

A La Carte Menu

TITBITS

Bread selection Homemade flavoured bread, flavoured butter, oil & balsamic vinegar £3.5

Olives Mixed marinated olives £3.5

Garlic ciabatta Herb & lemon mayonnaise. Add cheese 1.0 £4.0

Hummus Chickpea, lemon, paprika, pumpkin seeds, toasted pitta bread £5.0

Tomato Bread Madeville's toast with fresh tomato , sea salt, rapeseed oil £3.0

Wild Boar & Apple Sausage Bites £3.0

SMALL PLATES OR STARTERS

Soup Chef's inspiration of the day served with Mandeville's bread and butter V GF £5.0

Tomato & Goats Cheese Tart Confit cherry tomatoes, whipped goats cheese, pickled shallot rings, black garlic puree £6.0

Salmon Rillettes Smoked salmon, Soft herbs, Creme fraiche, garden pea puree, keta, crisp salmon skin £8.0

Waldorf Salad Celery, grapes, candied walnuts, gem lettuce, blue cheese, pear, creme fraiche dressing £6.0

King Prawn Pil Pil Garlic, parsley, chilli, smoked paprika butter, samphire £8.5

Sharing Platter Chorizo, cured ham, salami, pickles, bloomer bread, marinated olives, feta cheese, oil & balsamic, rocket GF £15.0

Pork Belly Quails egg, crisp potato, caramelized apple puree £7.0

Parfait Smooth chicken livers, stout soda bread, white onion chutney £7.0

SIDE ORDERS

Massey Chunky Chips £3.5

Sweet potato fries, sweet chili mayonnaise £3.5

Seasonal Greens, roasted flaked Almonds £3.5

Rocket & parmesan salad, toasted pumpkin seeds £3.5

Onion Rings £3.5

Parmesan & Truffle fries £3.5

VEGETARIAN

Risotto

Roasted butternut squash risotto, toasted pumpkin seeds, spring onions, confit tomatoes, rocket pesto £14.0

Open Lasagne

Roasted peppers, aubergine, courgette, smoked cheddar croquetas, tomato, spinach & red pepper ragout V £14.0

MAIN COURSE

Pan Roasted Rump of Beef

Sweetcorn beurre noisette puree, baby corn, spring onion, glazed shallot and boulangere potato £17.5

Pan Roasted Lamb Rump

Herb mashed Massey's potato, pea, asparagus, lamb jus, summer truffle £17.0

Duo Of Pork

Pan roasted Loin, confit belly, roasted carrots, broccoli, fondant potato, cider jus £17.0

Market Fish of the Day

Pan fried, parsley & brown shrimp sauce, new potatoes, samphire, air dried tomatoes MARKET PRICE

Fish and Chips

Shandy battered Sea Bass fillet, garden pea and mint crush, homemade tartare sauce, Massey's fat cut chips, charred lemon £14.0

Scottish Salmon Fillet

Scottish salmon fillet, watercress fregola, British asparagus, white wine veloute, chervil oil £16.5

Roasted Chicken Breast

Sautéed new potatoes, caramelized onions, soft herbs, spring onions, poached hens egg, summer truffle, red wine jus £15.0

FROM THE GRILL

8oz Sirloin Steak

Traditional garnish, parmesan & white truffle Masseys fat cut chips £21.0

Vicarage burger

8oz ground beef, flat cap mushroom, fried onions, Monterey Jack cheese, Butter-cross Farm smoked bacon, burger sauce, salad, brioche bun, Massey's fries £13.0

Packington Farm Pork Chop

Traditional garnish, parmesan & white truffle Massey's fat cut chips £17.0

PUDDINGS

Lemon Posset

Ginger crumble, raspberries, basil £6.0

Brownie

Double chocolate brownie, milk ice cream, baked white chocolate, chocolate crumb £6.5

Jammy Dodger

Vanilla parfait, shortbread, strawberry compote, strawberry sorbet £6.0

Sticky toffee pudding

Sticky toffee sponge, toffee sauce, honeycomb, brown bread ice cream £6.5

Cheshire farm ice cream selection

Daily selection, homemade cookie V GF £3.80 £4.50

Cheshire cheeseboard

Selection of 5 cheeses, grapes, homemade chutney, quince jelly, biscuits, candied walnuts
GF N £10.0

Fresh Peaches

AmareTEA Panna cotta, amaretto biscuit, prosecco sorbet £6.5

Treacle Tart

Clotted cream ice cream, candied orange £6.0

Sorbet with popping candy

Green apple, passionfruit, mandarin, raspberry £3.0

Affogato

Vanilla ice cream, espresso & amaretto £8.0