



Private Dining Menu A

£50.00 per person

Starters

Homemade Soup of the Day gfo

Served with bread

Charred Asparagus & Goats Cheese v gf

with basil oil

Black Pudding Stack

Crisp pancetta, grilled flat cap mushroom and a fried egg

Main Course

Steak and Cheese Burger gfo

Served on a toasted bun with lettuce, tomato, mayo with French fries

French Trimmed Breast of Chicken gfo

*served with home dried tomatoes, a sautéed flat cap mushroom
and your choice of French fries or house salad*

Pan Seared Fillet of Seabream gf

with crushed new potatoes, fine beans, asparagus and a white wine sauce

Wild mushroom Risotto vgo gf

with rocket & grana

Desserts

Trio of Cheshire Farm Ice Cream gfo

Baileys Crème Brulée gfo

with home made shortbread

Sticky Toffee Pudding gf

with butterscotch sauce and vanilla ice-cream

A Room hire charge is subject to availability, please contact the restaurant for more information.

V = vegetarian GF = Gluten Free GFO = Gluten Free Option

Please note: All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests who have concerns about the presence of allergens are welcome to speak to a team member for assistance before ordering as some of our dishes can be modified to accommodate this.