

# THE CHOLMONDELEY ARMS



## SUNDAY ROAST

Roast Cheshire Sirloin of Beef  
with roast potatoes, red cabbage  
and seasonal greens,  
Yorkshire pudding and  
gravy £14.95

## IN SEASON

Peas, Raspberry, Lamb,  
Courgettes, Beetroot,  
Mackerel, Mushrooms,  
Cod, Blackberries

## TO BEGIN OR SHARE

**The Cholmondeley Pub Plate** of traditional pork scotch egg, half a pint of prawns, sticky honey and mustard porkies, ham hock terrine, little scampi in the basket, local pork pie and granary bread £19.95

**The Cholmondeley Seafood Trawler Board** of smoked mackerel paté, sesame squid, half a pint of prawns with Marie-Rose sauce, crispy scampi, smoked haddock and salmon fishcake and smoked fish terrine with granary bread £24.95

**Pan Fried Devilled Lamb's Kidneys** on granary toast £6.50

**Soup of the day**, freshly made and served with crusty bread £5.25

**Smoked Haddock and Salmon Fishcake** with wilted baby spinach and a poached hen's egg £6.95

**Sticky Roasted Beetroot and Red Onion Tart** with oat crème fraiche and a candy beetroot and walnut salad £6.50/£11.95

**Pressed Terrine of Smoked Fish** with cucumber relish £6.95

**Field Mushrooms** pan fried with white wine, cream and shallots served on granary toast £5.95

**Homemade Ham Hock Terrine** with pickles and granary toast £6.25

## SEASONAL SPECIALS

**Roast Leg of Pork**, with stuffing, roasted potatoes, red cabbage, seasonal greens and gravy £13.95

**Slow Braised Lamb Shank** with roast potatoes, red cabbage, seasonal greens and gravy £16.95

**Pan Fried Chicken Breast**, fondant potato, garden peas and smoked bacon £14.95

**'Pub in the Park' Earl Grey Infused Chickpea and Spinach Curry** with wild rice, naan, cauliflower pickle and cucumber raita £12.95

**Pan Roasted Cod Loin** with heritage potatoes, pancetta, samphire, garden peas and lemon butter £16.95

**Pan Fried Seabass Fillets** with stuffed roasted courgettes, heritage tomatoes, olives and basil £14.95

## SIDES

Massey's Farm Chips £3.40

Braised Red Cabbage £3.00

Cheshire Mashed Potatoes £3.25

Roast Potatoes £3.25

Homemade Onion Rings £3.25

Seasonal Greens £3.00

Cauliflower Cheshire Cheese £3.95

## OLD SCHOOL FAVOURITES

**Congleton Wagyu Beef Burger**, cheddar rarebit, treacle cured bacon, homemade onion rings, pickles, tomato and caramelised onion chutney and chips £14.95

**21 Day Aged 8oz Prime Sirloin**, with roasted tomato, onion rings, Massey's farm chips and peppercorn sauce £19.95

**Local Ale Battered Haddock**, chips, homemade tartare sauce, minted 'not so mushy' peas £13.95

**Fish Pie** with salmon, smoked haddock and spinach with buttered seasonal greens £13.95

**Local Pork Sausages** with creamy mash, spiced red cabbage and onion gravy £12.95

## HOMEMADE PUDDINGS

**Our Famous Cholmondeley Mess**, meringue and fresh Chantilly cream with strawberries and raspberries £5.50

**Dark Chocolate Brownie** with vanilla ice cream £5.50

**Late Summer Fruit Pudding** with vanilla ice cream £5.50

**Homemade Blackberry Gin Trifle** £5.50

**Andy's Sticky Toffee Pudding** with honeycomb ice cream £5.50

**Cheshire Farm Ice-Cream and Sorbet**. local ice creams and sorbets from Cheshire Farm choose from Vanilla, Rum & Raisin, Chocolate, Honeycomb, Strawberry and Gin & Tonic, Raspberry or Green Apple sorbets £5.25 for three scoops £3.95 for two scoops

## CHOLMONDELEY CHEESE BOARD

Andy and his kitchen team select cheeses from British cheese farms.

Enjoy Burt's Blue, Cenarth Brie, Keens Cheddar and Cornish Yarg

All served with chutney and biscuits, celery and grapes.

**Cholmondeley Cheese Plate for one** £7.50

## LIQUID PUDDINGS

- The 'Chum' Chocolate And Coffee 'Martini'... Espresso Coffee Liqueur, dark Creme de Cacao and fresh cream shaken over ice... a smooth finish!! £6.25
- Classic Irish Coffee... Paddys Irish Whiskey, freshly ground coffee and fresh cream £5.95
- Old London Coffee... Gordons Gin, freshly ground coffee and fresh cream £5.95
- Classic Pedro Ximenez.....A great alternative to port with cheese £5.95
- Domaine Grange Neuve Monbazillac, France. Delicious with our Chocolate pudding £5.95

## A PLACE TO STAY

*Come and enjoy the Charm of Cholmondeley!*

Join us if you are looking for a relaxing break. We are surrounded by beautiful walks, historic castles and have the luxury of six comfortable bedrooms in "The Old Headmasters House". For more favourable deals email us direct or telephone us on 01829 720300

## PORTS

*Cheese without Port is like a kiss without a squeeze!!*

	Tot	Glass	1/2 Bottle Decanter	By The Bottle
Graham's Fine White Port	£1.50	£3.75	£13.75	£27.50
Graham's Six Grapes Reserve	£1.50	£4.50	£16.25	£32.50
Dow's Late Bottled Vintage 2009	£1.50	£5.50	£17.00	£33.50
Graham's 10 year old Tawny	£2.50	£10.00	£35.00	£65.00
Graham's 20 year old Tawny	£3.00	£12.00	£40.00	£80.00
Graham's Quinta dos Malvedos 2004 half bottle				£30.00
Quinta de Roriz 2002				£50.00
Quarles Harris 1977				£120.00

## SUNDAY LUNCH

Please don't forget the Cholmondeley Arms on Sundays.  
Roast Cheshire Sirloin of beef with roast potatoes, red cabbage and seasonal vegetables, Yorkshire Puddings and gravy

## FORTHCOMING EVENTS

### MUSIC SESSIONS ON FRIDAYS

Enjoy easy listening live music while you drink and dine here at the Chum on the occasional Friday evening with duo Howard and Dave  
Please ask us for details or visit our website.

### BOOK A GIN TASTING CLASS!!

Classes are held on a Saturday of your choice in the late afternoon for up to ten people maximum. Only £20.00 a head and you should be a gin expert by the end!!!  
Please speak to Tim, Fliss, Alex or Joe to arrange your date!!

### PROFESSOR TED'S OLD SCHOOL QUIZ

*On a Tuesday towards the end of each month from September until April from 8pm*  
Teams are welcome. Check the website for details

### THE CHOLMONDELEY CAR CLUB

Want to be part of our car club established in 2013?  
Treasure hunts, Car meets and 'drive out' days!  
Visit our website for details on how you can join.

Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please let us know and a member of our team will be happy to discuss your needs and provide you with full information of what allergens are included in our dishes.