

The Architect

~ Saturday 16th February 2019 ~

Tipples

Paparuda Feteasca Regala, Romania Distinct peach and apricot flavours on the palate, soft and creamy fruit and a good, dry finish 4.05

Old English Gin 1783 Eleven botanicals distilled in the oldest pot still being used in England today 3.80

Peroni Ambra - Peroni Nastro Azzuro with sharpness of chinotto served on ice 5.95

Starters, Nibbles and Things to Share

Cream of celeriac and apple soup served with chunky bread and butter 5.95

Pan-fried scallops with crab fritters, pea purée and lemon dressing 10.95

Chicken liver pâté with carrot and apricot chutney and granary toast 6.95

Beetroot and carrot falafels with cucumber, chilli and coriander salad 6.25

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes 7.95

Potted smoked mackerel and prawns with dill butter, apple and grain mustard salad and crostini 6.95

Nocellara olives 3.95

Warm bread, olive oil & balsamic 4.95

Red pepper hummus with pitta bread 3.95

Sticky Chinese chicken wings 4.95

Crispy salt & pepper baby squid 5.25

Courgette fries with lemon yoghurt 3.95

Satay king prawns with peanuts 6.50

Spicy pork and maple glazed chipolatas 4.95

Charcuterie board; Air dried ham, chicken liver pâté, chorizo, salami, olives, artichokes, roast peppers, pickles, breads and chutney 18.95

Mains

8oz Sirloin steak with Dijon and tarragon butter, wild mushrooms, tomato and chips 22.95

Braised feather of beef bourguignon, Dijon mash and buttered kale 16.75

Cheshire cheese, potato and onion pie with red wine sauce 12.95

10oz rump steak with Dijon and tarragon butter, mushrooms, onion rings, tomato and chips 18.95

Malaysian fish stew with sticky coconut rice and steamed pak choi 15.95

Warm crispy beef salad with sweet chilli dressing and cashew nuts 13.95

Home Farm pork sausages with mash, buttered greens and onion gravy 11.95/8.95

Pan fried chicken supreme with papperdelle, tomato sauce, chorizo and basil oil 14.95

Chicken, ham and leek pie with mash, spring greens and tarragon and white wine sauce 14.50

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips 13.45

Honey roasted ham (served cold) with eggs and chips 11.95/8.95

Deep fried cod in beer batter with chips, mushy peas and tartare sauce 13.75/9.95

Wild mushroom risotto with tarragon, rocket and truffle oil 11.95

Braised shoulder of lamb served with Dauphinoise potatoes, seasonal vegetables and gravy 17.25

Grilled sea bass fillets with Anna potatoes and lemon and chervil sauce 16.95

Side Orders

Buttered vegetables 3.75

Mixed salad with house dressing 3.95

Fries 3.50

Dauphinoise potatoes 3.75

Chunky chips 3.50

Garlic bread (with cheese 3.95) 3.50

Peppercorn sauce 1.95

Beer battered onion rings 3.25

New potatoes with butter 3.25

Light Bites and Sandwiches

- Rump steak sandwich** with Dijon, tarragon mayonnaise and fries 10.95
Smoked haddock fishcake with white wine and caper sauce and a poached egg 9.95
Lancashire cheese and beetroot chutney sandwich with celery, crisps and beetroot 6.25
Honey roast ham sandwich with dijon mustard mayonnaise, gem lettuce and cucumber 6.45
Goats cheese and sweet potato quiche with an apple, celery and grape salad 9.25
Wild mushroom arancini with roast celeriac, fennel and hazelnut salad, tarragon dressing 7.95
Chicken Caesar salad; gem lettuce, herb croutons, crispy pancetta, anchovies and Parmesan 10.95
Open prawn sandwich with Marie Rose mayonnaise on brown bread 7.75

Puddings and Ice Creams

- Hot waffle** with blueberry compote and white chocolate chunk ice cream 5.95
Crème brûlée with shortbread biscuits 5.95
Dark chocolate and orange tart with mandarin sorbet 6.25
Sticky toffee pudding with toffee sauce and vanilla ice cream 6.25
Rhubarb and apple crumble with vanilla custard 6.25
Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.25
Bread and butter pudding with apricot sauce and clotted cream 5.95
Cheshire Farm ice cream - choose from: Vanilla, Strawberries and Cream, Chocolate, Salted Caramel, Banana, Honeycomb, White Chocolate, Cinnamon, Raspberry Ripple Coconut & Cherry Crumble
Cheshire Farm sorbet - choose from: lemon, Wild Cherry, Lime, Blackcurrant, Raspberry or Mandarin with biscuit
3 Scoops 5.25 / 1 Scoop 1.75

Cheese and Biscuits

A selection of British farmhouse cheeses; Cornish Brie, White Cheshire, Barbers Cheddar, Perl Las Blue, Kidderton Ash Goat's and Red Leicester with biscuits, chutney and celery

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95

Teas and Coffees

- Cafetière coffee** 2.85
Cappuccino 2.85
Latte 2.85
Espresso (single) 2.25
Espresso (double) 2.85
Hot chocolate 2.85
Irish Coffee 5.25
Americano 2.85
Tea (flavours available) 2.50

Coffee and a Small Pudding

- Choose a mini version of our puddings served with tea or coffee of your choice 6.95
Sticky toffee pudding
Crème Brûlée
Triple chocolate brownie
A "nose" of cheese with 50ml of Taylors port 5.95

The Architect

With Allergen Information

~ Saturday 16th February 2019 ~

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.

Tipplés

Paparuda Feteasca Regala, Romania Distinct peach and apricot flavours on the palate, soft and creamy fruit and a good, dry finish £4.05

Old English Gin 1783 Eleven botanicals distilled in the oldest pot still being used in England today £3.80

Peroni Ambra - Peroni Nastro Azzuro with sharpness of chinotto served on ice £5.95

Starters, Nibbles and Things to Share

Cream of celeriac and apple soup served with chunky bread and butter £5.95

Contains: Gluten, Soya, Milk, Celery

Pan-fried scallops with crab fritters, pea purée and lemon dressing £10.95

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

Chicken liver pâté with carrot and apricot chutney and granary toast £6.95

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

Beetroot and carrot falafels with cucumber, chilli and coriander salad £6.25

Contains: Sulphur Dioxide

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes £7.95

Contains: Gluten, Soya, Sesame

Potted smoked mackerel and prawns with dill butter, apple and grain mustard salad and crostini £6.95

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

Nocellara olives £3.95

Warm bread, olive oil & balsamic £4.95

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

Red pepper hummus with pitta bread £3.95

Contains: Gluten, Milk, Sesame

Sticky Chinese chicken wings £4.95

Contains: Gluten, Soya, Sesame, Sulphur Dioxide

Crispy salt & pepper baby squid £5.25

Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Courgette fries with lemon yoghurt £3.95

Contains: Milk

Satay king prawns with peanuts £6.50

Contains: Gluten, Crustaceans, Peanuts, Soya, Sesame, Sulphur Dioxide

Spicy pork and maple glazed chipolatas £4.95

Contains: Gluten, Soya, Mustard, Sulphur Dioxide

Charcuterie board; Air dried ham, chicken liver pâté, chorizo, salami, olives, artichokes, roast peppers, pickles, breads and chutney £18.95

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

Mains

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8oz Sirloin steak with Dijon and tarragon butter, wild mushrooms, tomato and chips £22.95

Contains: Milk, Mustard, Sulphur Dioxide

Braised feather of beef bourguignon, Dijon mash and buttered kale £16.75

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Cheshire cheese, potato and onion pie with red wine sauce £12.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

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

Contains: Gluten, Milk, Mustard, Sulphur Dioxide

Malaysian fish stew with sticky coconut rice and steamed pak choi £15.95

Contains: Crustaceans, Molluscs, Fish, Celery

Warm crispy beef salad with sweet chilli dressing and cashew nuts £13.95

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

Home Farm pork sausages with mash, buttered greens and onion gravy £11.95

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

Pan fried chicken supreme with papperdelle, tomato sauce, chorizo and basil oil £14.95

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

Chicken, ham and leek pie with mash, spring greens and tarragon and white wine sauce £14.50

Contains: Egg, Milk, Celery, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £13.45

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

Honey roasted ham (served cold) with eggs and chips £11.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £13.75

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

Wild mushroom risotto with tarragon, rocket and truffle oil £11.95

Contains: Celery

Braised shoulder of lamb served with Dauphinoise potatoes, seasonal vegetables and gravy £17.25

Contains: Milk, Celery, Sulphur Dioxide

Grilled sea bass fillets with Anna potatoes and lemon and chervil sauce £16.95

Contains: Fish, Milk, Celery, Sulphur Dioxide

Side Orders

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Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Mixed salad with house dressing £3.95

Contains: Celery, Mustard, Sulphur Dioxide

Fries £3.50

Dauphinoise potatoes £3.75

Contains: Milk

Chunky chips £3.50

Garlic bread (with cheese 3.95) £3.50

Contains: Gluten, Soya, Milk

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

Beer battered onion rings £3.25
Contains: Gluten, Sulphur Dioxide

New potatoes with butter £3.25
Contains: Milk

Light Bites and Sandwiches

Rump steak sandwich with Dijon, tarragon mayonnaise and fries £10.95
Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Smoked haddock fishcake with white wine and caper sauce and a poached egg £9.95
Contains: Gluten, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Lancashire cheese and beetroot chutney sandwich with celery, crisps and beetroot £6.25
Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Honey roast ham sandwich with dijon mustard mayonnaise, gem lettuce and cucumber £6.45
Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Goats cheese and sweet potato quiche with an apple, celery and grape salad £9.25
Contains: Egg, Milk, Celery, Sulphur Dioxide

Wild mushroom arancini with roast celeriac, fennel and hazelnut salad, tarragon dressing £7.95
Contains: Gluten, Nuts, Soya, Celery, Mustard, Sulphur Dioxide

Chicken Caesar salad; gem lettuce, herb croutons, crispy pancetta, anchovies and Parmesan £10.95
Contains: Gluten, Egg, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Open prawn sandwich with Marie Rose mayonnaise on brown bread £7.75
Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Puddings and Ice Creams

Hot waffle with blueberry compote and white chocolate chunk ice cream £5.95
Contains: Gluten, Egg, Soya, Milk

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

Dark chocolate and orange tart with mandarin sorbet £6.25
Contains: Gluten, Nuts, Soya

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.25
Contains: Egg, Soya, Milk

Rhubarb and apple crumble with vanilla custard £6.25
Contains: Gluten, Milk

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.25
Contains: Egg, Soya, Milk

Bread and butter pudding with apricot sauce and clotted cream £5.95
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Cheshire Farm ice cream - choose from: Vanilla, Strawberries and Cream, Chocolate, Salted Caramel, Banana, Honeycomb, White Chocolate, Cinnamon, Raspberry Ripple Coconut & Cherry Crumble

Cheshire Farm sorbet - choose from: lemon, Wild Cherry, Lime, Blackcurrant, Raspberry or Mandarin with biscuit
3 Scoops 5.25 / 1 Scoop 1.75

Cheese and Biscuits

A selection of British farmhouse cheeses; Cornish Brie, White Cheshire, Barbers Cheddar, Perl Las Blue, Kidderton Ash Goat's and Red Leicester with biscuits, chutney and celery

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95

Teas and Coffees

Cafetière coffee £2.85

Contains: Gluten, Milk, Sulphur Dioxide

Cappuccino £2.85

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Latte £2.85

Contains: Gluten, Milk, Sulphur Dioxide

Espresso (single) £2.25

Contains: Gluten, Milk, Sulphur Dioxide

Espresso (double) £2.85

Contains: Gluten, Milk, Sulphur Dioxide

Hot chocolate £2.85

Contains: Gluten, Soya, Milk

Irish Coffee £5.25

Contains: Gluten, Milk, Sulphur Dioxide

Americano £2.85

Contains: Gluten, Milk, Sulphur Dioxide

Tea (flavours available) £2.50

Contains: Gluten, Milk, Sulphur Dioxide

Coffee and a Small Pudding

Choose a mini version of our puddings served with tea or coffee of your choice £6.95

Sticky toffee pudding

Creme Brulee

Triple chocolate brownie

A "nose" of cheese with 50ml of Taylors port 5.95

Coffee or tea with a Danish pastry £4.50

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

Danish pastries £2.95

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

Toasted Waffle glazed banana and toffee sauce (with tea or coffee) £6.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie vanilla ice cream and chocolate sauce (with tea or coffee) £6.95

Contains: Egg, Soya, Milk

Creme Brulee with shortbread biscuit (with tea and coffee) £6.95

Contains: Gluten, Egg, Milk

Sticky toffee pudding toffee sauce and vanilla ice cream (with tea and coffee) £6.95

Contains: Egg, Soya, Milk

A choice of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 1 cheese)with glass of Port £5.95

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

A selection of local cheeses, biscuits and chutney to share: 6 cheese £11.95

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

A selection of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 3 cheeses)
£6.95

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

A choice of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 1 cheese)
.....with glass of Port £5.95

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

Cheshire Farm ice cream - choose from: vanilla, strawberry, chocolate, banana, honeycomb, cherry crumble or white
chocolate £5.25

Contains: Gluten, Nuts, Soya, Milk

Cheshire Farm sorbet - choose from: lemon, wild cherry, mango, raspberry or mandarin £5.25

Contains: Gluten, Milk

Single scoop £1.75

Contains: Gluten, Nuts, Soya, Milk

Two scoops £3.75

Contains: Gluten, Egg, Nuts, Soya, Milk

Beef burger Beef burger £6.95

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

BBQ Skinny Fries £2.95

BBQ Halloumi burger with sweet chilli £5.95

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

10 inch hot dog and onions £5.95

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

BBQ Peri peri chicken with gem and tomato £6.95

Contains: Gluten, Egg, Soya, Milk