



SUNDAY MENU

let the feasting begin

NIBBLES

Marinated Olives, (v)(gf)
£5

Sour Dough Bread, (v)
Salted butter, balsamic, olive oil £4.50

Garlic Ciabatta (v) £4
With mozzarella £5

Roasted Red Pepper Hummus, (v)
Grilled ciabatta £6

STARTERS, SMALL PLATES & SHARERS

Panko Chicken
Katsu curry, sesame seeds £8

Halloumi Fries (v)(gf)
Spicy onion relish £7

Salt & Pepper Squid £6.50

Pigs In Blankets,
Bacon chilli jam £5.50

Courgette Fritters, (v)
Sweet chilli, sour cream £5.25

Cod Goujons
Roasted lemon, tartare £6

Heritage Tomato & Feta Bruschetta, (v)
Pine nut pesto, balsamic £7

Gravlax- Dill Cured Salmon,
Honey mustard, sour dough £9.50

Lamb Kofta,
Pickled cucumber, mint raita £8

SUNDAY ROASTS

Dry Aged Topside of Beef - £18.50
Massey's roast potatoes, seasonal vegetables,
Yorkshire pudding, unlimited stock pan gravy

Roast Chicken Breast - £17.00
Massey's roast potatoes, seasonal vegetables, pig in blanket,
stuffing, unlimited stock pan gravy

Roast Welsh Leg of Lamb - £19.00
Massey's roast potatoes, seasonal vegetables, mint sauce,
unlimited stock pan gravy

Vegetable Nut Roast - £16.50 (v) (vea)
Massey's roast potatoes, seasonal vegetables,
Yorkshire pudding, unlimited gravy

FROM THE GRILL

10oz Rump £22.00

8oz Striploin (Sirloin) £25.00

20oz Porterhouse (T-Bone) £40.00

We'd suggest to add 3 shell on Tiger Prawns with chilli garlic butter (£6.00)

STEAK SAUCES

Pepper £3.00

Stilton £3.25

Red Wine £2.75

Garlic Herb Butter £2.50

3 Tiger Prawns £6.00

SIDE ORDERS

Stuffing £3.00

Extra Roasties £3.50 (v)

Cauliflower Cheese £4.50 (v)

Yorkshire pudding £2.00 (v)

Pigs in blankets £4.50

Truffle and Parmesan fries £5.00

Triple cooked chips or skin on fries £4.00 (v, gf, ve)

Buttery mashed Massey's potatoes £4.00 (v, gf)

MAIN COURSES

A little note about our virtual tip jar, we have popped an optional cashless service charge of 10% onto the bill which goes straight to the team. If you don't want to pay it, please let us know and we will remove it!

**GOLD AWARD FOR BEST USE OF LOCAL PRODUCE
ON A MENU SINCE 2015**





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TCF Gold Beer Battered Haddock Sml/Lrg £12.50/£16.50
Masseys' potatoes triple cooked chunky chips, minted mushy peas, roasted lemon, tartare

Summer Vegetable Risotto (v) £15.00
Toasted pine nuts, white truffle oil, parmesan crisp
Add Panko Chicken or Halloumi £4.00 Add Grilled Prawns £6.00

TCF Fish Cakes Sml/Lrg £12.50/£16.50
Panko coated salmon, cod & prawn cakes, tomato red onion salad, capers, lemon aioli

Roast Mediterranean Vegetable Tart (v) £14.00
Seasoned cous cous, rocket, sun dried tomatoes, balsamic

Prawn & Crab Linguine £19.00
Confit garlic, red chilli, coriander, fresh lime

Smoked Mackerel Salad (gf) Sml/Lrg £12.50/£16.50
Green beans, new potatoes, red onion, pickled fennel, horseradish dressing

Classic Caesar Salad £14.00
Crispy pancetta, anchovies, herb croutons, shaved parmesan
Add Chicken £4.00

DESSERTS

Warm Chocolate Brownie,
Salted caramel ice cream £8.00

Vanilla Cheesecake,
Strawberry balsamic compote £7.50

Mixed Berry Eton Mess £8.00 (v)

Sticky Toffee Pudding £7.50 (v)
Toffee Sauce, Cheshire Farm Vanilla Ice Cream

Lemon Meringue Tart,
Raspberry textures £8.00

Selection of Ice Cream & Sorbet (v, gf, vea)
from Meadow Lea Moos Farm £6.25

Cheshire Cheese Board (gfa),
Selection of Cheshire cheeses, crackers, salted Welsh butter,
quince jelly, Cheshire chutney £10.50

KIDS MENU

Choose 1 protein and 2 sides
£5.50

Grilled Chicken Breast
Battered/Grilled Haddock
Hayrack Farm Sausages, Gravy
Roast Ham, Fried Egg
Maccaroni Cheese

Skin on Fries
Mashed Potato
Garden Peas
Seasonal Salad
Carrot & Cucumber Sticks

Kids Puddings

Vanilla cheesecake £4.00
Sticky Toffee Pudding £4.25
Ice Cream (2 scoops) £3.50

Lemon Popsicle £1.50
Chocolate Brownie £4.25
Eton Mess £4.00

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