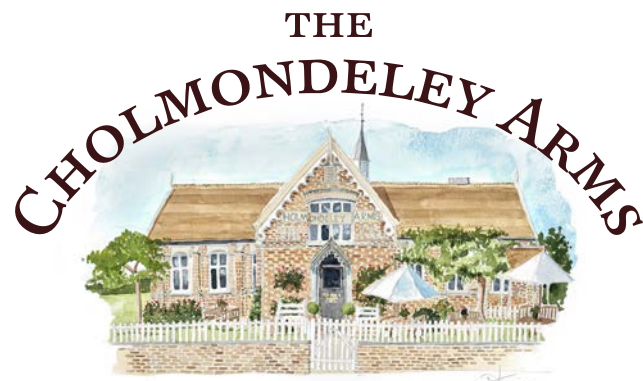


## NIBBLE WITH YOUR TIPPLE

- 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  
Pint or Half a Pint of Large Prawns  
spicy cocktail sauce £7.00/£14.00



## IN SEASON

- Beetroot, new potatoes, salad leaves, elderflowers, strawberries, prawns, fennel, lamb, bramley apples, broad beans, runner beans, carrots, celery, courgettes, peas and raspberries

## 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

**Today's Freshly Made Soup** crusty bread £5.50

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

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

**Rachel's Goats Cheese**, roasted hazelnut and baked beetroot salad £6.95

**Clonakilty Black Pudding Hash Cake**, crispy bacon, fried hen's egg £6.95

**Summer Seafood Plate** Scottish smoked salmon with horseradish, fresh crab with lemon mayonnaise, mackerel pâté, prawn Marie-Rose, potted crayfish and hot smoked trout served with granary bread (*ideal as a starter for two to share or as a main course for one*) £14.95

## 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

**Spiced Hake Fillet** with roasted sweet potato, aubergine and spinach with mango and coriander cream sauce £15.95

**Pan Fried Seabass**, nettle and pea shoot 'pesto', sautéed new potatoes, buttered kale and parsley cream sauce £16.95

**Crispy Cauliflower Katsu Curry**, steamed rice, lime, naan and chutney £12.95

## OLD SCHOOL FAVOURITES

**Our Legendary Handcrafted Steak and Kidney Pie** served with chips and minted 'not so mushy' peas (*The oven's so busy we don't bake pies on Sundays*) £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

**Frost's Pork Sausages** with creamy mash, spiced red cabbage and onion gravy £12.95

## PUDDINGS OR CHEESE

*All at £5.50 each*

**Our Famous Cholmondeley Mess**, meringue and fresh Chantilly cream with strawberry and raspberry

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

**Dark Chocolate Brownie** with vanilla ice cream

**Lemon and Elderflower Tart**, lemon sorbet

**Apple and Toffee Crumble**, vanilla ice cream

**Cheshire Farm Ice-Cream and Sorbets** *choose from,*

vanilla, raspberry ripple, strawberry, chocolate, honeycomb or gin & tonic, raspberry & lemon sorbets

£4.95 for three scoops, £3.60 for two scoops, £1.85 for one scoop

**Cholmondeley Cheese Plate for one** £9.50

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 James's favourite Ports.

*All served with chutney, pickles and biscuits.*

## SUNDAY LUNCH

*Please don't forget*

*the Cholmondeley Arms on Sundays.*

**Roast 28 Day aged Sirloin of Cheshire beef** with roast potatoes, red cabbage and seasonal vegetables, Yorkshire pudding and gravy.

## SIDE ORDERS

Thyme and Sea Salt Seasoned Chips, 'Bloody Mary' ketchup £3.50

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

# WINES

*During the closure of our pubs for more than a quarter of a year, we all had time to reflect and enjoy wine! I have put together this list with many of my favourites and the 'most liked' wines of our loyal and supportive customers who kindly used our 'Pub Hubs' whilst we were closed. Thank you for being there for us and sharing our wines. I have put a TC (Tim's choice) by my absolute favourites. Wines also served by the glass are marked with a  glass symbol*

## RED

- Bellefontaine Cabernet Sauvignon, France** - Easy drinking Languedoc Cabernet, blackcurrant fruit with a smooth finish. **£19.95**
- Mucho Mas Merlot, Chile** - Classic easy drinking Merlot with 'mucho' appeal. Plum, blackcurrant and cranberry aromas burst from the glass. **£20.95 **
- Les Volets Pinot Noir, France** - Cherry, strawberry and raspberry notes with chocolatey vanilla hints. The favourite Pinot Noir of the Cholmondeley Arms and rightly so. A lovely Pinot Noir from Languedoc. **£21.95 **
- Sixty Clicks Shiraz, Australia** - Chocolate, vanilla and oaky notes with blackcurrants. Smooth and easy to drink. **£22.95 **
- Burlesque Old Vine Zinfandel, USA** - The red Zinfandel grape is known as Primitivo in Italy. This wine doesn't disappoint.... great big red fruits, smooth and deep in flavour..a beauty! **£23.95 **
- Pablo Y Walter Malbec, Argentina** - A classic wine from Mendoza and true favourite of our customers and team alike! **£24.95 **
- Ontanon Rioja Ecologico, Spain** - Bright cherry and raspberry aromas balanced by sweet spice. The palate is structured with complex, ripe red fruit, clove and black pepper characters. **£25.95 **
- Albacea Monastrell, Spain** - A really big wine! Oak, vanilla and chocolate notes. One of my favourite Spanish wines, made with the Monastrell grape (the Mourvedre in France). A really delicious red! **£25.95 **
- Showdown Cabernet Sauvignon, U.S.A** - Blackcurrant, plum and cassis notes with a hint of vanilla. A light ruby red with a dark chocolate finish. So lovely... one of my favourites. **£26.95  **
- Nieto Senetiner Bonarda, Argentina** - The Bonarda grape originates from Italy but Argentina have made it their second most popular grape after Malbec. This is a smooth, deep red with a spicy finish. **£28.95 **
- Zarihs Syrah Borsao, Spain** - Vanilla, oak and chocolate notes with a hint of cassis. Really wonderful Syrah. Got to be matched with wholesome beef, lamb and game dishes. **£31.50 **
- Cave de Tain Crozes-Hermitage, France** - Northern Rhone classic Syrah with lovely plum and black fruit notes perfect with a great beef dish. **£32.00 **
- Chateau Pinteraie, L'Authentique Cahors** - A really good Cahors, plenty of fruit, lots of blackberry and toasted oak...this is an excellent French Malbec. **£34.00 **
- Bobos Finca Casa La Borracha, Spain** - Oak, vanilla and coffee notes. This is a medium red from the Bobal grape, the third most popular grape in Spain. A great wine for the price. **£35.00 **
- Macia Batle Reserva Privado, Mallorca, Spain** - Manto Negro, Callet and Cabernet Sauvignon Grapes come together to make a wonderful wine. The label is designed each year by a different local artist. This is a top end wine from a winery close to our hearts. **£39.50 **
- Araldica Barolo 'Flori', Italy** - You won't find a Barolo as good as this for the price! Light oak and vanilla notes standout with red fruits. Barolo is a lighter full bodied red than one thinks, made from Nebbiolo grapes, which share the Piemonte landscape with Pinot Noir grapes... ideal growing conditions for a grape that doesn't grow well elsewhere. **£43.00 **
- La Colombaia Amarone della Valpolicella Italy** - Plum, dark fruit, vanilla, caramel and chocolate notes make this wine one of my all-time favourites. **£45.00 **

## SPARKLING

- Le Dolci Colline Spumante Brut Rosé - Veneto, Italy** - Raspberry and strawberry notes make this 'pink Prosecco' stand out. A great aperitif. **£23.95 **
- Fontessa Prosecco - Veneto, Italy** - Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish. **£24.95 **
- Chapel Down Brut - England** - The best fizz produced in England and could do battle with many Champagnes. A favourite of mine. **£29.95 **
- Ferghettina Franciacorta Milledì, Italy** - The 'Champagne' of Italy! Fresh and elegant with white flower and citrus notes. The palate is complex with brioche, citrus and apple fruit characters giving a lovely weight and texture. The mousse is fine and persistent. **£34.95 **
- Champagne Gremillet Brut NV, France** - Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish **£39.95**
- Champagne Charles Chevalier Brut d'Honneur Rosé, France** - A fresh, vivacious rosé with some depth and weight. Salmon pink with plenty of mousse; a classic 'biscuity' champagne nose is lifted by scents of fresh redcurrants. **£44.95 **

## ROSÉ

- Pasquiers Rosé, France** - This Rose has been on the list for 10 years! There's plenty of character and finesse. Rich currant flavours provided by Grenache and tangy raspberry and spice from Cinsault before a dry and fresh finish. **£20.00  **
- Ontanon Clarete Pale Rosé, Spain** - Clarete is an officially classified style of Rosado - well-known within Rioja but almost never found outside the region. We are privileged to have it and having visited this Bodega myself it is renowned for great wines. **£23.95 **

## WHITE

- Borsao Macabeo, Spain** - This is a lovely fruity wine, great as an Aperitif... or with fish **£18.50 **
- Last Stand Chardonnay, Australia** - A classy chardonnay with buttered toast notes and creamy finish. **£19.95 **
- Ca' di Ponti Grillo, Sicily** - Refreshing, crisp and dry white, perfect as an aperitif. **£19.95  **
- Adobe Viognier Reserva, Chile** - Peach, apricot and nectarine notes are present in this lovely wine from the Central Valley of Chile. **£22.95  **
- Cave de l'Ormarine Duc de Morny, Picpoul de Pinet, France** - Crisp flavours of citrus, apple and honeysuckle. **£23.95 **
- K-Naia Verdejo Spain** - One of the best Verdejo's I have tasted, great fruits with a smooth finish. **£24.95 **
- Il Cascinone Camillona Sauvignon Blanc, Italy** - Tropical fruits from mango to papaya are the notes of this unique Italian Sauvignon Blanc. A refreshing white wine to drink on a warm summer's evening. **£24.95 **
- Casa de Vila Nova Alvarino, Portugal** - peach and apple notes. A great alternative to the Spanish Albarino, great as an aperitif or indeed with fish and white meats. **£25.95 **
- Seriously Cool Chenin, South Africa** - A classy chenin blanc from Stellenbosch with apple and pear notes with a hint of tropical fruits notes, a top chenin. **£25.95**
- La Ruchette Dorée, Côtes du Rhône Blanc, France** - Stand to one side Picpoul de Pinet! Grenache Blanc, Marsanne and Clairette grapes make this Rhone wine special. Côtes du Rhône blanc is one of my favourite white wines. Sunshine in a glass! **£25.95 **
- Wanderlust Sauvignon Blanc Marlborough, New Zealand** - It's everything you would expect from a classy NZSB! **£26.95 **
- Clos de L'Eglise Macon Charnay, France** - Classic Burgundy a real favourite of our customers. **£27.95 **
- La Battistina Gavi Italy** - A very popular Gavi. High-quality, complex white with apple and citrus notes. **£27.95**
- Domaine de la Motte Petit Chablis, France** - Melon, green apple and peach notes. A very elegant Chablis. **£30.00 **
- El Jardin de Lucia Albarino, Spain** - This Albarino really ticks the box, green apples and a subtle minerality, fresh and vibrant and what a label! If you love an Albarino then this is the one you will remember. **£32.95 **