NIBBLE WITH YOUR TIPPLE

Sticky Honey and Mustard Porkies 'Chum' chutney £4.95
Little Scampi in the 'Basket' homemade tartare sauce £5.95
Homemade Pork & Sage Scotch Egg apple chutney £4.95
Local Pork Pie HP sauce £3.95
Crispy Belly Pork Nibbles gooseberry & apple Sauce £4.95
Pint or Half a Pint of Large Prawns
spicy cocktail sauce £7.00/£14.00
Sesame Squid spiced chilli sauce £5.25



IN SEASON

Beetroot, broccoli, cauliflower, beet tops, lettuce, leek, rhubarb, apples, spring greens, mushrooms, squash, bass, haddock, scallops, duck and pork

TO BEGIN OR SHARE

The Cholmondeley Pub Plate our Scotch egg, half pint of prawns, honey and mustard porkies, chicken terrine, little scampi in the basket, local pork pie and granary bread £19.95

The Cholmondeley Seafood Trawler Board of potted salmon, half a pint of prawns & Marie-Rose sauce, sesame squid, crispy scampi, smoked haddock and salmon fishcake, beetroot cured salmon with granary bread £25.95

Beetroot Cured Salmon, pickled shallots, beets and cucumber, fresh horseradish cream £7.95

Today's Freshly Made Soup crusty bread £5.50

Whipped Goats Cheese and Charred Shallot 'Mille Feuille', vine tomatoes, basil £6.75

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

Homemade Confit Chicken and Leek Terrine, celeriac remoulade, crusty bread £6.95

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

Pan Fried Scallops, crispy Yorkshire chorizo, butternut squash puree, toasted hazelnuts, honey £12.95

SEASONAL SPECIALS

Pan Fried Chicken Breast, leek, bacon & wild mushroom 'turnover', buttered kale £15.95
Roast Duck Breast, Clonakilty black pudding, roast beetroot,
fondant potatoes, blackberry jus £17.95

Butternut Squash Wellington, purple sprouting broccoli, red wine sauce £13.95
Pan Fried Seabass Fillets, creamed leeks, potato and pancetta terrine,
tenderstem brocolli £16.95

Slow Cooked Belly Pork, boulangere potatoes, spicy red cabbage, apple and sage stuffing £14.95

Cauliflower & Chickpea Curry, spiced paneer, steamed basmati rice £13.95

OLD SCHOOL FAVOURITES

Our Legendary Handcrafted Steak and Kidney Pie served with chips and minted 'not so mushy' peas £14.95

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

28 Day-Aged 8oz Prime Rib-Eye, with roasted tomato, onion rings, Massey's Farm chips and peppercorn sauce £21.95

Local Ale Battered Haddock, chips, homemade tartare sauce, minted 'not so mushy' peas £14.50

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

SIDE ORDERS

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 elderflower and gooseberry £5.50

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

Dark Chocolate Brownie with vanilla ice cream £5.50

Rhubarb and Ginger Crumble with custard $\pounds 5.50$

Sue's Famous Bakewell Tart with custard £5.50

Baked White Chocolate & Raspberry Cheesecake raspberry ripple ice cream £5.50 Cheshire Farm Ice-Cream and Sorbets choose from, Vanilla, Raspberry Ripple, Strawberry, Chocolate, Honeycomb or Gin & Tonic, Raspberry & Green Apple sorbets £4.95 for three scoops, £3.60 for two scoops, £1.85 for one scoop

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

PORTS

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

			1/2 Bottle	By Ine
	Tot	Glass	Decanter	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



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



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.