal Leaves, mini Hovis Toast and Red Pepper Tapenade

Chicken & Bacon Pâté

Chicken Liver & Bacon Pâté with Caramelised Figs, handmade Shallot Relish and toasted Manchester Baked Brioche

Main Courses

Beef Pie

Braised Shin of Beef Pie with Handcut Chips and Whiter Cabbage served with Beef Gravy

Lamb Shoulder

Braised Lamb Shoulder with Pea & Mint Mashed Potato, Green Beans and Cabernet Red Wine Jus

Butternut Squash Risotto (V)

Butternut Squash laced Winter Herb Risotto and finished with Truffle Oil

Chicken

Corn Fed Chicken Breast on Celeriac Mash with Spinach & Smoked Pancetta Cream Reduction

Sea Bream

Sustainable Red Sea Bream on Crab & Garden Pea Risotto with Extra Virgin Olive Oil dressed Rocket Leaves

Desserts

Sticky Toffee Bread & Butter Pudding

Bread & Butter Pudding with a liquid Toffee centre and Cheshire Farm Chocolate Ice Cream

English Cheeses

Selection of English Cheeses served with homemade Chutney and English Cheese Biscuits

Saffron Brulee

Crème Brulee scented with Saffron served with handmade Shortbread

All Day Sunday to Thursday 12pm – 6pm Friday & Saturday
One Courses £9.95 Two Courses £12.95 Three Courses £15.95

Smart Choice Menu will be charged at individual dish prices if items are substituted from Main Menu.

Offer may not be used in conjunction with High Life and all other Promotions such as the Winter Sale One Third Off. Menu can not be used for parties more than ten. We use the finest quality local ingredients from our regional suppliers. All our produce is prepared freshly on the premises and some items may occasionally become unavailable. Please allow time for the preparation of dishes, ask your server for recommendations if your party has limited time to dine or if you have dietary requirements.

Smart Choice Menu not available in December.