

MAINS

STARTERS

Soup of the day (VE) £5.50
Warm bread

Albondigas £5.95
Herb meatball in a rich tomato sauce topped with bresaola

Seared Mackerel £6.50
Celeriac & potato salad, Horseradish relish

Formby Asparagus & Chorizo £6.95
Charred with a crispy Egg, Hollandaise & Paprika Oil

Beetroot Falafel (VE) £7.50
Street Food inspired, Cucumber Mayo, Coriander Salad Flatbread

Pan roasted Pork Fillet £17.95
Wrapped in pancetta, parsley mash, heritage carrots, torched onions, cider jus

Duck £19.95
Pomme Anna baby leek , Charred Tenderstem , Broccoli Pure, Star Anise Jus

Prawn, Chilli & Chorizo Linguini - £18.95
Pasta with pan fried prawns, charred Chorizo in a light shellfish veloute a hint of chilli

Fish & chips £15.95
Hand cut chips, mushy peas and fresh tartare sauce

Richmond burger £16.95
Beef or Chicken, Pretzel bun, salad, Bacon, cheese, slaw & fries

VEGAN/VEGETARIAN

Risotto (V) £15.95
Pea, Mint & Grilled Formby Asparagus, Parmesan crisp & herb oil

Meatless Burger (VE) £16.95
Brioche Style Bun, Smoked Cheese, Baby Gem, Tomato, Dill Pickle, Fries & Slaw

Linguini Napoli with Meatballs £15.95
Rich Napoli Sauce, Meat Free Meat Balls

Crispy Halloumi (V) £13.95
Rocket, Sun Dried Tomato & Olive Salad, Sweet Chilli Dressing

Sundried Tomato Savoury Torte (VE/GF) £16.95
A savoury torte with a mixed seed base , tapenade rosti potato

FROM THE GRILL

All served with roasted tomato, mushroom & handcut chips

10oz Ribeye £22.95
Topped with butter of your choice
Garlic & Parsley, Chilli, Lemon & Tarragon

Lime Marinated Seabass £19.95
Grilled to perfection, topped with lime zest butter

8oz Sirloin £21.95
Rocket & parmesan, salad chimichurri

Chicken Supreme £19.95
Salt & pepper root vegetables

DBB & Vouchers = All grill items have £2.95 supplement

DESSERTS

Chocolate Pistachio Pot £5.95
Edible Chocolate Plant Pot , Dark Chocolate Ganache with Pistachio Crumb and a Fruit Garden

Summer Pudding (V) £5.95
The quintessentially British pud, packed with juicy summer berries, served with mascarpone cream

Trio of Cheshire Farms Ice Cream £5.95
Ask one of our staff for flavour selection and strawberry sorbet

Lemon Meringue £5.95
Zesty lemon tart with a buttery pastry base , topped with a bruleed meringue & summer fruit compote

Elderflower Martini £5.95
Clear Jelly, set with Strawberries and strawberry sorbet

Food Allergies: Please inform us if you have a food allergy or intolerances so that we can help you make your selection

SUNDAY ROAST MENU

£16.95 - Main Course / £19.95 – Two Course / £23.95 – Three Course

TO BEGIN

Soup of The Day (VE)
Warm bread

Beetroot Falafel (VE)
Cucumber Mayo,
Coriander Salad, flatbread

Seared Mackerel
Celeriac & potato salad,
horseradish relish

Albondigas
Herb meatball in a rich
tomato sauce topped
with bresaola

SUNDAY ROASTS

All served with Roast Potatoes, buttered
Savoy cabbage, Honey roasted carrots &
parsnips, Yorkshire puddings & roasted jus

Roast ribeye of beef
with Horseradish sauce

Roast Chicken pouisson
pork meat stuffing &
cranberry sauce

Vegetarian roast
with cider gravy

TO FINISH

Summer Pudding (V)
The quintessentially British pud,
packed with juicy summer berries,
served with mascarpone cream

Chocolate Pistachio Pot
Edible Chocolate Plant Pot, Dark
Chocolate Ganache with Pistachio
Crumb and a Fruit Garden

Lemon Meringue
Zesty lemon tart with a buttery
pastry base, topped with a bruleed
meringue & summer fruit compote

Trio of Cheshire Farms Ice Cream
Ask one of our staff for
flavour selection

SANDWICHES

(CAN BE ORDERED AS A SALAD)
AVAILABLE 12pm – 4:30pm

Hot - 9.95

Club
Roast chicken, bacon,
baby gem, tomato,
mayo, toasted bread

Steak
Sautéed onions,
mustard mayo
toasted ciabatta

Grilled halloumi (V)
sun blushed tomatoes,
pesto mayo, toasted
ciabatta

Fish finger butty
Goujons, watercress,
tartare sauce, toasted
ciabatta

Cold - 5.95

(white/wholemeal bloomer,
tortilla wrap or ciabatta)

Honey roast Ham
Dijonnaise and baby gem

Tuna
Mayo, cucumber

Cheese & Pickle
Salad, tomato
sweet pickle