

NIBBLE & NATTER

- Sticky Honey and Mustard Porkies with chutney £4.95
Little Scampi in the 'Basket' homemade tartare sauce £5.95
Homemade Wild Boar & Venison Scotch Egg
with cranberry and orange sauce £4.95
Local Pork Pie with HP sauce £3.95
Pheasant 'Pop Corn' with Cumberland sauce £4.95
Pint or Half a Pint of Large Prawns
with a spicy cocktail sauce £7.00/£14.00
Sesame Squid with a spiced chilli sauce £4.75



TO BEGIN OR SHARE

- The Cholmondeley Pub Plate Our game Scotch egg, half a pint of prawns, sticky honey and mustard porkies, game terrine, little scampi in the basket, local pork pie and granary bread £19.95
The Cholmondeley Seafood Trawler Board of flaked mackerel paté, half a pint of prawns & Marie-Rose sauce, sesame squid, crispy scampi, smoked haddock and salmon fishcake and smoked salmon & cream cheese roulade with granary bread £24.95
Pan Roasted Pigeon Breast with Cheshire air-dried ham, beetroot, pine nuts and sultanas £7.95
Smoked Haddock, Red Mullet and Sweetcorn Chowder with granary bread £7.95
Broad Beans, Goat's Curd and Garden Peas served on toasted sour dough £6.75
Pan Fried Devilled Lamb's Kidneys on granary toast £6.50
Homemade Coarse Game Terrine with plum chutney and granary toast £6.25
Field Mushrooms pan fried with white wine, cream and shallots served on granary toast £5.95
Pan Fried Scallops, Clonakilty Black Pudding with colcannon £10.95

SEASONAL SPECIALS

- Pot Roasted Pheasant, butternut squash, celeriac puree, bread sauce and game chips £15.95
Venison Wellington, pumpkin & potato dauphinoise, buttered kale, with a game & redcurrant sauce £18.95
Beetroot, Anglesey Feta and Pistachio Pie, red pepper jam, tomato and cinnamon sauce £13.95
Pan Fried Hake, white bean and Yorkshire chorizo stew, wilted chard £15.95
Crispy Slow Roasted Belly Pork, ham hock and chestnut croquette, parsnip & apple puree, tenderstem broccoli & fondant potato £14.95
Char-grilled Aubergine with apricot and date cous-cous, warm green bean and heritage tomato salad £13.95

SIDES

- Thyme and Sea Salt Seasoned Chips,
'Bloody Mary' ketchup £3.40
Cauliflower Cheshire Cheese £3.95
Cheshire Mashed Potatoes £3.25
Homemade Onion Rings £3.25
Seasonal Greens £3.00
Tomato, Red Onion and Seasonal
Leaf Salad £3.25

HOMEMADE PUDDINGS

- Our Famous Cholmondeley Mess, meringue and fresh Chantilly cream with roasted plum and ginger £5.50
Andy's Sticky Toffee Pudding with honeycomb ice cream £5.50
Dark Chocolate Brownie with vanilla ice cream £5.50
Apple and Blackberry Crumble with custard £5.00
Cambridge Burnt Cream with a Shrewsbury biscuit £5.00
Cheshire Farm Ice-Cream and Sorbet. local ice creams and sorbets from Cheshire Farm choose from Vanilla, Rum & Raisin, Strawberry, Chocolate, Honeycomb and Gin & Tonic, Raspberry or Green Apple sorbets £4.95 for three scoops, £3.60 for two scoops, £1.85 for one scoop

IN SEASON

- Venison, pheasant,
cranberries, apples,
blackberries, celeriac,
pigeon, plums,
butternut squash,
chestnuts, beetroot,
turnip and parsnip

OLD SCHOOL FAVOURITES

- Our Legendary Handcrafted Steak and Kidney Pie served with chips and minted 'not so mushy' peas £14.95
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 Venison Sausages with creamy mash, spiced red cabbage and onion gravy £12.95

CHOLMONDELEY CHEESE BOARD

- Andy and his kitchen team select varying cheeses from British cheese farms for you to enjoy each week. Included in the price of your board are two tots of Tim's favourite Ports. All served with chutney, pickles and biscuits.
Cholmondeley Cheese Plate for one £9.50

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 Brownie £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, Alex or Fliss 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 dates

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.