

Early Bird Menu

Two Courses for £12.95 Available 12pm – 2.30pm then 5pm-8pm Monday & Tuesday
Available 5pm to 6pm Wednesday to Friday

Starters

Chefs Homemade Soup of the Day

Freshly prepared served with a Fresh Warm Bread Roll (V) (GF Option available please inform staff)

Or

Chefs own Chicken & Bacon Liver Parfait

Chefs own Chicken Liver & Bacon Parfait served with Homemade Chutney, Toasted Bread & Crispy Flutes
(GF Option Available please inform staff)

Or

Vegetable Spring Rolls

Crispy Vegetable Spring rolls served with Sweet Chilli & Hoi Sin Dipping Sauce

Mains

Butterfly Chicken Breast

Whole Chicken Breast with Bacon, Mushroom & Garlic cooked in a Creamy White Wine Sauce served with
Handcut Chips & Seasonal Vegetables (GF Option Available served with rice please inform staff)

Or

Trio of Award Winning Sausages - Pork Crackling of Cheshire Sausages

Trio of Old English Sausages with Creamed Mash Potato & Fresh Vegetables served with Mushroom & Onion Gravy

Or

5oz Horseshoe Gammon Steak

Free Range Egg, Tomato, Mushroom & Homemade Chips (GF Option available with Jacket Potato please inform Staff)

Or

Homemade Chilli Con Carne

Topped with melted Cheese, Jalapenos & Sour Cream served with Rice & Fresh Crispy Tortilla Chips

Or

Mediterranean Vegetable Tart

Crisp Basil & Maize Pastry Case filled with Slow Roasted Tomato Sauce topped with Mediterranean
Vegetables & Basil & Pumpkin Crumb served with Jacket Potato & Side Salad (Vegan)

Desserts

Warm Chocolate Fudge topped with a Rich Warm Chocolate Sauce & Vanilla Ice Cream (V)

Or

Homemade Sticky Toffee Pudding with Banoffee Ice Cream & Warm Toffee Sauce (V)

Or

Cheshire Farm Ice Cream Two Scoops with a choice of Strawberry, Chocolate or Vanilla Sauce
(GF) (V)

Our dishes are made to order and may take a little longer to prepare, thank you for your Patience

All dishes are lightly seasoned. Our food may contain nuts, nut products or ingredients. Our fish dishes may contain small bones. Not all ingredients are listed above, if you have any special dietary requirements please ask. Our Chefs are more than happy to make alternative arrangements to suit if possible. (V) = Vegetarian (GF) = Gluten Free (Vegan)