

SEASONAL MENU - AUTUMN & WINTER

STARTERS

- Chef's recommended soup of the day** £6.00
garnished accordingly
- Chinese barbecue picanha steak skewers** £7.00
peppery kohlrabi slaw & crushed salted peanuts
- Sustainable smoked haddock, crab & dill fishcakes** £6.50
pea purée & lemon frisée salad
- Chunky tomato hummus** £5.00
sweet paprika roasted chickpeas, vegan crackers, virgin rapeseed oil
- Pressed terrine of chicken, apricot & tarragon** £6.50
winter spiced plum chutney, toasted stone baked bread tuile
- Chef's recommended seasonal starter** £6.50
we encourage our chefs to use seasonal fresh produce. please ask your server
- Leek & baked potato soup** £6.00
parsley whipped cream & pulled smoked chicken
- Winter salad of chargrilled vegetables** £7.00
green lentils, salted cauliflower & lightly pickled mini carrots
- Winter salad of chargrilled vegetables served as a main course** £14.00
and topped with pan roasted chicken breast

CHEF RECOMMENDS

Our talented chefs create signature dishes on a daily basis using the freshest autumn and winter produce

'Blue plate' catch of the day £18.00

We use sustainably caught fish where possible to support our maritime communities

Classic of the day £15.00

Seasonal British or world classics reflecting the skills and expertise of our kitchen teams

Vegetarian of the day £14.00

We ensure that our vegetarian offer is creative, seasonal & delicious

Your server will advise you of all of our chef recommends dishes

MAIN COURSES

- Pan roasted fillet of hake** £16.00
chorizo, white bean & vegetable cassoulet, basil pesto
- Steak & ale suet pudding** £15.00
roasted root vegetables, creamed potato & red wine jus
- Gnocchi with roasted pumpkin & goats cheese (v)** £14.00
sautéed spinach, garlic & toasted pumpkin seed dressing
- Roasted pork belly** £15.00
black pudding & pulled pork croquettes, sautéed kale & leeks with spiced apple sauce

GOURMET BURGERS & GRILL

Our burgers are served in a toasted Churcham roll with Monterey Jack cheese, baby gem lettuce, beef tomato, coleslaw & salted chunky chips

- Aberdeen Angus beef burger (227g)** £14.00
- Tandoori spiced chicken fillet burger (200g)** £14.00
- Spicy bean burger** £13.00
topped with roasted peppers, goats' cheese & salsa
- Grilled centre cut sirloin minute steak** £15.00
roasted mushroom, salted chunky chips, gem Caesar wedge (This dish will be served pink)
- 28 day dry aged sirloin steak (227g)** £23.50
salted chunky chips, green peppercorn sauce, beer battered onion rings & grilled beef tomato
(£7.50 supplement - for inclusive diners)

SIDES

- Salted chunky chips** £3.50
- Seasonal vegetable of the day** £3.50
please ask your server for today's seasonal option
- House dressed mixed salad** £3.50

DESSERTS

- Blackberry & pistachio trifle** £6.00
seasonal blackberry jelly with pistachio sponge, fresh blackberries & soft whipped vanilla cream
- Chef's classic traditional British pudding** £6.00
our classic pudding changes daily – please ask your server
- Winter spiced sticky toffee pudding** £6.00
butterscotch sauce & vanilla ice cream
- Baked American cheesecake** £6.00
cranberry, blueberry & orange compote
- Selection of Cheshire Farm dairy ice cream** £6.00
please ask your server for today's flavours served with a chocolate flake
- Trio of British cheeses** £8.00
local & regional artisan cheeses with chutney, celery & biscuits
- Our regional cheese platter showcases the finest regional cheeses from across the UK. Please ask your server for your cheese selection.

TASTE THE SEASONS – WHOLESOME DISHES CREATED WITH FRESH FLAVOURFUL INGREDIENTS...

Our menu for the autumn and winter season incorporates seasonal produce, so it's only natural we celebrate the use of red meat, smoked fish, root vegetables and kale and infuse our dishes with warming spices and flavours.

We recognise that our operations impact the environment and we are committed to continually improving our working practices. We have 48 accredited properties across the group.

For those guests on an inclusive package, your server will advise you of your meal spend allocation. All meat weights denote pre-cooked weights. All prices are in £'s and are inclusive of VAT.

Please advise your server if you suffer from any allergies.



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LIGHT FRESH WHITE

		175ml	250ml	Bottle
Il Banchetto Bianco	Italy	£5.50	£7.50	£21.50
Dry and fresh in style with flavours of apples and pears with some citrus fruit				
The Spee'wah Pinot Grigio	Australia	£6	£8.50	£25
Crisp and fresh with lemon acidity and bright fruit characteristic				
Chablis 1er Cru Cote de Lechet Domaine Jean Defaix	France			£49
Aromas of butter, cream, honey, green apples and white flowers. Great concentration, freshness and a lingering finish				

AROMATIC AND FRUIT DRIVEN WHITE

Nyala Sauvignon Blanc	South Africa			£22.50
Crisp, mouth-watering wines with powerful gooseberry and citrus flavours				
Spy Valley Sauvignon Blanc	New Zealand	£7.50	£11	£32
Layers of fresh fruit unfold to more savoury notes and an invigorating finish				
Charles Smith Kung Fu Girl Riesling	USA			£36
Stunning balance of fresh acidity, pear and lychee fruit				

FRUITY AND RIPE WHITE

El Colectivo Chardonnay Torrontes	Argentina	£6.50	£9	£26
This wine is fresh and young and has floral and citrus aromas				
Miolo Family Vineyards Chardonnay	Brazil	£8	£11.50	£34
Aromas of fruit and wood, with a balanced palate and pleasant aftertaste				
Prophet's Rock Pinot Gris	New Zealand			£55
Fantastic fruit and spice aromas, concentrated with a long dry finish				

AUTUMN & WINTER OFFER - £19.95 PER BOTTLE

Shiraz, Murray Darling	Chardonnay, Murray Darling	Il Banchetto, Rosato Apulia
Rich and smooth, flavours of dark berry fruits, fruitcake and vanilla with a touch of spice	Aromas of melon, nectarines and citrus blossom, with flavours of lemon, pineapple and vanilla spice	Made from classic Italian grape varieties Sangiovese and Negroamaro, it's bursting with bright strawberry and cherry flavours, and has a lovely refreshing finish.

FRUITY JUICY RED

		175ml	250ml	Bottle
Il Banchetto Rosso	Italy	£5.50	£7.50	£21.50
Light and fruity with cherry, raspberry and red fruit flavours				
The Paddock Merlot	Australia	£6	£8	£23.50
Violet bouquet with vanilla spice adding to the complexity. The palate is rich, rounded and shows a firm tannin finish				
Rocky Point Pinot Noir	New Zealand			£49
Rich fruit flavours are complemented by spice and dried herb notes leading on to a long rich finish				

SOFT AND ROUNDED RED

Gable View Cabernet Sauvignon	South Africa			£22.50
Ripe dark berry fruit, sweet spice and well balanced tannins				
Gran Ducay Gran Reserva Tinto D.O. Carinena	Spain	£6.50	£9	£26
Rich and rounded in texture with ripe fruit flavours and soft oaky tannins				
Villa Belvedere Valpolicella Classico Superiore Ripasso	Italy			£38
Rich, velvety fruit brimming with raisin, cherry and balsamic flavours				

RICH AND SPICY RED

The Bulletin Zinfandel	USA			£25
Aromas and flavours of dark fruits and hints of warm spice				
Lagrimas de Graciano Rioja	Spain	£8	£11.50	£34
Black fruit character with hints of meatiness, cherry and strawberry flavours with a nice top-note of spice				
Catena Appellation Vista Flores Malbec	Argentina	£10.50	£15	£45
Rich and full with notes of sweet spice and a touch of leather				

REFRESHING ROSÉ

		175ml	250ml	Bottle
Wandering Bear Rosé	South Africa	£5.50	£7.50	£21.50
A very fruity rosé with juicy flavours of strawberry and raspberry				
Operetto Garganega Pinot Grigio Blush Veneto IGT	Italy			£25
A dry and refreshing style of wine with mandarin, lemon and summer berry notes				

SPARKLING WINE

			125ml	Bottle
Jeio Rosé	Italy			£34
Soft, fruity and refreshing with flavours of citrus, rose and raspberry				
Vaporetto Prosecco	Italy		£6	£30
Fruity and refreshing sparkling wine with citrus, pear and floral flavours				

FULL OF FIZZ

Lanson Black Label	France NV		£9.50	£55
A fine stream of persistent bubbles. A crisp and elegant wine with a long and lingering taste				
Lanson Rosé Label	France NV			£59
Well-rounded and fresh, this wine has harmonious balance and good length on the finish				

WINE PAIRING

The **El Colectivo Chardonnay Torrontes** is the perfect match for the **Pan roasted fillet of hake**. The Chardonnay ensures the wine has enough body and richness to stand up to the beautifully roasted hake. The blend with the Torrontes ensures the wine remains fresh and aromatic, which will enhance the freshness of the vegetable cassoulet and the basil pesto. A hint of spice will complement the chorizo beautifully.

The **Gran Ducay Gran Reserva** is the perfect match for the **Steak & ale suet pudding**, with beautiful red cherry fruits and layers of spice it will enhance all flavours of this hearty dish without being overpowering. Its years in oak will also enhance richness of the pudding making an ideal match.

We have worked with Bibendum to select favourite wines with modern newcomers that we're sure you'll enjoy. We also serve wine in 125ml measures. Please ask your server for more details.