

First Course

Roast Cherry Tomato & Crab Soup, Avocado Oil

£6.50

"Mini Surf & Turf"

King Scallop, Pork Belly, Crispy Crackling, Homemade Sweet Chili Dressing

£9.25

*Poached & Deep Fried Horseshoe Farm Egg
Toasted Brioche, Truffled Mushrooms A La Crème*

£8.75

Roast Breast of Wood Pigeon

Black Pudding, Soft Boiled Quails Eggs, Candied Walnut, White Balsamic Dressing

£9.75

Peppered Fillet of Beef Carpaccio

Horseradish Soured Cream, Rocket & Parmesan

£8.75

Scottish Oak Smoked Salmon

Picked Cucumber, Traditional Accompaniments

£9.75

Tempura of King Prawn & Scallops

New Season Asparagus Cream Sauce

£12.50

All prices are inclusive of 17.5% VAT

Main Course

*Pan Roasted Fillets of Lemon Sole
Sautéed Ratte Potatoes, Wilted Greens, Caper, Parsley & Lemon Butter*

£22.75

*Pan Fried Fillet of Welsh Sea Bass
Salmon Fishcake, Spinach, Brown Shrimp & Brixham Crab Sauce*

£23.50

Fish of the Day

Market Price

*Mascarpone, Spinach & Asparagus Tartlet
Parmentier Potatoes, Rocket & Parmesan Salad*

£18.00

*Roast Best End of Cheshire Lamb
Fondant Potato, Ratatouille, Rosemary & Red Wine Reduction*

£23.75

*Confit Leg & Roast Breast of Goosnargh Duck
Potato Rosti, Broad Beans, Cognac & Cherry Sauce*

£22.50

*Roast Cheshire Charolais Fillet of Beef
Mini Kidney Pie, Oxtail Mash, Cep Mushroom Sauce*

£26.00

*Roast Loin of Veal
Apple & Black Pudding Mash, Pink Peppercorn & White Wine Sauce*

£23.75

Side Orders

£3.50

*Hand Cut Chips & Aioli
Balsamic Dressed Rocket & Parmesan Salad
Cauliflower Mornay*

All prices are inclusive of 17.5% VAT

Desserts

(As the Majority of Our Desserts are Freshly Prepared Please Expect a Wait of Approximately 20 Minutes)

Rhubarb & Custard Crumble Soufflé, Rhubarb Ripple Ice Cream
£6.85

Lemon Tart, Lime & Raspberry Jelly, Raspberry Coulis
£6.85

Strawberry & Cream "39 Style"
£6.85

Seasonal Fresh Fruit Platter, Sorbet, Green Tea & Passion Fruit Sauce
£6.85

Steamed Ginger & Date Pudding, Toffee Sauce, Vanilla Ice Cream
£6.85

Trio of Chocolate Fondants (Irish Cream-Praline-Cognac) Served with Raspberry Sorbet
£8.25

Selection of Homemade Sorbet & Ice Creams
£6.85

Selection of British Artisan Cheeses
Homemade Fat Rascals & Water Biscuits
£8.00

Coffee, Tea or Infusion with Homemade Petit Four £2.75
All prices are inclusive of 17.5% VAT

39 steps

*VOTED CHESHIRE RESTAURANT OF THE YEAR
(Cheshire Life Food & Wine Awards 2007-2008)*

Credits:

The North West has a rich culinary heritage and is home to an ever-growing band of dedicated specialist producers and growers, many of who have gained recognition nationally for the excellence of their products.

All would not be possible without the help of the following:

Andrew Morrison – Horseshoe Farm, Alderley Edge 01625 590055

Lee Frost – WH Frost Butchers, Chorlton, 0161 881 8172

Peter “The Cheese Detective” Paprill – Pendrill, Chester, 01244 851600

Reg Johnson – Johnson and Swarbrick, Goosnargh, Preston, 01772 865251

Peter Ascroft – H&P Ascroft, Worthingtons Farm, Tarleton, Preston, 01772 814465

John Melia – Produce Partners, New Smithfield Market, 01612209280

*And Most Importantly Of All –
Craig Lawson – Head Chef
Carl Holmes – Sous Chef*