

No  
**26**

# WINTER SUNDAY MENU



## STARTERS

**PAN-FRIED PARTRIDGE**  
confit leg rosti, game crisp, jerusalem  
artichoke & truffle purée, game jus  
£7.50 GF\*

**BRIE BON BONS**  
grape compote, roasted hazelnuts  
£6.95 V

**HAM HOCK & PISTACHIO TERRINE**  
carrot, pickled mustard seeds  
£7.50 GF\*

**250g CORNISH MUSSELS**  
aromatic thai spice, spring onion,  
coriander, baguette  
£8.50 GF\*

**KOREAN GLAZED CAULIFLOWER**  
gochujang mayonnaise, chilli,  
spring onion, sesame  
£6.50 VE\* GF\*

**WHIPPED CHICKEN LIVER PARFAIT**  
bacon jam, toasted brioche  
£7.50 GF\*

**CARROT & GINGER SOUP**  
bread roll  
£6.00 VE\* GF\*

**SMOKED HADDOCK  
& CAPER FISHCAKE**  
lemon crème fraiche, watercress  
£7.50

## LIGHTER BITES

**ROAST PORK BRIOCHE**  
pork, apricot & sage stuffing, baked  
apple purée, roast potatoes,  
crackling & gravy  
£10.50 GF\*

**CRICKET ST. THOMAS BRIE &  
CRANBERRY CIABATTA**  
served with dressed salad & fries  
£10.50 VGF\*

ADD: streaky bacon  
£1.50

**QUESADILLAS**  
WITH LIME MARINATED  
CHICKEN & CHEDDAR  
served with spiced fries,  
coriander & lime yoghurt  
£10.95 GF\*

**QUESADILLAS**  
WITH MIXED PEPPER,  
ONION & CHEDDAR  
served with spiced fries,  
coriander & lime yoghurt  
£9.50 VE\* GF\*



**BIDLEA DAIRY**  
- HOLMES CHAPEL,  
CHESHIRE -  
Milk & Cream

**OLIVER  
PERRY LTD**  
- MIDDLEWICH -  
Vegetables

**TITANIC BREWERY**  
- BURSLEM -  
Beers

**BUTTERCROSS  
FARM FOODS**  
- MARKET DRAYTON -  
Meat

**BEN'S EGGS**  
- LOGGERHEADS -  
Eggs

**WEETWOOD  
DISTILLERY**  
- CHESTER -  
Spirits

**STAFFORDSHIRE  
CHEESE Co.**  
- CHEDDLETON -  
Cheese

**DUNWOOD FARM**  
- IPSTONES -  
Meat

**NELSON'S  
DISTILLERY**  
- UTTOXETER -  
Gin, Rum

**CHARTLEY COFFEE**  
- HIXON -  
Coffee

**CHESHIRE FARM  
ICE-CREAM**  
- TATTENHALL,  
CHESTER -  
Ice-cream

# No 26 WINTER SUNDAY MENU

## MAINS



**PAN-ROASTED CHICKEN SUPRÊME**  
pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy  
**£17.<sup>50</sup> GF\***

**DUNWOOD FARM 28 DAY MATURED ROAST BEEF, SERVED PINK**  
Yorkshire pudding, garlic & thyme roast potatoes, seasonal vegetables, roast gravy  
**£17.<sup>95</sup> GF\***

**28 DAY MATURED STAFFORDSHIRE ROAST BEEF, SERVED PINK & ROAST PORK LOIN**  
Yorkshire pudding, pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy  
**£21.<sup>50</sup> GF\***

**LOCALLY SOURCED ROAST PORK LOIN**  
pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy  
**£17.<sup>50</sup> GF\***

**ROASTED SWEET POTATO & SAGE RISOTTO**  
crispy kale, hazelnuts, parmesan  
**£14.<sup>50</sup> V GF\***

**HONEY, SOY, GARLIC & GINGER GLAZED SEABREAM**  
wild rice, roasted sweet potato, pak choi, tenderstem broccoli, pickled Asian salad, sesame oil  
**£18.<sup>50</sup> GF\***

**WILD MUSHROOM, LEEK & WHITE WINE STROGANOFF**  
creamed potato, tarragon  
**£14.<sup>95</sup> VE GF\***

**STAFFORDSHIRE MINTED LAMB HOTPOT**  
carrot & swede mash, buttered winter greens  
**£17.<sup>95</sup> GF\***

**DUNWOOD FARM BEEF BURGER**  
maple cured streaky bacon, cheddar cheese, caramelised red onions, tomato, lollo rosso, toasted brioche, dressed rocket, hand cut chips  
**£16.<sup>50</sup> GF\***

**PAKORA HALLOUMI BURGER**  
mango chutney, mint yoghurt, red onion, shredded iceberg, toasted brioche, dressed rocket, hand cut chips  
**£15.<sup>95</sup> V GF\***

## SIDES

**CREAMED POTATOES**  
**£3.<sup>50</sup> VE\* GF\***

**GARLIC & THYME ROAST POTATOES**  
**£3.<sup>50</sup> VE\* GF\***

**CAULIFLOWER CHEESE**  
**£3.<sup>75</sup> V GF\***

**YORKSHIRE PUDDING**  
**£1.<sup>50</sup> V GF\***

**CHEF'S HAND CRAFTED FRESHLY BAKED BREAD**  
paired with a butter - flavoured to complement  
**£3.<sup>10</sup>**

## ALLERGENS

Please advise us about any allergies or special dietary requirements

V VEGETARIAN VE VEGAN VE\* VEGAN ALTERNATIVE AVAILABLE  
GF GLUTEN FREE GF\* ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where: nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans and sulphite containing ingredients are used

