

First Course

*Cheshire Lamb Broth
Creamed Haggis Ravioli
£6.50*

*Poached & Deep Fried Horseshoe Farm Egg
Toasted Brioche, Truffled Wild Mushroom A La Crème
£9.00*

*Rosary Goats Cheese & Caramelized Red Onion Tartlet
Toasted Pine Nuts, Romesco Sauce
£9.00*

*Sautéed Calves Liver
Boulangere Potatoes, Crispy Pancetta, Red Wine Reduction
£9.75*

*Seared King Scallops
Cauliflower & Sweetcorn Purees, Salsify Crisps
£12.00*

*A Presentation of Scottish Salmon
(Confit, Poached & Oak Smoked) Horseradish Crème Fraiche
£9.50*

All prices are inclusive of 20% 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 – Frosts The Butchers, Chorlton, Manchester 0161 8818172

Howard Kelly – M & J Seafoods, Warrington 01925 283600

Peter "The Cheese Detective" Paprill – Pendrill, Chester, 01244 851600

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

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

Mike Noone – R Noone & Son, New Smithfield Market, Manchester, 0161 2238668

John Mather – Mathers Bakery, Gatley, 0161 4282696

And Most Importantly Of All –

Carl Holmes (Head Chef), Edward Hurst & Peter Holt