



MENU
and
WINE LIST

*Please place your food
order at the Bar*

*As all of our meals are freshly cooked
to order, we will endeavour to serve
you within 20 minutes*

APPETISERS

Marinated Olives £2.95

Mezze Tray £5.95

*silver anchovies, barry shaw sausage,
feta cheese, fennel bread with ham butter*

Fresh Baked Breads

*with mixed olive tapenade, red pesto,
green pesto, olive oil and balsamic vinegar*

4 rolls £5.95

8 rolls £6.95

STARTERS

Potted Pheasant £5.75

*with damson and apple chutney,
and toasted fennel bread*

Homemade Nachos £5.95

*with guacamole, salsa, mozzarella,
cress and smoked paprika*

WHY NOT ADD: *smoked pulled beef brisket* £2.00

Salt and Pepper Squid £5.50

with lemon and lime pickle

Bubble and Squeak £5.75

with fried egg and burnt onion ketchup

Roast and Pickled Beets £5.75

with roquefort and rocket salad

Chef's Freshly Prepared

Soup of the Day £4.00

with a freshly baked bread roll



Chef's Mixed Grill £19.25

*barry shaw's cumberland sausage,
pinks horseshoe gammon, lakeland beef burger,
pichana Steak, free range egg, tomato, onion rings,
mushrooms and chunky chips*

**Pinks Award Winning
Horseshoe Gammon** £10.50

*served with spicy pineapple chutney,
free range hen's egg, peas and
homemade chunky chips*

Smoked Pulled Beef Brisket £9.95

*in a toasted brioche bun, bourbon BBQ sauce,
cajun slaw and homemade chunky chips*

8oz* Bistro Rump Steak £17.95

*with tomato, mushrooms, onion rings
and homemade chunky chips*

SAUCE YOUR STEAK: *Peppercorn* £1.95
Blue Whinnow Cheese £1.95
Dark Ale Gravy £1.50

**Homemade 7oz*
Lakeland Beef Burger** £11.95

*served in a brioche bun with fried onions,
gem lettuce, pickled cucumber, chilli relish
and homemade chunky chips*

ADD A TOPPING: *Bacon* £1.00
Smoked cheese £1.00
Free Range Egg £1.00
Chilli Beef £1.25

* uncooked weight



MAIN
COURSE

Beer Battered Fresh Haddock	£10.95
<i>served with homemade chips, garden or mushy peas and chef's tartare sauce</i>	
Indian Spiced Hake Fillet	£9.50
<i>with sag aloo and saffron yoghurt</i>	
Whole Roast Seabream on the Bone	£10.95
<i>with saute potatoes and buttered samphire</i>	
Barry Shaws Wild Boar Sausage	£9.50
<i>with radicchio risotto</i>	
Slow Braised Shoulder of Yew Tree Farm Hogget	£11.95
<i>with swede mash, heritage carrots and caper butter</i>	
Lemon Pepper Chicken	£9.75
<i>with rosemary potatoes, fine beans and green pepper salsa</i>	
(v) Butternut Squash, Mango and Spinach Curry	£10.50
<i>with basmati rice, sour cream, poppadum, salsa and chutney</i>	

ON THE SIDE

<i>homemade chips</i>	£2.25
<i>battered new potatoes</i>	£2.25
<i>seasonal vegetables</i>	£2.25
<i>battered mash potatoes</i>	£2.25
<i>dressed salad leaves</i>	£2.25
<i>onion rings</i>	£2.25



Homemade Arborio Rice Pudding £4.95
with mulled winter fruits

**Chef's Homemade
Sticky Toffee Pudding** £4.95
with butterscotch sauce

WHY NOT ADD:
a scoop of homemade vanilla ice cream £1.50

Milk Chocolate Tart £5.25
with amaretto, sugared almonds and coffee cream

Glazed Lemon Tart £4.95

The Thornby Moor* Cheese Platter £5.95
*cumberland farmhouse, smoked farmhouse,
blue whinnow and crofton with grapes,
celery, chutney and biscuits*

WHY NOT ADD: *a glass of port* £1.30

* NANTWICH CHEESE BOARD CHAMPION 2014

The Homemade Ice Cream Bar £1.50
per scoop

CHOOSE FROM
Madagascan Vanilla
Double Chocolate Brownie
Strawberry



WHITE

CRISP AND DRY

24. Pinot Grigio
Mezzacorona, Italy
- | | |
|--------|--------|
| 175ml | £4.40 |
| 250ml | £5.80 |
| Bottle | £16.95 |
- a crisp fruity white wine with a delightful full and ripe aroma*

FRUITY AND DRY

11. Silver Lake Sauvignon Blanc
Marlborough, New Zealand
- | | |
|--------|--------|
| 175ml | £5.55 |
| 250ml | £7.60 |
| Bottle | £22.50 |
- a fresh and zesty with ripe gooseberry fruit and a crisp finish*
12. Las Ondas Sauvignon Blanc
Valle Central Chile
- | | |
|--------|--------|
| 175ml | £3.75 |
| 250ml | £5.25 |
| Bottle | £14.95 |
- a fresh, clean and spritzy dry white wine with no shortage of lively fruit*
15. Gulara Chardonnay
Australia
- | | |
|--------|--------|
| 175ml | £4.00 |
| 250ml | £5.50 |
| Bottle | £15.75 |
- clean and fresh with melon and apple fruit flavours leading to a crisp finish*

MEDIUM AND FRUITY

20. Piesporter Michelsberg, Franz
Schönheim Mosel, Germany
- | | |
|--------|--------|
| 175ml | £4.00 |
| 250ml | £5.55 |
| Bottle | £15.95 |
- a medium-dry, fruity white wine from the middle part of the mosel valley*



ROSÉ

49. Jack & Gina Zinfandel Rosé
California
*medium-sweet with delicious red fruit
flavours and plenty of lively acidity*
- 175ml £4.00
250ml £5.50
Bottle £15.95
47. Ponte Pinot Grigio
Rosato, Italy
*a fresh and youthful off-dry wine that
has a lovely rose petal pink colour*
- 175ml £4.30
250ml £5.80
Bottle £16.95

CHAMPAGNE AND SPARKLING WINE

61. H.Lanvin & Fils, Brut
France
*golden in colour with fine bubbles,
this elegant champagne is fresh on the
nose with a rounded toasty palate*
- 125ml £8.50
Bottle £34.95
69. Viticoltori Ponte, Prosecco
Treviso Italy
*clean, dry and crisp, with a
creamy finish*
- 125ml £5.10
Bottle £21.50



RED

LIGHT BODIED

32. **Plate 95 Merlot**
Chile
*a fruity spicy red wine that has a nice
balance of tannin, acid and alcohol
on the palate*
- | | |
|--------|--------|
| 175ml | £3.75 |
| 250ml | £5.25 |
| Bottle | £14.95 |

MEDIUM BODIED

38. **Gulara Shiraz**
Australia
*a juicy, youthful red with plenty of
bramble fruit and a hint of pepper*
- | | |
|--------|--------|
| 175ml | £4.00 |
| 250ml | £5.50 |
| Bottle | £15.75 |
5. **Finca de Oro**
Rioja, Spain
*a refined and complex mid bodied red,
showing dark fruit, spice and oak aromas*
- | | |
|--------|--------|
| 175ml | £4.80 |
| 250ml | £6.80 |
| Bottle | £19.75 |

MEDIUM TO FULL BODIED

44. **Andean Vineyards Malbec**
Mendoza Argentina
*a mid-bodied and warming red wine
that has a good attack of damson and
spice aromas.*
- | | |
|--------|--------|
| 175ml | £4.60 |
| 250ml | £6.60 |
| Bottle | £19.50 |

FULL BODIED

30. **Chianti DOCG, L Cecchi Figli**
Tuscany, Italy
*deepish ruby in colour, well balanced
with a good fruity palate*
- | | |
|--------|--------|
| 175ml | £4.80 |
| 250ml | £6.80 |
| Bottle | £20.25 |