

Sunday

Platters or Sharing Plates

Deli Platter:- Humous, Olives, Goostrey's Bread, Delamere goats cheese stuffed piquillo peppers, Prosciutto ham, Halloumi £6.50/12.50

Seafood Platter:- Fleetwood caught scampi and squid in beer batter, Brandan Orach smoked salmon, Watercress, Red onion, Capers, Brown bread, Lemon, Frites £8.50/£16.00

Starters and Light Bites

Soup of the day Served with fresh bread (GF)(V) £3.95

Fleetwood Caught Beer Battered Squid and Scampi Tails
With lemon and black pepper mayonnaise £6.50

Chilli beef fillet Seared beef fillet, garlic mash, parmesan, frieze, mache and rocket (**this meat is semi-cured and served rare**) (GF)£9.50

Chicken liver parfait Classic rich parfait of Goosnargh chicken liver, plum & grape chutney, melba toast £6.00

Risotto of Broad Bean, Petit Pois, Mint and Delamere Goats Cheese
With griddled asparagus (GF)(V) £6.50/£11.50

Sautéed Scottish Girolle Mushrooms and Chorizo Served on toast with a poached free range egg £7.00

Natural Smoked Haddock with Welsh rarebit on a tomato and chive salad £7.50

Sandwiches

(All served on either a granary or farmhouse bap)

Griddled 6oz Angus rump steak, Caramelised onions, grain mustard mayo and chips £8.95

Organic Welsh brie and ham toastie, Served on an English bap £6.95

Piquillo pepper, Welsh brie and basil pesto toastie (V) £6.75

Beer Battered Fish Finger 'Buttie', With tartare sauce £7.50

Roast Pork Loin and Slow Roasted Shoulder, Pork stuffing £8.50

Roast Sirloin, Watercress and horseradish £8.50

Open Chicken Caesar Salad Sandwich, On a toasted bap £8.25

KIDS MENU (£6.75)

Penne pasta with butter & parmesan
Fish fingers with chips/mash & veggies
Chicken fingers with chips/mash & veggies
Kids roast beef or pork with potatoes, Yorkshire pudding
Half portion of fish and chips

Nibbles/Side Orders

Belgian frites £3.00

Market vegetables £3.00

Bread basket £3.00

Cherry tomato and baby mozzarella salad, basil and white balsamic dressing £3.25

White sliced onion rings £3.00

Mixed leaf salad £3.00

Buttered new potatoes £3.00

Plum tomato, shallot & balsamic £3.00

SUNDAY SPECIAL

Toast The Roast

£15.00 per person

Soup, Roast and Half a Bottle of Wine

Soup of the day

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**Butter roasted John Gates  
Cheshire farm Turkey**  
with traditional accompaniments

**Roast Loin of Alison Nicolson's Pork**  
Slow roasted shoulder, pork stuffing, crackling, apple sauce, roast carrots, parsnips and potatoes

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A choice of Red or White Wine

Offer applies to a minimum of 2 people dining

Roasts and Main Courses

Roast Sirloin of English Beef Yorkshire pudding, roasted carrots and parsnips, buttered greens and roast potatoes £13.50

Roast Loin of Alison Nicolson's Pork Slow roasted shoulder, pork stuffing, crackling, apple sauce, roast carrots, parsnips and potatoes £12.50

Roast Pheasant Breast, Lemon, garlic and olive farce, spiced chicken livers wrapped in smoked pancetta, wilted spinach and sweet potato puree £16.50

Pan-fried Salmon Escallops, Sautéed new potatoes and baby Caesar salad £11.50

Pan Roasted Coley Fillet Winter greens, champ potatoes and lemon butter sauce £9.50

Spinach, ricotta and pine nut cannelloni With wild mushroom fricassee £11.95

Fish & Chips Beer battered day boat fish, hand-cut chips & mushy peas
Medium £8.50 Large £12.50

Desserts (All desserts £5.95)

Vanilla crème Brûlée Free range eggs, pure vanilla beans and luscious double cream, combined under a crunchy caramel glaze

White chocolate panna cotta Poached fruits, raspberry gel

Bramley apple and cranberry crumble Fresh vanilla custard

Rum baba Summer berry compote & chantilly cream

Warm Chocolate Brownie Valrhona chocolate ganache, grue nib & vanilla ice cream

Cheshire Farm Ice-creams – £1.80 per scoop Just ask for today's ice cream and sorbet selection

Artisan Cheeses Please ask for our main desert menu for your choice of up to 5 local cheeses

The Duke of Portland has been a pioneer of the use of local and regional produce. We select the best for you from our abundance of local food producers across Cheshire and Lancashire.

As everything is made from fresh there may be a delay in food service at busy times, please bear with us as we know it will be worth it. Please ensure that your children remain at your own table and respect the enjoyment and relaxation of other guests during their meal.

Thank you for your co-operation.