

Sample Dinner Menu

STARTERS

- Torched Mackerel | Watercress velouté, horseradish royal **£10**
- 'Corn-fed' Chicken Liver Parfait | Fig preserve, caraway treacle loaf **£9**
- The Inn's Cured Salmon Plate | Shallot rings, capers, lemon **£14**
- Chicory Tart ^(V) | Pear, Burt's blue cheese, candied walnuts **£8**
- Wood Pigeon | Boudin noir, squash tortellini, hazelnut vinaigrette **£10**

MAINS

- Roast Rump of Cheshire Lamb | 3hr beetroot, savoy cabbage, parsnip Dijon purée **£24**
- 12hr Short Rib | Clotted cream mash, burnt onion puree, buttered greens **£22**
- Goosnargh 'Duck pie' | Turnip galette, griottines, duck sauce **£24**
- Cauliflower ^(V) | Apple, prune purée, Cheshire brie, sage dumplings **£16**
- Skrei Cod Loin | Samphire, cockles, mussels, salt baked celeriac, beurre blanc **£24**

Grill

Selected cuts of grass-fed beef supplied by 8th generation Butcher's Block of Poynton, Cheshire.

Echoing our own stance, they believe locality to be just as important as quality. We will leave the breed selection in their capable hands each week but you can expect Hereford, Belted Galloway, Red Pole and Longhorn to feature prominently and 35 dry-ageing is the minimum served.

8oz Sirloin **£27** | 10oz Ribeye **£29** | 8oz Fillet **£34**

SERVED WITH KING OYSTER MUSHROOM, CONFIT TOMATO, ROSCOFF ONION,
WIRRAL WATERCRESS, TRIPLE-COOKED CHIPS

SAUCES **£3**

Truffled Béarnaise | Peppercorn Sauce

SIDES **£4**

Triple-cooked Chips
Rainbow Carrots, Coriander Pesto
Buttered Broccoli, Toasted Hazelnuts
Clotted Cream Mash

Please note we do not add a service charge to our bills, thank you for your custom. Allergen information for all dishes is available on request.

Vegan dishes available on request, please inform us of any dietary requirements on arrival.

All prices are inclusive of VAT at the current rate of 20%

Desserts

£7 EACH

Hedge Row Bramble & Almond Tart | With a local honey & yoghurt ice cream

Wine pairing: Blenheim Superb Iced Cider - £4.25 (35ml) £8.50 (70ml)

Mille-feuille | Spiced apple, calvados cream

Wine pairing: Inniskillin Niagara Riesling Icewine - £11.00 (35ml) £22.00 (70ml)

Dark Chocolate & Coffee | Cocoa joconde, praline cremeux

Wine pairing: Sandeman's 10 Year Old Tawny Port - £2.70 (35ml) £5.25 (70ml)

Grand Marnier Parfait | Snow egg, mandarin soup

Wine pairing: Three Weiss Monkeys White IPA - £2.60 (1/2 pint)

Cheese Boards

Delivered to your table from our Cheese Trolley, a selection of cheeses from near & far, fruit preserve, water biscuits.

3 Cheeses **£9** | 5 Cheeses **£12** | 7 Cheeses **£15**

GREAT WINES WITH CHEESE

Contero Brachetto D'Acqui (70ml) **£5.50**

Dandelion "Legacy of the Barossa" Pedro Ximinez (70ml) **£8.25**

Sandeman's 20-Year-Old Tawny Port (35ml / 70ml) **£4.50 / £9.00**

Sandeman's 30-Year-Old Tawny Port (35ml / 70ml) **£9.00 / £18.00**

PLEASE FEEL FREE TO ASK FOR OUR
AFTER-DINNER DRINKS MENU

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