

Lunch Menu

Starters and light meals

Soup of the day with Goostrey's bread (GF) (V) £4.50

Mulligatawny Soup, with Goostreys bread. (An Anglo-Indian soup made from rice, tomato, garlic, lam and mild curry spices) £5.00

Fishcake salmon & smoked haddock fillets, flavoured with lemon & tarragon, pea, lettuce & white wine cream £6.00

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

Red Onion and Goats Cheese Tartlette, beetroot salad £5.00 (v)

Natural Smoked Haddock, poached in Mrs Kirkham's Lancashire Cheese sauce with sautéed new potatoes and basil oil £5.50

Chicken liver parfait Classic rich parfait of Goosnargh chicken liver, plum & grape chutney, melba toast £5.50

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

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 £1.50

Add Café de Paris butter £1.50

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

Add Gouda cheese and streaky bacon £1.00

Mains

Cured Ham Hock, colcannon potatoes, wilted spinach, baby leeks and a Madeira Jus (GF) £14.50

Confit of Alison Nicholson's Pork Belly, Butternut Puree, Roasted Fennel, Honey Glaze and Fine spice Jus £12.50

Oven baked fillet of Salmon, herb and olive crust, braised fennel, new potatoes and ratatouille sauce £14.00

Home Corned Beef, dry cured bacon, spinach, cheesy mushrooms, fried egg and scalloped potatoes £13.50

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

Cannelloni of butternut, pine-nut, spinach and ricotta, with smokey tomato sauce £11.50 (v)

Roast Breast of Pheasant, casserole of Chorizo, vegetables, Puy lentils and Gremolata £13.50

English Pub Classics

Fish & chips beer battered day boat fish, hand-cut chips & garden or marrowfat peas, lemon and tartar sauce £8.50 / £12.50

Sausages and Mash, Olde English pork sausages, onion gravy, mashed potatoes, green beans and onion rings £10.50

Add a slice of black pudding for just £1.00

Beef, Guinness and mushroom pie, hand cut chips, garden or mushy peas and extra pie gravy £11.95

Sandwiches

(All served on either a granary or farmhouse bap)

Griddled 6oz Angus rump steak, caramelised onions, grain mustard mayo and chips £8.95

Beer Battered Fish Finger 'Buttie', With tartare sauce £7.50

Roast Pork Loin and Slow Roasted Shoulder, Pork stuffing £8.50

Roast Sirloin, Watercress and horseradish £8.50

Organic Welsh brie and ham toastie served on an English bap £6.95

House baked ham and English mustard traditional sandwich £6.75

Red pepper, Welsh brie and basil pesto toastie (V) £6.75

Open sandwich of pan seared salmon escalope's tomato, shallot and watercress salad and horseradish Crème fraiche £8.50

Open club sandwich Smoked bacon, chicken, lettuce tomato and mayonnaise £8.50

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 for two, with olive tapenade, aioli, olive oil and balsamic vinegar £3.00

Desserts (£5.95)

Vanilla crème brûlée, free range eggs, pure vanilla beans and luscious double cream, combined under a crunchy caramel glaze

White chocolate pana cotta, poached fruits, raspberry gel

Bramley apple crumble, fresh vanilla custard

Rum baba, winter berry compote & Chantilly cream

Warm Chocolate Brownie, valrhona chocolate ganache & vanilla ice cream

A selection of Cheshire Farm Ice-creams – £1.80 per scoop

Just ask for today's ice cream and sorbet selection

Artisan Cheeses

A selection of 3 local cheeses Served with 'Jannocks of Shropshire' biscuits, grapes, celery and chutney £7.95

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.