

SUNDAY MENU



Ben's Eggs
LOGGERHEADS
- Staffordshire -
Eggs

Cheshire Farm
Ice-cream
TATTENHALL
- Cheshire -
Ice-cream

Wells Farm Dairy
BRADLEY
- Staffordshire -
Milk & Cream

Oliver Perry Ltd
MIDDLEWICH
- Cheshire -
Vegetables

Freshview
NEWCASTLE-
UNDER-LYME
- Staffordshire -
Fruit & Vegetables

Weetwood Distillery
TARPORLEY
- Cheshire -
Spirits

Chartley Coffee
HIXON
- Staffordshire -
Coffee Roasters

Dunwood Farm
IPSTONES
- Staffordshire -
Meat

Sixtowns Bros Distillery
BARLASTON
- Staffordshire -
Gin, Vodka

STARTERS

SHAWARMA
lamb shawarma, curried onion
focaccia, coriander and lime
yoghurt
£8.⁵⁰

MUSHROOMS
garlic and thyme pan-fried
mushrooms, toasted sourdough,
crispy pickled shallots
£8.⁵⁰ VE* GF*

SOUP
cauliflower & truffle velouté, fresh
chives, artisan roll
£6.⁹⁵ VE* GF*

PATÉ
peppered mackerel paté, lemon
& dill emulsion, ciabatta croûtes
£7.⁵⁰ GF*

CHICKEN
southern fried chicken, garlic &
hot honey yoghurt, gherkins
& pickled red onion salad
£7.⁵⁰ GF*

FISHCAKE
hake fishcake, smoked
applewood cheese sauce,
sautéed leeks
£7.⁹⁵

GOAT'S CHEESE
whipped goat's cheese, beetroot
jelly, pickled beetroot, pistachio
crumb, pomegranate, ciabatta
croûte, honey drizzle
£7.⁹⁵ VGF*

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 handled. As a result, all items may contain traces of all allergens, and we cannot guarantee that any product is entirely free from them



SUNDAY MAINS

ROAST BEEF & PORK

28 day matured Staffordshire beef (served pink) & roast pork, Yorkshire pudding, crispy crackling, pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy £22.⁹⁵ GF*

ROAST CHICKEN

Pan-roasted chicken suprême pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy £19.⁹⁵ GF*

ROAST BEEF

28 day matured Staffordshire beef (served pink), Yorkshire pudding, garlic & thyme roast potatoes, seasonal vegetables, roast gravy £19.⁹⁵ GF*

ROAST PORK

Locally sourced pork, crispy crackling, pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy £18.⁹⁵ GF*

LINGUINE

cajun roasted red pepper linguine, cherry tomatoes, roquito peppers, rocket, parmesan

WITH: king prawns £19.⁹⁵

WITH: chicken £17.⁹⁵

ADD: chorizo £3.⁵⁰

HALLOUMI

hot honey halloumi burger, pineapple & lime slaw, smoked paprika mayonnaise, toasted sesame brioche bun, dressed rocket, seasoned fries £17.⁹⁵ V GF*

BURGER

Aston Marina beef burger, cheddar cheese, lettuce, tomato, homemade burger sauce, toasted sesame brioche bun, dressed rocket, seasoned fries £18.⁹⁵ GF*

ADD: smoked streaky bacon £1.⁵⁰ GF*

Signature dishes

LAMB

lamb rump (served pink), sautéed minted baby potatoes, carrot purée, honey roasted carrots, greens, minted lamb gravy £26.⁹⁵ GF*

CELERIAC

roast celeriac steak, caramelised red wine shallot, braised kale & leeks, smoked butterbean purée, port & thyme jus, toasted hazelnuts £15.⁹⁵ VE* GF*

VENISON

crispy venison shoulder, bacon & kale, sautéed wild mushrooms, dauphinoise potato, venison jus £25.⁹⁵

PANEER

tikka paneer, cumin potatoes, charred cabbage, roasted red peppers, pickled bhaji onions, tomato & pepper masala sauce £16.⁹⁵ V GF*

ADD: chicken £5.⁰⁰ GF*

ENHANCE

Chef's hand crafted freshly baked bread paired with a butter - flavoured to complement £4.⁹⁵

Kalamata & halkidiki olives sun-dried tomato, garlic & mixed herbs £5.⁵⁰ VE GF*

Honey & balsamic rocket salad, shaved parmesan £4.⁹⁵ V GF*

Charred cabbage & bacon lardons £4.⁹⁵ VE* GF*

Hand cut chips £4.⁹⁵ VE GF*

Creamed potatoes £4.⁵⁰ V GF*

Seasoned fries £4.⁹⁵ VE* GF*

Garlic & thyme roast potatoes £4.⁹⁵ VE* GF*

Cauliflower cheese for two £6.⁹⁵ V GF*

Yorkshire pudding £1.⁵⁰ V GF*

Garlic & mozzarella ciabatta £4.⁹⁵ VE* GF*