

The Hand and Trumpet

~ Monday 17th June 2019 ~

While You Wait

Aperol Spritz - Aperol with Prosecco and soda 6.95

Kir Royale - Crème de cassis with Prosecco 6.95

Sloe Gin fizz - Gordon's Sloe Gin topped with Prosecco 6.95

Elderflower Pink fizz - St Germain elderflower liqueur topped with sparkling Pinot Rosé 6.95

Starters, Nibbles and Things to Share

Leek and potato soup with chive crème fraîche and crusty bread 5.75

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

Grilled red mullet with a pea and mint risotto and samphire butter 6.75

Tempura fried vegetables with sweet chilli sauce 5.95

Seasonal English asparagus with crispy poached egg, pickled wild mushrooms and hollandaise 6.95

Pan-fried scallops with pea purée and shredded ham hock 11.95

Kedgeree fritters 5.25

Ribs Vietnamese style 6.75

Nocellara olives 3.95

Crispy chilli beef with cashews 5.95

Crispy pickles with chipotle dip 4.25

Warm chorizo sausage 5.95

Teriyaki king prawns 6.50

Smashed spicy avocado and crisp tortilla 4.95

Charcuterie; a selection of cured meats, chicken liver pâté, goat cheese fritters, pea and mint fallafels, beetroot hummous, home made black pudding and olives with granary toast (great for sharing) 18.95

Garlic and rosemary baked Camembert with carrot chutney and warm ciabatta 12.95

Mains

7oz Fillet steak with portobello mushrooms, peppercorn sauce, onion rings, tomato and chips 26.95

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

Chicken Kiev served with hasselback new potato, green salad and goats' cheese mousse 15.45

Honey roasted ham (served cold) with eggs and chips 12.45/9.45

Crispy beef salad with sweet chilli, lime, lemon grass and cashews 13.95

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips 13.75

Braised shoulder of lamb with crushed minted new potato cake and rosemary gravy 17.95

Deep-fried cod in beer batter with chips, mushy peas and tartare sauce 14.25/9.95

Moroccan vegetable and chickpea pie with charred aubergine, roast peppers and toasted almonds 12.95

Soy & ginger sea trout with an Asian noodle salad and a sesame dressing 16.95

Harrisa spiced lamb rump with tomato and cumin sauce, cauliflower cous cous, chick peas, feta and apricots 17.95

Steak and ale suet pudding with mash, roasted carrot and buttered greens 14.50

Traditional pork sausages with mash, buttered greens and onion gravy 12.45/9.25

Butternut squash, lentil and chestnut cottage pie with sticky red cabbage, red currant jus and pistachio crumb. 12.95

Side Orders

Chunky chips 3.75

Garlic bread 3.95

Garlic bread with cheese 4.50

Focaccia and ciabatta with olive oil and balsamic 4.95

Beer battered onion rings 3.50

Peppercorn sauce 2.50

Fries 3.75

Buttered vegetables 3.75

Mixed salad with house dressing 3.95

We are happy to provide allergen guidelines for all our menu items, for more detailed information or our gluten free menu 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. Please ask for our gluten free menu.

Light Bites and Sandwiches

- Asparagus, pea and spinach quiche** with creme fraiche new potato salad 9.25
Salmon and smoked haddock fishcake with poached egg and heritage tomatoes 10.95
Tempura prawns with watermelon, sushi ginger and coconut salad 11.45
Chicken and Chorizo Penne with tomato Arrabbiata sauce and basil leaves 11.25
Rump steak sandwich with Dijon, tarragon mayonnaise and fries 10.95
Open smoked salmon bagel with cream cheese and chives 7.95
Classic BLT - bacon, lettuce and tomato sandwich on granary bread 6.95
Spring vegetable risotto with baby carrots and cherry tomatoes 10.95
Halloumi wrap with avocado, pomegranate and coriander yoghurt 6.95
Staffordshire Cheddar 'ploughman's' on white Bloomer 6.95

Puddings and Ice Cream

- Triple chocolate brownie** with chocolate sauce and vanilla ice cream 6.45
Crème brûlée with shortbread biscuits 5.95
Summer pudding with clotted cream 6.95
Grapefruit and pomello gin jelly, with lemon sorbet and citrus fruits 6.95
Apple and rhubarb crumble with vanilla custard 5.95
Hot waffle with caramelised banana and banana ice cream 6.25
Cheshire Farm Ice Cream - choose from; vanilla, chocolate, strawberry, honeycomb, banana or salted caramel
Cheshire Farm Sorbets - choose from; lemon, raspberry or blood orange
3 scoops 5.70/ 1 scoop 1.90

Cheese and Biscuits

A selection of British farmhouse cheeses; **The Staffordshire, Buxton Blue, Oak Smoked Cheddleton, Golden Brie, Kidderton Ash and Blacksticks Blue Stilton** with biscuits, chutney and celery

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95
or 'a nose' of cheese with 50ml glass of Cockburns Ruby port 5.95

Teas and Coffees

- Cafetière coffee** 2.80
Cappuccino 2.85
Latte 2.85
Espresso (single) 2.20
Espresso (double) 2.80
Tea (a few varieties) 2.60
Hot chocolate 2.95
Liqueur Coffee 5.95
Americano 2.85

Coffee and a Small Pudding

- Choose a mini version of our puddings with tea or coffee of your choice 6.95
Sticky toffee pudding
Warm chocolate brownie
Crème brûlée
Hot waffle with glazed bananas

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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

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Aperol Spritz - Aperol with Prosecco and soda £6.95

Kir Royale - Crème de cassis with Prosecco £6.95

Sloe Gin fizz - Gordon's Sloe Gin topped with Prosecco £6.95

Elderflower Pink fizz - St Germain elderflower liqueur topped with sparkling Pinot Rosé £6.95

Starters, Nibbles and Things to Share

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Leek and potato soup with chive crème fraîche and crusty bread £5.75

Contains: Gluten, Soya, Milk, Celery

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

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

Grilled red mullet with a pea and mint risotto and samphire butter £6.75

Contains: Fish, Milk, Celery, Sulphur Dioxide

Tempura fried vegetables with sweet chilli sauce £5.95

Contains: Sesame, Sulphur Dioxide

Seasonal English asparagus with crispy poached egg, pickled wild mushrooms and hollandaise £6.95

Contains: Egg, Celery, Sulphur Dioxide

Pan-fried scallops with pea purée and shredded ham hock £11.95

Contains: Molluscs, Celery, Sulphur Dioxide

Kedgeree fritters £5.25

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

Ribs Vietnamese style £6.75

Contains: Fish, Soya, Celery

Nocellara olives £3.95

Crispy chilli beef with cashews £5.95

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

Crispy pickles with chipotle dip £4.25

Contains: Mustard, Sulphur Dioxide

Warm chorizo sausage £5.95

Contains: Soya, Milk, Sulphur Dioxide

Teriyaki king prawns £6.50

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

Smashed spicy avocado and crisp tortilla £4.95

Contains: Gluten, Sulphur Dioxide

Charcuterie; a selection of cured meats, chicken liver pâté, goat cheese fritters, pea and mint fallafels, beetroot hummous, home made black pudding and olives with granary toast (great for sharing) £18.95

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

Garlic and rosemary baked Camembert with carrot chutney and warm ciabatta £12.95

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Mains

.....
7oz Fillet steak with portobello mushrooms, peppercorn sauce, onion rings, tomato and chips £26.95

Contains: 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

Chicken Kiev served with hasselback new potato, green salad and goats' cheese mousse £15.45

Contains: Egg, Milk

Honey roasted ham (served cold) with eggs and chips £12.45

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Crispy beef salad with sweet chilli, lime, lemon grass and cashews £13.95

Contains: Peanuts, Milk, Celery, Sesame, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £13.75

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

Braised shoulder of lamb with crushed minted new potato cake and rosemary gravy £17.95

Contains: Soya, Milk, Celery, Sulphur Dioxide

Deep-fried cod in beer batter with chips, mushy peas and tartare sauce £14.25

Contains: Egg, Fish, Mustard, Sulphur Dioxide

Moroccan vegetable and chickpea pie with charred aubergine, roast peppers and toasted almonds £12.95

Contains: Nuts, Celery, Sulphur Dioxide

Soy & ginger sea trout with an Asian noodle salad and a sesame dressing £16.95

Contains: Fish, Soya, Sesame, Sulphur Dioxide

Harrisa spiced lamb rump with tomato and cumin sauce, cauliflower cous cous, chick peas, feta and apricots £17.95

Contains: Nuts, Milk, Celery, Sulphur Dioxide

Steak and ale suet pudding with mash, roasted carrot and buttered greens £14.50

Contains: Milk, Celery, Sulphur Dioxide

Traditional pork sausages with mash, buttered greens and onion gravy £12.45

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

Butternut squash, lentil and chestnut cottage pie with sticky red cabbage, red currant jus and pistachio crumb. £12.95

Contains: Nuts, Celery, Sulphur Dioxide

Side Orders

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Chunky chips £3.75

Garlic bread £3.95

Contains: Gluten, Soya, Milk

Garlic bread with cheese £4.50

Contains: Gluten, Soya, Milk

Focaccia and ciabatta with olive oil and balsamic £4.95

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

Beer battered onion rings £3.50

Contains: Gluten, Sulphur Dioxide

Peppercorn sauce £2.50

Contains: Milk, Celery, Sulphur Dioxide

Fries £3.75

Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Mixed salad with house dressing £3.95

Contains: Celery, Mustard, Sulphur Dioxide

Light Bites and Sandwiches

Asparagus, pea and spinach quiche with creme fraiche new potato salad £9.25

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

Salmon and smoked haddock fishcake with poached egg and heritage tomatoes £10.95

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

Tempura prawns with watermelon, sushi ginger and coconut salad £11.45

Contains: Crustaceans, Sesame, Sulphur Dioxide

Chicken and Chorizo Penne with tomato Arrabbiata sauce and basil leaves £11.25

Contains: Egg, Soya, Sulphur Dioxide

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

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Open smoked salmon bagel with cream cheese and chives £7.95

Contains: Gluten, Fish, Milk, Sulphur Dioxide

Classic BLT - bacon, lettuce and tomato sandwich on granary bread £6.95

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

Spring vegetable risotto with baby carrots and cherry tomatoes £10.95

Contains: Celery, Sulphur Dioxide

Halloumi wrap with avocado, pomegranate and coriander yoghurt £6.95

Contains: Gluten, Milk

Staffordshire Cheddar 'ploughman's' on white Bloomer £6.95

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

Puddings and Ice Cream

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.45

Contains: Egg, Soya, Milk

Crème brûlée with shortbread biscuits £5.95

Contains: Gluten, Egg, Milk

Summer pudding with clotted cream £6.95

Contains: Gluten, Soya, Milk

Grapefruit and pomello gin jelly, with lemon sorbet and citrus fruits £6.95

Contains: Sulphur Dioxide

Apple and rhubarb crumble with vanilla custard £5.95

Contains: Gluten, Soya, Milk

Hot waffle with caramelised banana and banana ice cream £6.25

Contains: Gluten, Egg, Soya, Milk

Cheshire Farm Ice Cream - choose from; vanilla, chocolate, strawberry, honeycomb, banana or salted caramel

Cheshire Farm Sorbets - choose from; lemon, raspberry or blood orange

3 scoops 5.70/ 1 scoop 1.90

Cheese and Biscuits

A selection of British farmhouse cheeses; The Staffordshire, Buxton Blue, Oak Smoked Cheddar, Golden Brie, Kidderton Ash and Blacksticks Blue Stilton with biscuits, chutney and celery

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95
or 'a nose' of cheese with 50ml glass of Cockburns Ruby port 5.95

Teas and Coffees

Cafetière coffee £2.80

Contains: Gluten, Egg, Milk

Cappuccino £2.85

Contains: Gluten, Soya, Milk

Latte £2.85

Contains: Gluten, Milk, Sulphur Dioxide

Espresso (single) £2.20

Contains: Gluten, Milk, Sulphur Dioxide

Espresso (double) £2.80

Contains: Gluten, Milk, Sulphur Dioxide

Tea (a few varieties) £2.60

Contains: Gluten, Milk

Hot chocolate £2.95

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Liqueur Coffee £5.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Americano £2.85

Contains: Gluten, Egg, Milk

Coffee and a Small Pudding

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

Sticky toffee pudding

Warm chocolate brownie

Crème brûlée

Hot waffle with glazed bananas

Single scoop £1.90

Contains: Gluten, Egg, Nuts, Soya, Milk

Cheshire Farm Sorbet - choose from; lemon, raspberry or blood orange £5.70

Contains: Gluten

Two scoops £3.80

Contains: Gluten, Egg, Nuts, Soya, Milk

Cheshire Farm Ice Cream - choose from; vanilla chocolate, strawberry, salted caramel or honeycomb. £5.70

Contains: Gluten, Egg, Nuts, Soya, Milk

Single scoop £1.90

Contains: Gluten, Egg, Nuts, Soya, Milk

Two scoops £3.80

Contains: Gluten, Egg, Nuts, Soya, Milk

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

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

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

Contains: Gluten, Egg, 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

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

Bread with butter £2.25

Contains: Gluten, Soya, Milk

Childs roast turkey with traditional accompaniments £11.95

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

Green salad with apple dressing £3.95

Contains: Celery, Sulphur Dioxide

2017-NYE Course NYE 2017-NYE Course NYE £75.00

£20.00

£75.00