



NIBBLE WITH YOUR TIPPLE

Sticky Honey and Mustard Porkies, 'Chum' chutney £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

Little Lamb Koftas, mint and cucumber yoghurt £5.95

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 fraîche, toasted sunflower seeds, sour dough £6.50

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

Blue Cheese Mousse, figs and walnuts £6.95

Lamb and Anglesey Feta Croquettes, minted yoghurt, pea purée £7.95

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

Butter Roasted Cheshire Turkey, 'pigs in blankets', roast potatoes, honey roasted roots, sage and onion stuffing, buttered greens, gravy £15.95

Pan Fried Pheasant Schnitzel, crushed buttered new potatoes, cornichons, lemon, cranberry sauce £15.95

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

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

Homemade Christmas Pudding, brandy butter

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

Seafood 'Crumble', salmon, smoked haddock, crayfish, wilted spinach, white wine and cream sauce, Old Winchester cheese and butter toasted bread crumbs £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 served with roast potatoes, seasonal vegetables,

Yorkshire pudding and gravy.

WINES

During the closure of our pubs, we all had time to reflect and enjoy wine! We have put together this list with many of our 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.

We have put a ☺ (Tim, our 'Wine Man's' choice) by the 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. **£22.95 🍷**
- Sixty Clicks Shiraz, Australia** - Chocolate, vanilla and oaky notes with blackcurrants. Smooth and easy to drink. **£23.95 🍷**
- Burlesque Old Vine Zinfandel, U.S.A.** - 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! **£24.95 ☺**
- 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. **£26.95 ☺**
- 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! **£26.95 ☺**
- 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. **£29.00 ☺**
- 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. **£34.00 ☺**
- Cave de Tain Crozes-Hermitage, France** - Northern Rhone classic Syrah with lovely plum and black fruit notes perfect with a great beef dish. **£34.00 ☺**
- Chateau Pinteraie, L'Authentique Cahors** - A really good Cahors, plenty of fruit, lots of blackberry and toasted oak...this is an excellent French Malbec. **£36.00 ☺**
- 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. **£37.00 ☺**
- 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. **£42.00 ☺**
- Araldica Barolo 'Flori', Italy** - You won't find a Barolo as good as this for the price! Light oak and vanilla notes stand out 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. **£44.00 ☺**
- La Colombaia Amarone della Valpolicella Italy** - Plum, dark fruit, vanilla, caramel and chocolate notes make this wine one of my all-time favourites. **£48.00 ☺**

SPARKLING

- Le Dolci Colline Prosecco Rosé, Italy** - Raspberry and strawberry notes make this Pink Prosecco really stand out. A great aperitif. **£25.95 ☺**
- 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. **£25.95 🍷**
- 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. **£36.95 ☺**
- 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 **£43.95**
- 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. **£47.45 ☺**

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. **£24.95 ☺**

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. **£20.95 🍷**
- Ca' di Ponti Grillo, Sicily** - Refreshing, crisp and dry white, perfect as an aperitif. **£20.95 ☺ 🍷**
- 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 Mornay, Picpoul de Pinet, France** - Crisp flavours of citrus, apple and honeysuckle. **£24.95 🍷**
- K-Naia Verdejo, Spain** - One of the best Verdejo's I have tasted, great fruits with a smooth finish. **£25.95 ☺**
- 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. **£25.95 ☺**
- 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. **£26.95 ☺**
- 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. **£26.95**
- 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! **£26.95 ☺**
- Moko Black Sauvignon Blanc Marlborough, New Zealand** It's everything you would expect from a classy NZSB! **£26.95 🍷**
- La Battistina Gavi Italy** - A very popular Gavi. High-quality, complex white with apple and citrus notes. **£27.95**
- Clos de L'Eglise Macon Charnay, France** - Classic Burgundy a real favourite of our customers. **£28.95 ☺**
- Domaine de la Motte Petit Chablis, France** - Melon, green apple and peach notes. A very elegant Chablis. **£31.95 ☺**
- 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. **£35.00 ☺**