

Nibbles

Artisan breads & olive oil (v)	3.75
Chipolatas honey & sesame glaze	4.95
Selection of mixed olives (v)	3.50
Mini chorizo sausages with smoked paprika dip	4.95
Ham hock & black pudding croquettes with brown sauce	5.20
Halloumi chips, aubergine & tomato dip (v)	4.75
Parmesan coated parsnips (v)	3.50

Pitta dips, hummus, tomato & chilli (v)	4.00
Crispy whitebait, tartare sauce	5.50

Flatbreads

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

Starters

Soup of the day with homemade white roll topped with toasted seeds & spices (v)	5.75
Crispy duck salad, sticky duck, mooli, carrot, coriander & sesame	6.95
Surf & turf, braised belly pork, pan-fried prawns, pea puree, black pudding crumb, cracking, lemon gel emulsion	7.75
Carpaccio of candy beetroot, potato rosti, roasted root vegetables, poached egg, spinach cream sauce & watercress (v)	6.25
Potted salmon mousse layered with smoked salmon, served with crostini's and fresh leaves	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, buttered greens and caramelised onion gravy	13.00
Beer battered haddock fillet, hand-cut chips, mushy peas, tartare sauce	Large 13.75 Small 9.50
Jonny's buttered chicken curry, rice, chick pea chana masala, mango chutney, naan bread, poppadum	13.95
Mediterranean Swordfish steak baked with a warm tomato, olive, caper & pine-nut salsa, sautéed potatoes, fine beans and basil oil	15.25
Pumpkin & spinach cobbler, winter greens, pickled red cabbage (vv)	12.50
Handmade shortcrust pastry pie served with chunky chips, buttered vegetables & an extra jug of gravy!	
Cottage pie 'pie' 13.50 Cauliflower, leek & cheese pie (v) 12.65 Suet pudding game pie	14.95
Pan fried cod fillet with spiced chick peas, lentils, raisins, flaked almonds & roasted red peppers	15.50
Roasted rack of lamb, minted potato dauphinoise, Cavallo Nero, roasted beetroot, red currant jus	17.75

Sunday's* roasts all served with Yorkshire pudding, bashed root vegetables, roast potatoes, seasonal vegetables & gravy

Sirloin of Beef (medium/rare) 13.95	Leg of Lamb 14.50	Vegetarian Nut loaf (v) 11.75
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Grill

Gammon steak, egg or pineapple, chips & garden peas	13.00
Beef burger, bacon, mature cheddar, tomato, gherkin, bacon jam & fries	12.95
Deluxe beef burger, bbq pulled pork, mature cheddar, onion rings, bacon jam & fries	14.50
Mushroom burger, garlic, onions & mushroom duxelle, mature cheddar, fries (v)	11.75

Welsh Black Steaks

Served 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, tender stem broccoli, portobello mushroom, onion rings, salad garnish, creamy peppercorn & brandy sauce			59.00

Side dishes

Onion rings	£2.50	Chips / Fries	£3.50	Buttered greens	£3.50
House salad	£3.50	New Potatoes	£3.50	Peppercorn sauce	£2.50

Smaller appetites for children

Steak pie, chips & peas	£6.95	Chicken goujons, fries & beans	£6.50
Beef burger & fries	£6.75	Tomato & Cheddar cheese flatbread (v)	£5.75
Sausage, mash & peas	£6.50	4oz rump steak, chips & peas	£8.75

Desserts

Classic Tiramisu, cream, mascarpone & coffee-soaked sponge topped with a dusting of cocoa	£6.50
Apple & walnut crumble tart with clotted cream ice cream	£6.25
White chocolate croissant butter pudding with orange custard	£6.75
Boozy winter berries & cherries trifle	£6.25
Chocolate brownie, vanilla ice cream	£6.65
Cheshire farm ice cream: vanilla, strawberries & cream, honeycomb, clotted cream, pistachio, chocolate	
Cheshire farm sorbet: green apple, lime, raspberry	
	3 scoop £5.50
	2 scoop £3.60
Cheeseboard: Selection of three cheeses, chutney, crackers, celery & grapes	£7.95
	Add a glass of port (50ml) £3.50

Tea, coffee and chocolates

Cafetière of coffee	for one £2.75 / for two £5.50	Mocha	£3.25
Latte	£2.95	Harry's Hot Chocolate	£3.25
Cappuccino	£2.95	Marvellously minty	
Espresso	single £2.00 / double £2.75	Wonderous white chocolate & butterscotch	
Clipper Teas	for one £2.75 / for two £5.50	Outrageously orangey	
Everyday	Camomile	Dark chocolate	
Earl Grey	Green Tea	Tremendously chocolatey	
Peppermint	Wild berry	Liqueur coffee	£6.25

Dining Club

A quarterly Black-tie dinner with wines, including Champagne & Canapes

£75 per person

Pudding Lunch – 1st Monday of the Month (excluding Bank Holidays- moves to 2nd Monday)

The more you weigh the harder you are to kidnap! Stay safe and join us for Pudding lunch!

A glass of Bucks Fizz on arrival with a choice of main course from our menu of the day and a buffet of at least 6 homemade puddings!

£19 per person

It must be cheaper and far more enjoyable than paying the ransom!

Christmas Party Night

Join us for a Christmas party on 1st or 7th December.

3 courses, music & dancing with our resident DJ.

Stay the night in one of our 12 bedrooms.