

Dinner Menu

Olives £5
pitted gordal olives VE/GF

Htipiti Dip £7
feta, red pepper, za'atar, lavosh
cracker GF(a)
add chorizo £2

Bread and Oil £6
focaccia, extra virgin olive oil, aged
sherry vinegar GF(a)/VE

Chargrilled Padron Peppers £6.50
elderflower vinaigrette, smoked
almonds VE/GF/(N)

Starters

Soup of the Day £8.50
focaccia V/VE(a)/GF(a)

Baked Camembert £12
honey, pumpkin seeds, garlic bread V/GF(a)

Traditional Prawn Cocktail £10
royal greenland cold water prawns, marie rose,
iceberg lettuce, lemon GF

Bartlow Estate Partridge and Cumberland Pork Terrine en Croute £9
spiced apple and red onion chutney

Chicken Liver Parfait £9
chicken butter, toasted focaccia, apricot and orange chutney

Three Hills Oak and Maple Smoked Salmon £10
beetroot, lemon buerre blanc GF

Mains

8oz 28 Day Prime Aged Hereford Sirloin Steak £34.50
triple cooked chips, roasted flat mushroom, tomato, onion rings GF(a)
optional sauces: peppercorn, béarnaise or stilton £2

Wild Boar and Apple Sausages £21.50
mashed potato, caramelised onion, onion jus

Homemade British Cheese and Bacon Beef Burger £19.50
homemade slaw and skinny fries, milk bun, baby gem, red onion, beef tomato, cheddar cheese, smoked streaky bacon,
homemade burger sauce DF/GF(a)

Celeriac, Leek and Cheddar Cheese Steamed Suet Pudding £18
creamed potato, mustard cream sauce, braised red cabbage V

Roast Butternut Squash Risotto £17
parmesan crisp V/VE(a)

British Lamb Rump £30
chargrilled vegetables, lamb jus

Pan Fried Bartlow Estate Pheasant £25
prosciutto ham, garlic mash, king oyster mushrooms, kale, game jus

Crispy Battered Haddock and Chips £18
triple cooked chips, dill creamed crushed peas, home made tartare sauce DF(a)

Sides

Skinny Fries | Triple Cooked Chips | Mixed Leaf Salad | Homemade Slaw | Creamed Potatoes | All £5
Mixed Vegetables | Parsley Butter New potatoes | Panfried Green Beans | Tenderstem Broccoli | All £6
(Please ask your server for Gluten or Dairy Free options)