



### NIBBLE WITH YOUR TIPPLE

**Sticky Honey and Mustard Porkies**, 'Chum' chutney £4.95

**Home-baked Pork Pie** served with real ale chutney £4.95

**Cauliflower Fritters**, mustard mayonnaise £4.95

**Bowl of Massey's Farm Chips** seasoned with sea salt and served with homemade 'Bloody Mary' ketchup £3.75

**Scottish Scampi in a Basket**, homemade tartare sauce £7.95

### TO BEGIN OR SHARE

**The Cholmondeley Seafood Plate**, Scottish smoked salmon with horseradish, devilled whitebait, mackerel pâté, tiger prawn Marie-Rose and smoked trout fillet served with granary bread (*ideal as a starter for two to share or as a main course for one*) £15.95

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

**Roasted Spiced Butternut Squash Soup**, crème fraiche, toasted sunflower seeds, sour dough £6.50

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

**Ham and Cheddar Croquette**, mustard cream sauce, pickled radish and pea shoots £6.95

**Steamed Game Suet Pudding**, minted peas, red wine and rosemary gravy £8.95

### SIDE ORDERS

**Thyme and Sea Salt Seasoned Chips**, 'Bloody Mary' ketchup £3.75

**Homemade Onion Rings** £3.50

**Seasonal Greens** £3.25

**Dressed Mixed Salad** £3.50

**Pan Fried Peas**, bacon and shallots £3.50

### SEASONAL SPECIALS

**Pan Roasted Chicken Supreme**, tarragon, white wine, cream sauce, spring onion mash, seasonal greens, little chicken, ham, leek and tarragon pie £15.95

**Pan Roasted Duck Breast**, little duck leg stew, fondant potatoes, tender stem broccoli £19.95

**Honey Glazed Anglesey Feta and Pistachio Filo Pie**, seasonal greens red pepper jam, roasted tomato and cinnamon sauce £14.95

**Pan Seared Monkfish and Red Lentil Curry**, lemon coriander rice, onion bhaji £17.95

**Slow Cooked Featherblade of Beef**, caramelised shallots, smoked bone marrow mash, red wine gravy £16.95

### PUDDINGS OR CHEESE

*All at £6 each*

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

**Old School Jam Roly Poly Pudding**, homemade raspberry jam, vanilla custard

**Creamy Rice Pudding**, Pedro Ximénez soaked sultanas

**Chocolate Fondant Pudding**, vanilla pod ice cream

**Cheshire Farm Ice-Cream** choose from, vanilla, raspberry ripple, strawberry, chocolate, honeycomb or gin & tonic £4.95 for three scoops, £3.60 for two scoops, £1.85 for one scoop

**Cholmondeley Cheese Plate** £9.95

Cricketer's Cheddar, Burt's Blue, Appleby's Smoked, Cornish Yarg

Included in the price of your board are two tots of Pip's favourite Ports.

*All served with chutney, pickles and biscuits.*

### IN SEASON

**Celeriac, Parsnip, Brussel Sprouts, Horseradish, Wild Mushrooms, Kale, Pheasant, Partridge, Venison, Bramley Apples, Cranberries**

### 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*) £15.95

**Cholmondeley 8oz Angus Beef Burger**, Cheddar rarebit, treacle cured bacon, homemade onion rings, pickles, tomato and caramelised onion chutney and chips £14.95

**Rose County 28 Day Aged Prime 8oz Sirloin**, roasted tomato, onion rings, Massey's Farm chips and peppercorn sauce £22.95

**Local Ale Battered Haddock**, chips, homemade tartare sauce, minted 'not so mushy' peas £14.95

### SUNDAY LUNCH

*Please don't forget the Cholmondeley Arms on Sundays.*

**Roast 28 Day aged Sirloin or Prime Rib of Cheshire beef** Both served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.