



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

28 Day Aged Roast Sirloin of Rose County Beef, Yorkshire pudding, roast potatoes, spicy red cabbage, seasonal vegetables and gravy £14.95

Slow Braised Lamb Shank, Yorkshire pudding, roast potatoes, spicy red cabbage, seasonal vegetables and gravy £17.95

Roast Cheshire Pork, Yorkshire pudding, roast potatoes, spicy red cabbage, seasonal vegetables and gravy £13.95

Pan Fried Seabass Fillets, creamed leeks, potato and pancetta terrine, tenderstem broccoli £16.95

Butternut Squash Wellington, purple sprouting broccoli, red wine sauce £13.95

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

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 £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

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

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