

Starters and light meals

Soup of the day with Goostrey's bread (GF) (V) £4.95

Fishcake salmon & smoked haddock fillets, flavoured with lemon & tarragon, pea, lettuce & white wine cream £6.95

Add chips £3.00

Add new potatoes & vegetables £3.00

Chilli beef fillet Seared beef fillet, garlic mash, parmesan, frieze, mache and rocket (**this meat is semi-cured and served rare**) (GF) £9.50

Menai Mussels steamed in smoked bacon and cider, with crusty bread £6.00

Add Frites £3.00

Chicken liver parfait Classic rich parfait of Goosnargh chicken liver, plum & grape chutney, melba toast £6.00

Risotto of broad bean, petit pois, mint and Delamere goats cheese, with griddled asparagus (GF)(V) £6.50/£11.50

Layered mushroom and chive pancake, mushroom duxelle, sautéed wild mushrooms, mushroom foam and truffle oil (V) £6.50/£11.50

Christmas Menu

Monday – Thursday Dinner £22.50

Friday and Saturday £24.95

Severn & Wye Scottish smoked salmon and peppered Delamere Goats cheesecake

glazed spring onions, confit of Lemon and Bittersweet lemon dressing

Carrot, cabbage and chestnut spring rolls

with Pomegranate yoghurt (v)

Goosnargh Farm Chicken liver parfait

plum, grape and mulled wine chutney and Melba toast

Fennel and Parsnip soup

with garlic croutons (v)

Butter roasted John Gates

Cheshire farm Turkey

with traditional accompaniments

Pan-Roasted Salmon fillet

pickled Saffron chateau potatoes, Swiss chard, tomato broth and tapenade

Sautéed Butternut Squash Gnocchi

caramelized pears, Blacksticks Blue and Rockette salad (v)

Cured Ham Hock

parsley mash, young leeks and cider pickled apples

Classic Christmas Pudding and Brandy sauce

Artisan Cheese board

celery and grapes

Apple and Cranberry crumble

with crème Anglaise

Rum baba

spiced winter berries and crème Chantilly

Coffee & Mince Pies

£1.50 Supplement

From the Grill

Choice of Grilled Rib Eye OR Grilled Sirloin of Cheshire Farm Beef, dry hung for 21 Days for taste and tenderness. This is local food at its best! – hand-cut chips, onion rings, organic watercress, grilled flat cap mushrooms & tomato

8oz Rib Eye £19.50

10oz Sirloin £21.50

Add pepper sauce or red wine sauce £1.95

Add Café de Paris butter £1.50

Prime minced steak beef burger, toasted bun, salad, proper chips £11.50

Add Gouda cheese and streaky bacon £1.00

English Pub Classics

Fish & chips beer battered day boat fish, hand-cut chips & mushy peas £12.50

Pork and Sweet Chilli Sausages served with mashed potatoes & onion gravy £9.95

Add a slice of black pudding for just £1.00

Beef, Guinness and mushroom pie, hand cut chips, garden peas & pan gravy £11.95

Cheshire blue cheese, leek, grelot onion & peppered mushroom pie hand cut chips and garden peas (V) £10.95

Mains

Parma Ham Hock, colcannon potatoes, wilted spinach, baby leeks and a Madeira Jus (GF) £15.50

Confit of Alison Nicholsons Pork Belly, Butternut Puree, Roasted Fennel, Honey Glaze and Fine spice Jus £13.25

Oven baked fillet of Salmon, horseradish mashed potato, tomato, watercress and chive salad, red wine froth (GF) £15.50

Green olive, lemon and parsley polenta cake, goats cheese fritter and basil pesto (V) £12.50

Roast breast of Pheasant, Olive, lemon and garlic farce, spiced chicken livers wrapped in bacon, wilted spinach and sweet potato puree £16.50

Goosnargh chicken in a basket, lemon and thyme roasted breast and wings, Belgian frites, organic watercress, tapenade and garlic mayo (GF) £14.50

Nibbles/Side Orders

Hand-cut chips £3.00

Frites £3.00

Market vegetables £3.00

Bread board selection £3.00

Cherry tomato and baby mozzarella salad, basil and white balsamic dressing £3.25

Onion rings £3.00

Mixed leaf salad £3.00

Buttered new potatoes £3.00

Plum tomato, shallot & balsamic £3.00

Artisan breads with garlic aioli & olive oil tapenade £3.25

Artisan breads with balsamic & olive oil £3.25

The Duke of Portland has been a pioneer of the use of local and regional produce. We select the best for you from our abundance of local food producers across Cheshire and Lancashire.

As everything is made from fresh there may be a delay in food service at busy times, please bear with us as we know it will be worth it.