

DINNER MENU

# I792

BAR & GRILL

## Starters

Soup of the day, crusty bread roll & butter

Chicken liver parfait, slow cooked red onion chutney, toasted butter brioche

Classic prawn cocktail, lemon & baby capers

Salt baked beetroot, whipped goats cheese & candied walnut salad

## Mains

Roast topside of English beef, Yorkshire pudding, roasted potatoes, red wine gravy

Roasted loin of local pork, roasted potatoes, apple sauce, crisp crackling, cider gravy

Pan-fried seabass fillet, buttered fondant potato, chive hollandaise

Portobello mushroom & potato pie, red cabbage and kale

## Desserts

Blackberry and sherry trifle

Cheshire farm chocolate ice cream sundae, warm dark chocolate sauce

Classic Crème Brûlée, home-made shortbread

Sticky toffee pudding, toffee sauce & vanilla ice cream

Please advise your server if you suffer from any allergies. (v) Denotes vegetarian