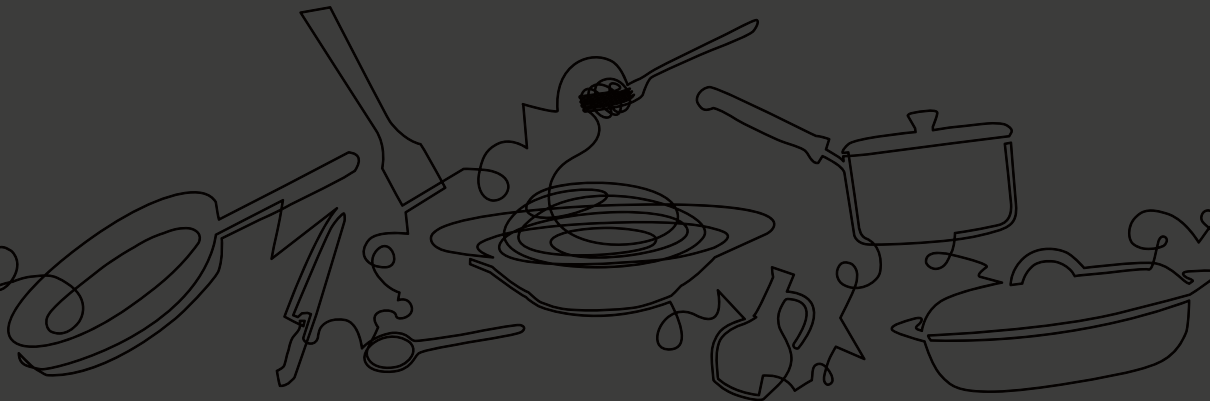


EVENING MENU

SERVED 4pm – 9pm TUESDAY – SUNDAY



Our favourite evening drinks

	½	Pint
BEER		
Madri - 4.6% - Lager	2.60	5.20
Guinness - 4.2% - Stout	2.70	5.40

WINE

White - Pinot Grigio - 12%
s 5.70 m 7.50 l 9.80

Red - Negroamaro - 12.5%
s 5.20 m 6.80 l 8.95

Rosé - Saint Roc Provence - 12.5%
s 6.50 m 8.50 l 11.25

FIZZ

Prosecco by the glass
White 6.80 Rose 7.15

Champagne by the glass
House 10.50

SIDES PAGE

Great to partner any meal

Green Side Salad (ve)(gf) With a balsamic dressing.	3.50
Stir-fried Mushrooms (ve)(gf) Fried in garlic & tarragon.	3.95
Tenderstem Broccoli & Green Beans (ve)(gf) With crispy garlic & chilli	4.25
Mini Roast Potatoes	
Lightly Salted (ve) (gf)	2.95
Salt & Vinegar (ve) (gf)	2.95
Chilli (ve) (gf)	2.95
Rarebit (ve)	3.50
Warm Bread Basket (ve) With balsamic & oil.	2.95
Greek Flatbreads (ve)	2.50
Extra Crackers (ve)	1.00
Extra Sourdough Toast (ve)	1.50

SMALL PLATES

2 or 3 per person make a great meal (plus a couple more if you fancy!)

MEAT

Mini Spanish Chorizo (gf)	5.50
Iberian Ham Croquettes With roasted garlic aioli.	6.50
Zingy Chicken Skewers (gf) Served with a yoghurt hummus dip. add Greek flatbreads	6.95 +1.25
Our Smoked Duck 'a l'orange' (gf) Orange molasses & Dijon sauce, served with celeriac puree.	8.95
Grande Patatas Bravas Our patatas bravas, plus Spanish chorizo, cheese & crispy onions.	8.95
Locally sourced, 21 day dry-aged Sirloin Steak (gf) Served medium rare topped with a burnt chilli sauce.	16.95

FISH

Salt & Pink Pepper Prawns (gf) Served with roasted garlic aioli.	7.95
Cold served - Hot Smoked Salmon (gf) With an orange ricotta and a subtle liquorice beetroot.	8.95
Sticky Smoked Mackerel A Japanese inspired sauce, with Sauerkraut.	8.50
Pan Fried Seabass Fillet (gf) With black grape, coriander & mint.	12.95

VEG

Roasted Garlic Baby Aubergines (ve)(gf) Topped with garlic oil, lime zest & sun-dried tomatoes.	5.95
Spiced Puy Lentils (ve)(gf) With medjool dates & marinated vegan feta.	4.95
Smokehouse Focaccia Bruschetta (ve) With pan con tomat. OR With butternut squash, chilli, caramelised onion, mint & vegan feta.	4.50 5.50
Cheshire Smoked Halloumi (v)(gf) With pomegranate molasses & honey.	5.95
Homemade Hummus (ve) With Greek flatbreads.	5.95
Medjool Dates (v)(gf) Stuffed with honey and goats cheese.	4.50
Patatas Bravas (v)(gf) Topped with rich tomato sauce & roasted garlic aioli.	5.95

SHARING BOARDS

Perfect shared between 2 people, with a couple of small plates or sides

Seasonal Meats & Cheeses	19.95
Our pick of the finest continental meats paired wonderfully with 2 of the best cheeses we have to offer. With house pickles, chutney, breadsticks, crackers and fruit.	
Fish Board	23.95
An all-British collection of smoked fish & shellfish. With house pickles, sourdough toast & a curried tartare sauce.	
Smokehouse Selection	21.50
A variety of the best meats and fish, hand-cured and smoked at the Cheshire Smokehouse. With house pickles, chutney and breadsticks.	
Cheese Board	sml 9.95 lrg 18.50
Our favourite local and continental cheeses. With house pickles, crackers, seasonal fruit & onion marmalade. GF crackers are available as substitute.	

BAKED DISHES

Recommend 1 per person, with a side or 2

Baked Camembert with	
Walnuts & Rosemary (v)	8.80
Nduja	9.95
Served with sourdough fingers.	
Handmade Arancini with	
Beef Ragu	13.50
Pesto & Mozzarella (v)	12.50
Served with a rich tomato and garlic sauce, & parmesan.	

PATÉS

Smokehouse Chicken Liver Paté	7.95
With sourdough, pickles and onion marmalade.	
Smoked Mackerel Paté	8.50
With sourdough & pickles.	
Red Lentil, Sun-Dried Tomato & Chilli Paté (ve)	6.95
With sourdough, pickles and onion marmalade. GF crackers are available as substitute.	