



Menu

Starters

Homemade Soup of the Day (v)

We offer a choice of either a vegetarian and one meat or fish based soup. Served with a warm bread roll.

£5.50

Corned Beef Fritter

Corned beef, deep-fried in a crispy batter and served with a spiced red onion chutney.

£6.95

Farmhouse Chicken Liver Pâté

A smooth chicken liver and brandy pâté served with toasted granary bread and a home-made red onion marmalade.

£6.95

Smoked Salmon Timbale

Scottish smoked salmon parcel encasing smoked mackerel bound with cream cheese, lemon and dill. Served with a sesame seed cracker bread and pickled shallots.

£7.25

Breaded Whitebait

Deep-fried and lightly dusted with paprika. Served with home-made tartar sauce and buttered granary bloomer.

£6.25

Garlic Wild Mushrooms

Sautéed wild mushrooms in garlic butter topped with a soft poached hen's egg. Served on a slice of toasted red onion loaf

£6.50

Pub Classics

Bangers & Mash

Pork sausages, grilled and served on a bed of creamed potatoes with a rich red onion gravy and crispy parsnips.

Small plate **£9.50** Regular plate **£13.75**

Braised Lamb Shank

Slow braised shank of lamb in a minted red wine jus. Served with creamed potatoes and braised red cabbage.

£17.25

8oz Sirloin Steak

Char-grilled sirloin steak, served with hand-cut chips, homemade onion rings, grilled tomato and flat field mushrooms.

£19.95 Add a Peppercorn or Stilton Sauce **£2.25**

Homemade Steak & Tatton Ale Pie

British beef steak braised in Tatton's bitter ale, fully encased in short crust pastry and served with a jug of stockpot gravy, hand-cut chips and garden peas.

£13.95

Pork Loin Chops

Grilled garlic and fennel seed pork loin chops with a Braeburn apple, sultana and red onion compote. Served with fondant potato, seasonal vegetables and a stock pot gravy.

£14.95

Chicken & Halloumi Hanging Kebab

Skewer of chicken, halloumi cheese, red onion and mixed peppers. Served with sweet chilli sauce, skin-on fries and a dressed salad.

£14.75

Sweet & Sour Chicken

Chicken breast diced and deep-fried in a crispy batter with a homemade sweet and sour sauce. Served with white and wild rice and prawn crackers.

Small plate **£9.50** Regular plate **£13.75**

Fresh Fish

Smoked Haddock Risotto

Natural smoked haddock, leeks and spinach in a creamy risotto topped with a parmesan crisp and confit hen's egg.

Small plate **£9.95** Regular plate **£14.95**

Salmon Hollandaise

Lightly grilled fillet of salmon, served with a prawn and dill mousse, fondant potato, seasonal vegetables and a buttery hollandaise sauce

£15.95

Wholetail Whitby Scampi

Deep fried breaded scampi served in a basket with hand-cut chips, dressed side salad and a homemade tartar sauce.

Small plate **£8.95** Regular plate **£12.95**

Fish and Chips

Fresh East coast cod fillet, deep fried in a homemade batter. Served with hand-cut chips and a choice of mushy or garden peas.

Small plate **£9.50** Regular plate **£13.50**

Vegetarian & Vegan

Butternut Squash & Chickpea Curry (v)

A mildly spiced curry of butternut squash, chickpeas and red lentils.

Served with white and wild rice, poppadum and a garlic and coriander naan bread.

Small plate **£8.95** Regular plate **£12.95**

Goat's Cheese & Red Onion Tartlet (v)

Goat's cheese and red onion marmalade in a filo pastry tartlet. Served with roasted beetroot and red pepper sauce and crushed new potatoes.

£12.95

Halloumi & Chips (v)

Halloumi cheese battered and deep fried. Served with hand-cut chips and a choice of mushy or garden peas.

Small plate **£9.50** Regular plate **£13.95**

Halloumi Hanging Kebab (v)

Skewer of hall oumi cheese, red onion and mixed peppers. Served with sweet chilli sauce, skin-on fries and a dressed salad.

£14.75

Vegan Friendly Dishes

All of our vegetarian dishes can be adapted to be vegan friendly, please make your waiter aware when placing your order.

Hot Hobs

Hot Roast Baguette

Please ask your waiter for today's roast of the day, served on a baguette with all the trimmings, hand-cut chips and a jug of golden gravy. **£9.50**

Brie & Cranberry Baguette (v)

Somerset Brie and cranberry sauce on a sour dough baguette. Served with hand-cut chips.

£8.50

Add Smoked Bacon **£1.50**

Tuna Crunch Baguette

Tuna, spring onion and celery bound in mayonnaise and topped with cheddar cheese. Served with hand-cut chips.

£8.75

Sausage, Bacon & Cheese Baguette

"Pigs in Blankets" topped with cheese, a mustard mayonnaise and served with hand-cut chips.

£8.75

Desserts

Triple Chocolate Brownie Sundae

Homemade triple chocolate brownie, served in a decadent sundae with Cheshire Farm chocolate and vanilla ice cream and fresh berries.

£6.50

Cheshire Farm Ice Creams

A choice of vanilla-pod, chocolate, strawberry or honeycomb ice cream. Served with fresh berries, Chantilly cream and a Café Curl.

£1.95 per scoop

Lemon Posset

Homemade lemon infused set cream, served with a shortbread biscuit.

£6.50

Banoffee Belgian Waffles

Warm Belgian waffle, served with bananas, Cheshire Farm vanilla-pod ice cream, and a toffee sauce.

£6.50

Crumble of the Day

A classic winter dessert. Homemade crumble served with a choice of Cheshire Farm vanilla-pod ice cream or vanilla custard.

£6.50

Sticky Toffee Pudding

A traditional sticky toffee pudding. Served warm with a homemade butterscotch sauce and Cheshire Farm vanilla-pod ice cream.

£6.50

Antrobus Arms Cheese Board

A selection of local farmhouse and continental cheeses, Served with red onion marmalade, celery, apple, grapes and biscuits.

£7.95