

Sutton Hall

~ Friday 17th November 2017 ~

While you wait

Olives	£3.75
Warm ciabatta, focaccia bread & balsamic oil	£4.45

Starters

Carrot and coriander soup with fresh bread	£5.25
Chicken liver pâté with plum and ginger chutney and toast	£6.25
Pheasant, rabbit and prune faggot with celeriac purée and wild mushroom gravy	£6.95
Butternut squash, fennel and orange quinoa salad with tahini dressing	£5.75
Smoked mackerel rillette with pickled cucumber, apple and crispy capers	£6.75
Crispy chilli squid with watermelon, spring onion and coriander salad	£9.75
Goats cheese and thyme tartlet with red onion marmalade and a cider dressing	£5.95
Charcuterie board to share with cured meats, chicken liver pate, goats cheese, pickles, Blacksticks blue cheese and plum and ginger chutney with granary toast (great for sharing)	£18.95

Light Bites

Wild mushroom, spinach and rosemary quiche with potato salad	£8.95
Warm crispy beef salad with sweet chilli dressing and cashew nuts	£10.95
Salmon and smoked haddock fishcake with poached egg, fennel salad & spiced tomato dressing	£9.95
Poached pear salad with walnuts and Blackstick blue cheese croutons	£8.95
Harissa halloumi salad with spiced chickpeas, almonds, apricots and lime coriander yoghurt	£8.95
Rump steak sandwich with Dijon, tarragon mayonnaise and fries	£10.95

Mains

Honey roasted ham (served cold) with eggs and chips	£11.45
Spicy Vietnamese king prawn and rice noodle salad with cashew nuts, lime and chilli dressing	£11.95
Pork and leek sausages with mash, seasonal vegetables and onion gravy	£11.45
Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips	£12.95
Fish pie salmon, smoked haddock and prawns with French style peas	£14.50
Braised feather of beef Bourguignon with Dijon mash and seasonal vegetables	£14.95
Venison, rabbit and pheasant suet pudding with mash, buttered greens and gravy	£14.95
Deep fried cod in beer batter with chips, mushy peas and tartare sauce	£13.45
Pumpkin and sage tortellini with courgette, roasted butternut squash and a tomato and caper dressing	£11.95
Braised shoulder of lamb with dauphinoise potatoes, seasonal vegetables and gravy	£16.95
Chicken breast with papperdelle pasta, spinach, wild mushroom and parmesan sauce	£14.50
Butternut squash, Stilton and lentil pie with dauphinoise potatoes and Port gravy	£12.95
Pan roasted hake with chorizo and chickpea stew	£15.95
Ploughman's with ham, cheeses, bread, apple, celery and pickled onions	£10.95
10oz rump steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips	£18.95

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

Smaller things for smaller appetites

Children's pasta with tomato sauce and cheddar cheese	£5.95
Honey roasted ham (served cold) with eggs and chips	£6.95
Deep fried cod in beer batter with chips, mushy peas and tartare sauce	£8.25
Pork sausages with mash and onion gravy	£7.25
Beef burger with cheese and chips	£7.95

Side Orders

Warm ciabatta, focaccia bread & balsamic oil	£4.45	Fries	£3.50
Bread with butter	£2.25	Buttered vegetables	£3.75
Garlic bread	£3.50	Mixed salad with house dressing	£3.95
Garlic bread with cheese	£3.95	Peppercorn sauce	£1.95
Chunky chips	£3.50		

Sandwiches

Mature Cheddar cheese rarebit on toasted bloomer with plum and ginger chutney	£6.25
Open prawn sandwich with Marie Rose mayonnaise served on granary bread	£6.95
Chicken mayo and sunblushed tomato wrap	£6.75
Roasted vegetable and mozzarella open sandwich with hummus and toasted sunflower seeds	£6.75
Open smoked trout sandwich with lemon cucumber and samphire salad	£6.95
Ham and tomato with mustard mayonnaise	£5.85

Cheese Board

A selection of British cheeses; Blacksticks Blue, Goats cheese, Brie and Butlers Mature Cheddar with celery, biscuits, fruit cake and chutney.	£9.95
Enjoy on your own (choose 3 cheeses) £6.95 or all 4 cheeses to share for	

Puddings

Chocolate brownie with vanilla ice cream and raspberry coulis	£6.25
Crème brûlée with shortbread biscuits	£5.95
Hot waffle with blueberry compote, hazelnut praline and maple syrup ice cream	£5.95
Sticky toffee pudding with toffee sauce and vanilla ice cream	£5.95
Bread and butter pudding with apricot sauce and clotted cream	£5.95
Cranberry and walnut pie with orange crème fraiche and cranberry compote	£5.95
Lemon cheesecake with raspberry sorbet	£5.50
Cheshire Farm sorbet - Choose three scoops from lemon, mango and raspberry	£5.75
Ice creams - Choose 3 scoops of the following; vanilla, chocolate, strawberry, banoffee, cherry crumble or honeycomb	£5.25

Tea & Coffee

Cafetiere of coffee	£2.60	Espresso (single)	£2.10
Tea - Please ask	£2.25	Espresso (double)	£2.90
Cappuccino	£2.65	Americano	£2.85
Latte	£2.75	Hot chocolate	£2.75

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

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With Allergen Information

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If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient.

Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

While you wait

Olives £3.75

Warm ciabatta, focaccia bread & balsamic oil £4.45

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Starters

Carrot and coriander soup with fresh bread £5.25

Contains: Gluten, Soya, Milk, Celery

Chicken liver pâté with plum and ginger chutney and toast £6.25

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Pheasant, rabbit and prune faggot with celeriac purée and wild mushroom gravy £6.95

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Butternut squash, fennel and orange quinoa salad with tahini dressing £5.75

Contains: Milk, Celery, Sesame, Sulphur Dioxide

Smoked mackerel rilette with pickled cucumber, apple and crispy capers £6.75

Contains: Gluten, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Crispy chilli squid with watermelon, spring onion and coriander salad £9.75

Contains: Gluten, Molluscs, Sulphur Dioxide

Goats cheese and thyme tartlet with red onion marmalade and a cider dressing £5.95

Contains: Gluten, Milk, Mustard, Sulphur Dioxide

Charcuterie board to share with cured meats, chicken liver pate, goats cheese, pickles, Blacksticks blue cheese

and plum and ginger chutney with granary toast (great for sharing) £18.95

Contains: Gluten, Egg, Soya, Milk, Sesame, Sulphur Dioxide

Light Bites

Wild mushroom, spinach and rosemary quiche with potato salad £8.95

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Warm crispy beef salad with sweet chilli dressing and cashew nuts £10.95

Contains: Fish, Nuts, Milk, Sesame, Sulphur Dioxide

Salmon and smoked haddock fishcake with poached egg, fennel salad & spiced tomato dressing £9.95

Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Poached pear salad with walnuts and Blackstick blue cheese croutons £8.95

Contains: Gluten, Egg, Nuts, Milk, Celery, Sulphur Dioxide

Harissa halloumi salad with spiced chickpeas, almonds, apricots and lime coriander yoghurt £8.95

Contains: Nuts, Milk, Sulphur Dioxide

Rump steak sandwich with Dijon, tarragon mayonnaise and fries £10.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Mains

Honey roasted ham (served cold) with eggs and chips £11.45

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Spicy Vietnamese king prawn and rice noodle salad with cashew nuts, lime and chilli dressing £11.95

Contains: Crustaceans, Fish, Peanuts, Nuts, Sesame, Sulphur Dioxide

Pork and leek sausages with mash, seasonal vegetables and onion gravy £11.45

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £12.95

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Fish pie salmon, smoked haddock and prawns with French style peas £14.50

Contains: Crustaceans, Egg, Fish, Milk, Celery, Sulphur Dioxide

Braised feather of beef Bourguignon with Dijon mash and seasonal vegetables £14.95

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Venison, rabbit and pheasant suet pudding with mash, buttered greens and gravy £14.95

Contains: Gluten, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £13.45

Contains: Gluten, Egg, Fish, Mustard, Sulphur Dioxide

Pumpkin and sage tortellini with courgette, roasted butternut squash and a tomato and caper dressing £11.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb with dauphinoise potatoes, seasonal vegetables and gravy £16.95

Contains: Milk, Celery, Sulphur Dioxide

Chicken breast with papperdelle pasta, spinach, wild mushroom and parmesan sauce £14.50

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Butternut squash, Stilton and lentil pie with dauphinoise potatoes and Port gravy £12.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Pan roasted hake with chorizo and chickpea stew £15.95

Contains: Fish, Milk, Celery

Ploughman's with ham, cheeses, bread, apple, celery and pickled onions £10.95

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

10oz rump steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips £18.95

Contains: Milk, Mustard, Sulphur Dioxide

Smaller things for smaller appetites

Children's pasta with tomato sauce and cheddar cheese £5.95

Contains: Gluten, Milk, Celery

Honey roasted ham (served cold) with eggs and chips £6.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £8.25

Contains: Gluten, Egg, Fish, Mustard, Sulphur Dioxide

Pork sausages with mash and onion gravy £7.25

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Beef burger with cheese and chips £7.95

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

Side Orders

Warm ciabatta, focaccia bread & balsamic oil £4.45
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Bread with butter £2.25
Contains: Gluten, Soya, Milk

Garlic bread £3.50
Contains: Gluten, Soya, Milk

Garlic bread with cheese £3.95
Contains: Gluten, Soya, Milk

Chunky chips £3.50
Fries £3.50
Buttered vegetables £3.75
Contains: Milk, Sulphur Dioxide

Mixed salad with house dressing £3.95
Contains: Celery, Mustard, Sulphur Dioxide

Peppercorn sauce £1.95
Contains: Milk, Celery, Sulphur Dioxide

Sandwiches

Mature Cheddar cheese rarebit on toasted bloomer with plum and ginger chutney £6.25
Contains: Gluten, Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Open prawn sandwich with Marie Rose mayonnaise served on granary bread £6.95
Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Chicken mayo and sunblushed tomato wrap £6.75
Contains: Gluten, Egg, Milk, Mustard, Sulphur Dioxide

Roasted vegetable and mozzarella open sandwich with hummus and toasted sunflower seeds £6.75
Contains: Gluten, Milk, Mustard, Sesame, Sulphur Dioxide

Open smoked trout sandwich with lemon cucumber and samphire salad £6.95
Contains: Gluten, Egg, Fish, Soya, Milk, Celery, Mustard, Sesame, Sulphur Dioxide

Ham and tomato with mustard mayonnaise £5.85
Contains: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Cheese Board

A selection of British cheeses; Blacksticks Blue, Goats cheese, Brie and Butlers Mature Cheddar with celery, biscuits, fruit cake and chutney.

Enjoy on your own (choose 3 cheeses) £6.95 or all 4 cheeses to share for £9.95
Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sulphur Dioxide

Puddings

Chocolate brownie with vanilla ice cream and raspberry coulis £6.25
Contains: Egg, Soya, Milk

Crème brûlée with shortbread biscuits £5.95
Contains: Gluten, Egg, Milk

Hot waffle with blueberry compote, hazelnut praline and maple syrup ice cream £5.95
Contains: Gluten, Nuts, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £5.95
Contains: Egg, Soya, Milk

Bread and butter pudding with apricot sauce and clotted cream £5.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Cranberry and walnut pie with orange crème fraiche and cranberry compote £5.95

Contains: Gluten, Egg, Nuts, Milk, Sulphur Dioxide

Lemon cheesecake with raspberry sorbet £5.50

Contains: Egg, Soya, Milk

Cheshire Farm sorbet - Choose three scoops from lemon, mango and raspberry £5.75

Contains: Gluten, Milk

Ice creams - Choose 3 scoops of the following; vanilla, chocolate, strawberry, banoffee, cherry crumble or

honeycomb £5.25

Contains: Gluten, Nuts, Soya, Milk

Tea & Coffee

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Cafetiere of coffee £2.60

Contains: Gluten, Milk

Tea - Please ask £2.25

Contains: Gluten, Milk

Cappuccino £2.65

Contains: Gluten, Soya, Milk

Latte £2.75

Contains: Gluten, Milk

Espresso (single) £2.10

Contains: Gluten, Milk

Espresso (double) £2.90

Contains: Gluten, Milk

Americano £2.85

Contains: Gluten, Soya, Milk

Hot chocolate £2.75

Contains: Gluten, Soya, Milk

1 scoop ice cream £1.75

Contains: Gluten, Nuts, Soya, Milk

2 scoop ice cream £3.50

Contains: Gluten, Nuts, Soya, Milk

Afternoon tea Selection of sandwiches, scones and lemon drizzle cake £10.95

Contains: Gluten, Egg, Fish, Nuts, Milk, Mustard, Sulphur Dioxide

Local cheese with grapes, chutney and biscuits £6.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Mustard, Sesame, Sulphur Dioxide

Flat white coffee £2.85

Contains: Gluten, Soya, Milk