



Starters

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| Organic pea soup £4.00 Cumbrian air-dried ham, homemade Cheddar cheese scone | Cooking time 5 mins |
| Rare breed pork Gyoza £4.00 Japanese dumplings filled with pork, spring onion and ginger | Cooking time 10 mins |
| Tomato, mozzarella and basil tart £4.00 | Cooking time 8 mins |
| Prawn, rocket and feta salad £4.50 | Cooking time 5 mins |
| Smoked mackerel, lemon and herb pate £4.00 (+ £1.50 deposit for dish) Melba toasts | Ready to serve |
| Cheshire chicken and chorizo kebabs £4.00 Garlic, tomato, paprika and chilli marinade, red pepper slices | Cooking time 10 mins |

Mains

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| Roast rare breed lamb loin £8.50 Summer vegetable ratatouille, buttered new potatoes | Cooking time 20 mins |
| Salmon fillet baked with herbs £8.10 Butter bean, red onion and thyme cake, organic pea puree | Cooking time 15 mins |
| Roasted summer vegetable lasagne £7.80 (+ £1.50 deposit for dish) Rocket and pine nut salad | Cooking time 20 mins |
| Cheshire chicken Caesar salad £7.80 Cumbrian ham wrap, parmesan toasts, homemade Caesar dressing | Cooking time 25 mins |
| Fresh tuna steak Nicoise salad £9.10 Roasted new potatoes, homemade dressing | Cooking time 30 mins |
| Prawn Phad thai £7.20 Fried rice noodles with prawns, garlic, chilli, lime and crushed roasted peanuts | Cooking time 10 mins |
| Cheshire bred, rump steak burger with Cheddar cheese £7.50 Homemade sesame bun, chunky chips, tomato and onion chutney | Cooking time 25 mins |

Desserts

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| Sumer pudding £4.20 Filled with summer berries, served with double cream | Ready to serve |
| Lemon drizzle cake £3.20 Made with fresh lemons, free range eggs and ground almonds, served with crème fraiche | Ready to serve |
| Sticky toffee pudding £3.80 Organic vanilla ice cream | Cooking time 10 mins |