

Starters

Soup of the Day with a warm flatbread (Vgn) (GFA)

Smooth Chicken Liver Pate with tomato, apple 'n' cider chutney & sourdough toast (GFA)

Thai Style Cod & Smoked Haddock Fishcakes with chunky homemade tartare sauce (GF)

Crispy Belly Pork Squares with Kimchi 'slaw and spiced oriental Red Dragon sauce (GF)

Korean Style Tempura Tenderstem Broccoli with gotcha Korean ketchup dressing & toasted sesame seeds (Vgn)

Garlic Mushrooms sautéed in Café du Paris butter on sourdough toast (V)

Chicken 'n' Pancetta Bonbons Caesar dressing, parmesan shavings & sweet anchovies

Mains

Honey & Mustard Home Cooked Ham (served cold) hand carved – fried free range egg & chunky chips (GF)

Salmon Thermidor (£1 supp) with cream, mustard, cheese 'n' brandy glaze, new potatoes and sautéed cavolo nero, peas 'n' leaks (GF)

Traditional Bangers 'n' Mash pork or vegetarian sausages (PLEASE SPECIFY), creamy buttered mash, onion gravy & green veg (GFA) (VA)

Creamy Fusilli ai Frutti di Mare pollock, haddock, mussels & prawns, oven baked in a Bechamel sauce with mozzarella & parmesan (GFA)

Traditional Scouse homemade to our secret recipe with freshly pickled red cabbage & crusty bread 'n' butter (GFA)

Chef's Spiced Chilli Con Carné with half 'n' half fries & dirty rice, soured cream & salsa (GF)

Beer Battered Ward's Fish & Chips chunky chips, mushy peas & salt 'n' vinegar sauce (GFA)

Spiced Cauliflower Steak with a plant based peppercorn sauce & fries (Vgn) (GF)

RR Crispy Beef, Green Pepper, Blackbean Sauce with steamed rice

Desserts

Warm Alabama Chocolate Fudge Cake with Nicholl's vanilla ice cream (V) (GF)

Home Grown Rhubarb 'n' Custard Trifle (V)

Special Apple & Pear Crumble with lashings of custard (V) (GF)

Strawberry and Milk Chocolate Pavlova freshly whipped cream (V) (GF)

Chef's Traditional Tiramisu with espresso soaked Amaretti biscuit (V)

Nicholl's of Parkgate Ice Cream 1 scoop with a chocolate flake (GF)
a choice of vanilla, chocolate, strawberry, cinder toffee, rum 'n' raisin, banana choc chip, raspberry ripple, pistachio ripple (V), vegan vanilla, vegan salted caramel, or vegan sorbet (Vgn)

English & Continental Cheese Board (£1 supp) a selection of locally sourced English cheese with some joie de vivre, celery, grapes, fig chutney & crackers (V) (GF)

Add a glass of LBV port for £3.00

Sides (not included in booking fee)

Skinny Fries (Vgn) (GF) £4.95

Chunky Chips (Vgn) (GF) £4.95

Skin on Fries (Vgn) (GF) £4.95

Salt 'n' Pepper Skinny Fries (Vgn) (GF) £5.95

Chef's Crispy Coated Sweet Potato Fries (Vgn) (GF) £5.95

Chilli Cheese Fries (GF) £5.95

Crispy Duck Hoisin Fries £6.95

Onion Frings (Vgn) (GFA) £5.50

Garlic Flatbread (V) £4.50

Garlic Flatbread & Cheese £4.95

Chef's Pepper Sauce (V) (GF) £3.50

Red Wine & Mushroom Sauce (GF) £3.50

Blue Cheese Sauce (V) (GF) £3.50

Salt 'n' Vinegar Sauce £3.50

Plant Based Peppercorn Sauce (Vgn) (GF) £3.50

Plain Chicken Goujons (each) £3.00

(V) = Vegetarian, (VA) = Vegetarian Adaptable, (Vgn) = Vegan, (GF) = Gluten Free, (GFA) = Gluten Free Adaptable

it is very important that you make your server aware as some elements may need omitting or replacing i.e. gluten free bread, gravy etc. N.B. Trace gluten can be found in chunky chips etc. from a shared fryer