

Pant yr Ochain

~ Thursday 21st March 2019 ~

While You Wait

Raspberry Fizz; Prosecco with Edinburgh raspberry liqueur 6.95

Sloe gin Fizz; Prosecco with Gordon's sloe gin 6.95

Starters, Nibbles and Things to Share

Cream of broccoli, blue cheese and watercress soup with bread 5.45

Beetroot and carrot falafels with cucumber, chilli and coriander salad 5.95

Potted belly pork with juniper and thyme, caramelised apple, sage and crackling salad 6.95

Pan fried scallops with pea purée, shredded ham and caper fritters 11.95

Smoked salmon with gin, cucumber, shaved fennel and radish 7.95

Deep fried Brie with apricot chutney and candied walnuts 6.45

Chicken liver pâté with apricot chutney and toast 6.95

Pitted harlequin olives 3.95

Halloumi chips with tomato salsa 4.95

Red pepper hummus with flatbread 3.95

Satay king prawns with peanuts 6.50

Crispy baby squid with sweet chilli sauce 5.25

Black pudding chipolata with honey and mustard 4.95

Poppadoms with mango chilli 3.25

BBQ chicken wings 5.45

Charcuterie board; chicken liver pâté, cured meats, pickles, olives and chutney with granary toast 18.95

Vegan Mezze plate with red pepper hummus, crispy chickpeas, olives, beetroot falafels, wild mushroom arancini, chargrilled vegetables, tapenade, coconut yoghurt and toasted focaccia 11.95

Mains

Grilled sea bass with lemon and crayfish risotto, wilted spinach and salsa Verde 16.95

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

Buttermilk chicken burger with chipotle mayonnaise, spicy fries, slaw and corn salsa 13.95

Aubergine and sweet potato dhansak served with pilau rice, poppadom and lime pickle 13.25

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

Braised shoulder of lamb with dauphinoise potatoes, roasted carrots, red cabbage and rosemary gravy 17.45

Pan fried chicken breast with arancini, truffle mushroom, celeriac cream and Madeira sauce 14.95

Wild mushroom tortellini with spinach and leek purée, roast artichokes and mushroom glaze 14.50

Slow cooked Ox cheek 'Bourguignon' with roast garlic and parsley mash, roasted carrots 16.95

Pork escalope Schnitzel with a lemon and tarragon pappardelle and cherry tomatoes 14.95

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

Traditional pork sausages with mash, greens and onion gravy 11.95/8.95

Fish pie salmon, smoked haddock and prawns with French style peas 14.95

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

Steak and ale pie with mash, greens and red wine gravy 14.50

Side Orders

Chunky chips 3.50

Garlic bread 3.50

Beer battered onion rings 3.25

Fries 3.50

Garlic bread with cheese 3.95

Peppercorn sauce 2.95

Mixed seasonal vegetables 3.75

Bread with butter 2.25

Mixed salad with house dressing 3.95

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.

Light Bites and Sandwiches

Wild mushroom arancini with roast celeriac, fennel and hazelnut salad, tarragon dressing 9.75

Smoked salmon Benedict with poached egg and Hollandaise sauce on a toasted crumpet 9.75

Caramelised leek and rarebit quiche, crème fraîche potato salad, apple walnut salad 9.25

Rump steak sandwich (served pink) with Dijon, tarragon mayonnaise and fries 10.95

Coronation chicken flatbread served with toasted almond salad 6.95

Fragrant Thai chicken salad, pak choi, coconut and lime dressing 11.95

Smoked haddock fishcake with poached egg and warm tartare sauce 9.95

Egg mayonnaise and rocket sandwich on granary bread 5.95

Open prawn with Marie Rose mayonnaise on granary 7.75

Bacon, brie and cranberry ciabatta with salad 7.45

Puddings and Ice Creams

Crème brûlée with shortbread biscuit 5.95

Rhubarb and apple crumble with vanilla custard 6.25

Dark chocolate and orange tart with blood orange sorbet 6.25

Bread and butter pudding with clotted cream ice cream and apricot compote 5.95

Waffle with caramelised banana, butterscotch sauce and honeycomb ice cream 5.95

Triple chocolate brownie, chocolate sauce and vanilla ice cream 6.25

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.25

Cheshire Farm ice cream - choose three scoops; vanilla, strawberry, chocolate, mint choc chip, salted caramel and honeycomb

Cheshire Farm sorbet - choose three scoops; blood orange, lemon, mango, wild cherry or mandarin
3 Scoops 5.25 / 1 Scoop 1.75

Cheese and Biscuits

A selection of British farmhouse cheeses; Gorwydd Caerphilly, Perl Las, Apricot Wensleydale, Black Bomber Cheddar, Green Thunder (garlic and herb) or Croxton Manor Brie with biscuits, chutney and celery

Six cheeses to share 11.95 or choose three for yourself 6.95

or a 'nose' of cheese with 50ml glass of Graham's LBV port 5.95

Teas and Coffees

Cafetiere coffee per person 2.85

Espresso (single) 2.25

Espresso (double) 2.85

Americano 2.85

Cafe latte 2.85

Hot chocolate 2.85

Cappuccino 2.85

Traditional or fruit teas 2.50

Coffee and a Small Pudding

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

Sticky toffee pudding

Hot waffle with glazed banana

Crème brûlée with shortbread biscuit

Triple chocolate brownie with chocolate sauce

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With Allergen Information

~ Thursday 21st March 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.

While You Wait

Raspberry Fizz; Prosecco with Edinburgh raspberry liqueur £6.95
Sloe gin Fizz; Prosecco with Gordon's sloe gin £6.95

Starters, Nibbles and Things to Share

Cream of broccoli, blue cheese and watercress soup with bread £5.45
Contains: Gluten, Soya, Milk, Celery

Beetroot and carrot falafels with cucumber, chilli and coriander salad £5.95

Potted belly pork with juniper and thyme, caramelised apple, sage and crackling salad £6.95
Contains: Milk, Celery, Sulphur Dioxide

Pan fried scallops with pea purée, shredded ham and caper fritters £11.95
Contains: Gluten, Molluscs, Egg, Milk, Mustard, Sulphur Dioxide

Smoked salmon with gin, cucumber, shaved fennel and radish £7.95
Contains: Gluten, Fish, Soya, Milk, Sulphur Dioxide

Deep fried Brie with apricot chutney and candied walnuts £6.45
Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sulphur Dioxide

Chicken liver pâté with apricot chutney and toast £6.95
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Pitted harlequin olives £3.95
Contains: Sulphur Dioxide

Red pepper hummus with flatbread £3.95
Contains: Gluten, Milk, Sesame

Crispy baby squid with sweet chilli sauce £5.25
Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Poppadoms with mango chilli £3.25
Contains: Sulphur Dioxide

Halloumi chips with tomato salsa £4.95
Contains: Milk, Celery, Sulphur Dioxide

Satay king prawns with peanuts £6.50
Contains: Gluten, Crustaceans, Peanuts, Soya, Sesame, Sulphur Dioxide

Black pudding chipolata with honey and mustard £4.95
Contains: Gluten, Soya, Milk, Mustard, Sulphur Dioxide

BBQ chicken wings £5.45
Contains: Celery, Mustard

Charcuterie board; chicken liver pâté, cured meats, pickles, olives and chutney with granary toast £18.95

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

Vegan Mezze plate with red pepper hummus, crispy chickpeas, olives, beetroot falafels, wild mushroom arancini, chargrilled vegetables, tapenade, coconut yoghurt and toasted focaccia £11.95

Contains: Gluten, Celery, Sulphur Dioxide

Mains

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Grilled sea bass with lemon and crayfish risotto, wilted spinach and salsa Verde £16.95

Contains: Crustaceans, Fish, 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

Buttermilk chicken burger with chipotle mayonnaise, spicy fries, slaw and corn salsa £13.95

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

Aubergine and sweet potato dhansak served with pilau rice, poppadom and lime pickle £13.25

Contains: Nuts, Celery, Mustard, Sulphur Dioxide

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

Contains: Gluten, Milk, Mustard, Sulphur Dioxide

Braised shoulder of lamb with dauphinoise potatoes, roasted carrots, red cabbage and rosemary gravy £17.45

Contains: Milk, Celery, Sulphur Dioxide

Pan fried chicken breast with arancini, truffle mushroom, celeriac cream and Madeira sauce £14.95

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

Wild mushroom tortellini with spinach and leek purée, roast artichokes and mushroom glaze £14.50

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

Slow cooked Ox cheek 'Bourguignon' with roast garlic and parsley mash, roasted carrots £16.95

Contains: Milk, Celery, Sulphur Dioxide

Pork escalope Schnitzel with a lemon and tarragon pappardelle and cherry tomatoes £14.95

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

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

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

Traditional pork sausages with mash, greens and onion gravy £11.95

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

Fish pie salmon, smoked haddock and prawns with French style peas £14.95

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

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

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Steak and ale pie with mash, greens and red wine gravy £14.50

Contains: Milk, Celery, Sulphur Dioxide

Side Orders

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Chunky chips £3.50

Contains: Gluten

Fries £3.50

Contains: Gluten

Mixed seasonal vegetables £3.75

Contains: Milk, Sulphur Dioxide

Garlic bread £3.50

Contains: Gluten, Soya, Milk

Garlic bread with cheese £3.95

Contains: Gluten, Soya, Milk

Bread with butter £2.25

Contains: Gluten, Soya, Milk

Beer battered onion rings £3.25

Contains: Gluten, Sulphur Dioxide

Peppercorn sauce £2.95

Contains: Milk, Celery, Sulphur Dioxide

Mixed salad with house dressing £3.95

Contains: Celery, Mustard, Sulphur Dioxide

Light Bites and Sandwiches

Wild mushroom arancini with roast celeriac, fennel and hazelnut salad, tarragon dressing £9.75

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

Smoked salmon Benedict with poached egg and Hollandaise sauce on a toasted crumpet £9.75

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

Caramelised leek and rarebit quiche, crème fraîche potato salad, apple walnut salad £9.25

Contains: Egg, Nuts, Milk, Celery, Mustard

Rump steak sandwich (served pink) with Dijon, tarragon mayonnaise and fries £10.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Coronation chicken flatbread served with toasted almond salad £6.95

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

Fragrant Thai chicken salad, pak choi, coconut and lime dressing £11.95

Contains: Fish, Sulphur Dioxide

Smoked haddock fishcake with poached egg and warm tartare sauce £9.95

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

Egg mayonnaise and rocket sandwich on granary bread £5.95

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

Open prawn with Marie Rose mayonnaise on granary £7.75

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

Bacon, brie and cranberry ciabatta with salad £7.45

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

Puddings and Ice Creams

Crème brûlée with shortbread biscuit £5.95

Contains: Gluten, Egg, Milk

Rhubarb and apple crumble with vanilla custard £6.25

Contains: Gluten, Milk

Dark chocolate and orange tart with blood orange sorbet £6.25

Contains: Gluten, Nuts, Soya

Bread and butter pudding with clotted cream ice cream and apricot compote £5.95

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

Waffle with caramelised banana, butterscotch sauce and honeycomb ice cream £5.95

Contains: Gluten, Egg, Soya, Milk

Triple chocolate brownie, chocolate sauce and vanilla ice cream £6.25

Contains: Egg, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.25

Contains: Egg, Soya, Milk

Cheshire Farm ice cream - choose three scoops; vanilla, strawberry, chocolate,
mint choc chip, salted caramel and honeycomb

Cheshire Farm sorbet - choose three scoops; blood orange, lemon, mango, wild cherry or mandarin
3 Scoops 5.25 / 1 Scoop 1.75

Cheese and Biscuits

A selection of **British farmhouse cheeses**; Gorwydd Caerphilly, Perl Las, Apricot Wensleydale, Black Bomber Cheddar,
Green Thunder (garlic and herb) or Croxton Manor Brie with biscuits, chutney and celery

Six cheeses to share 11.95 or choose three for yourself 6.95
or a 'nose' of cheese with 50ml glass of **Graham's LBV port 5.95**

Teas and Coffees

Cafetiere coffee per person £2.85

Contains: Gluten, Milk

Espresso (single) £2.25

Contains: Gluten, Milk

Espresso (double) £2.85

Contains: Gluten, Milk

Americano £2.85

Contains: Gluten, Milk

Cafe latte £2.85

Contains: Gluten, Soya, Milk

Hot chocolate £2.85

Contains: Gluten, Soya, Milk

Cappuccino £2.85

Contains: Gluten, Milk

Traditional or fruit teas £2.50

Contains: Gluten, Milk

Coffee and a Small Pudding

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

Sticky toffee pudding

Hot waffle with glazed banana

Crème brûlée with shortbread biscuit

Triple chocolate brownie with chocolate sauce

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

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

Warm breads, olive oil balsamic £4.95

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

Toasted Waffle with toffee sauce £6.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Creme Brulee £6.95

Contains: Gluten, Egg, Milk

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Warm breads, olive oil balsamic £4.95

Contains: Gluten, Egg, Soya, Milk, 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

Cheshire Farm sorbet - choose three scoops; lemon, blood orange, mango or wild cherry £5.25

Contains: Gluten, Milk

Single scoop £1.75

Contains: Gluten, Peanuts, Nuts, Soya, Milk, Sulphur Dioxide

Two scoop £3.50

Contains: Gluten, Peanuts, Nuts, Soya, Milk, Sulphur Dioxide

Bread with butter £2.25

Contains: Gluten, Soya, Milk

Mixed seasonal vegetables £3.75

Contains: Milk, Sulphur Dioxide

Mixed salad with house dressing £3.95

Contains: Celery, Mustard, Sulphur Dioxide

Green salad with apple dressing £3.95

Contains: Celery, Sulphur Dioxide

Dark chocolate and orange tart with blood orange sorbet £6.25

Contains: Gluten, Nuts, Soya