

Nibbles

Artisan breads & olive oil (v)	3.75
Chipolatas honey & sesame glaze	4.95
Selection of mixed olives (v)	3.50
Halloumi chips, chilli & lime dip (v)	4.75
Parmesan coated parsnips (v)	3.50
Pitta, hummus, tomato & chilli (v)	4.00
Crispy whitebait, tartare sauce	5.50

Flatbread

Garlic (v)	3.95
Garlic & Mozzarella (v)	4.95
Red onion marmalade & goats' cheese (v)	5.25
Chicken, spinach, red pepper & cheddar	6.00

Starters

Soup of the day with homemade white roll topped with toasted seeds & spices (v)	5.75
Pork, apple & cider terrine, grape & sultana chutney and toasted sourdough croutes	6.95
Pan fried tiger prawns in a chunky tomato sauce with glazed feta cheese, watercress	7.95
Tarte tatin of red onions in red wine, port & honey in puff pastry with a goats cheese crottin	6.25
Dijon chicken salad, roasted red peppers and flaked almonds, golden raisin dressing	7.25
Tian of crab, avocado & pepper with lemon crème fraiche	7.50

Mains

Spinach pancake, Willington Hall's original recipe, mornay sauce, salad (v)	11.50
Fish Pie, poached fish, creamy sauce, buttered greens	13.95
Sausages, Rose Farm Pork sausages, champ mash, greens and caramelised onion gravy	13.00
Beer battered haddock fillet, hand-cut chips, mushy peas, tartare sauce (Large / Small)	13.75 9.50
Sri Lankan style curry made with a blend of spices and coconut milk	
<i>Mixed vegetable</i> 12.95 <i>Rumb of Lamb (Pink)</i> 16.75	
Tuna steak served pink with a warm salad of potatoes, fine beans, tomato, basil oil & tapenade topped with a poached egg	15.25
Pumpkin & spinach cobbler, winter greens, pickled red cabbage (v)	12.50
Handmade shortcrust pastry pie with chunky chips, vegetables & an extra jug of gravy!	
<i>Chicken & mushroom</i> 13.50 <i>Ratatouille & mozzarella (v)</i> 12.65 <i>Mince beef & onion</i> 13.50	
Seabass steamed with garlic, fennel and cherry tomatoes, Jerusalem artichoke puree mini fondant potatoes, watercress salad	15.50
Pan seared Duck breast (served pink), root vegetable dauphinoise, spring greens and plum jus	17.75
Pork fillet, potato scone, crispy bacon, black pudding, spring cabbage & peppercorn sauce	13.95
Sunday's* roasts with Yorkshire pudding, bashed root vegetables, roast potatoes, vegetables & gravy	
<i>Sirloin of Beef (medium/rare)</i> 13.95 <i>Leg of Lamb</i> 14.50 <i>Vegetarian Nut Loaf</i> 11.75	

From the Grill

Gammon steak topped with egg or pineapple, served with chips and garden peas	13.00
Beef burger, on a toasted brioche bun with tomato, gherkin & fries	12.50
Chili & lime chicken burger on a toasted brioche bun with tomato, gherkin & fries	12.65
<i>add Cheese & Bacon</i> 1.75	
"Double Fowl" Chicken burger topped with sticky sesame & honey pulled duck, mature cheddar, on a brioche bun with onion rings & sweet potato fries	14.95
Mushroom burger, garlic, onions & mushroom duxelle, mature cheddar, fries (v)	11.75

Welsh Black Steaks

With vine roasted tomatoes, portobello mushroom, and a choice of chips, fries or garlic & thyme mash

8oz Fillet 27.00 8oz Sirloin 19.50 10oz Ribeye 23.50

16oz Chateaubriand for two to share, hand cut chips, roasted vine tomatoes, tenderstem broccoli, portobello mushroom, onion rings, salad garnish, creamy peppercorn & brandy sauce 59.00

Side Dishes

Onion rings	2.50	Chips	3.50	Fries	3.50
Sweet potato fries	3.50	Buttered greens	3.50	New potatoes	3.50
House salad	3.50	Peppercorn sauce	2.50		

Desserts

Trio of Chocolate, mousse, brownie & iced parfait					6.50
Forced Rhubarb crumble with stem ginger ice cream					6.75
Classic crème caramel with double cream					6.75
Rice pudding balls, clotted cream & strawberry jam – a twist on your childhood favourites!					6.75
Chocolate brownie, vanilla ice cream					6.65
Cheshire farm ice cream:	3 scoops 5.50	2 scoops 3.60			
Vanilla, Strawberries & cream, Honeycomb, Clotted cream, Pistachio, Chocolate					
Cheshire farm sorbet:	3 scoops 5.50	2 scoops 3.60			
Green apple, Lime, Raspberry					
Cheeseboard: Selection of three cheeses, chutney, crackers, celery & grapes					7.95
Add a glass of Port (50ml)	3.50	Add a half bottle of Tawny Port	28.00		

Tea, Coffee and Hot Chocolate

Cafetiere	2.75	5.50	Mocha	2.75
Latte	3.25		Harry's Hot Chocolate	3.25
Cappuccino	2.00	2.75	Marvellously minty	
Espresso	2.95	3.50	Wonderous white chocolate & butterscotch	
Clipper Teas	2.75	5.50	Outrageously orangey	
Everyday	Camomile		Dark chocolate	
Earl Grey	Green Tea		Tremendously chocolatey	
Peppermint	Wild Berry		Liqueur Coffee	6.25

Meals for Children or Smaller Appetites

Steak pie, chips & peas	8.95	Chicken goujons, fries & beans	7.95
Beef burger & fries	8.25	Tomato & cheddar cheese flatbread (v)	5.95
Sausage, mash & peas	7.50	4oz rump steak, chips & peas	9.95

Dishes described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from a food allergy or intolerance, please let us know and a member of our team will be happy to discuss your needs. All weights are accurate at time of cooking. (v) suitable for vegetarians. (vv) suitable for vegans. (gf) can be made available for a gluten free diet – please state at the time of ordering. *available on Sunday's only.