

Dine

LIGHT BITES

PEA AND FETTLE SALSA (V) (GF) Yorkshire "feta", pea's and mint	4.5	PROSCIUTTO HAM (GF) celeriac remoulade	5.5
ENGLISH COURGETTE 'DIP' (VG) baked courgette, roast garlic, spinach	4	TOASTED FLATBREADS (VG)	3
ANCHOVIES (GF) amalfi lemon, thyme, olive oil	4	TRUFFLED MAC + CHEESE (V) aged parmesan add Fresh Truffle shavings	6 3

SMALL PLATES

OYSTERS Cumbrae oysters, shallot dressing, lemon	7.5	CHESHIRE BEEF tartare, confit egg yolk, sourdough	8
POTATO + OX CHEEK (GF) terrine, French's mustard, dill pickles	6	CAULIFLOWER TIKKA (VG) (GF) cumin, coriander, pomegranate	7.5
CW5 BEETROOT (VG) Chioggia beetroot, puree, leaves	7	POLYSPORE MUSHROOMS (V) BBQ mushrooms, yeast extract, black garlic	7.5
CONFIT PORK BELLY shallots, tarragon, ketchup	7	LAMB FAT CABBAGE (GF) hispi cabbage, braised shoulder, rosemary	7.5
LOCH DUART SALMON Ancoats gin, cinderwood fennel, burnt orange	8		

LITTLEWOODS BUTCHERS EST. 1964 FREE RANGE, NATURALLY REARED.

PORK CHOP 280G (GF) Packington free range pork	18
BARNSELY CHOP 300G (GF) Gatehouse Farm lamb	25

TRACEABLE MEAT MAINLY SOURCED FROM THE CHESHIRE PLAINS.

SIRLOIN STEAK 225G (GF) Cheshire grass fed beef	30
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SIDE ORDERS

CHESHIRE TOMATO SALAD (VG) heritage tomatoes, red wine vinegar, extra virgin olive oil	6.5	CAESAR SALAD Aged Parmesan, sourdough and white anchovies	6.5
CINDERWOOD CHARRED VEG (VG) (GF) rainbow chard, spring onions, purple sprouting broccoli	6	CHIPS (V) (GF) Mr Koffmann potatoes	4.5

DESSERT

SNICKERS (V) 60% macondo, candied peanuts, dulce de leche	9	STRAWBERRIES + CREAM SK14 strawberries, set cream, jammy dodger	9
ARCTIC ROLL (V) vanilla parfait, raspberries, red-veined sorrel	9	THE CRAFTY CHEESE MAN'S BOARD (V) British cheeses, oat cakes, chutney	12

The Alan

Please inform your server of any allergies/intolerances before placing an order.

A discretionary 10% service charge is added to you bill.