

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

Main Course

*Pan Fried Fillet of Cod & King Prawns
Cauliflower Cous Cous, Lemon & Thyme Cream*

£23.50

*“Ginger” Roast Fillet of Welsh Sea Bass
Bok Choi Tarte Tatin, Coriander & Mint Dressing*

£23.50

*Roast Loin of Local Venison
Sweet Potato Fondant, Blackcurrant & Sloe Gin Sauce*

£25.50

*Roast Breast of Goosnargh Duck
Jerusalem Artichoke Dauphinoise, Pomegranate Reduction*

£23.50

*Roast Charolais Fillet of Cheshire Beef
Mini Oxtail Pie, Olive Oil Mash, Black Pepper Cream*

£27.00

*Slow Baked Belly of Cheshire Pork & Seared King Scallop
White Pudding & Parma Ham, Vanilla Sauce*

£23.50

Side Orders

*Hand Cut Chips, Truffle Oil, Parmesan
Broccoli & Cauliflower Gratin*

Buttered Spinach

£3.75

All prices are inclusive of 20% VAT

Desserts

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

Hot Rhubarb Crumble & Custard Soufflé, Vanilla Ice Cream

£7.00

Manchester Tart "39 Style"

(Coconut Marshmallow, Banana & Rum Ice Cream, Caramel Sauce)

£7.00

Warm Chocolate Torte, Black Cherry & Marsala Compote, Parsnip Ice Cream

£7.00

Apricot & Ginger Sponge, Chili & White Chocolate Mousse, Mango Sorbet

£7.00

Crème De Cassis Brulee, Homemade Brandy Snaps

£7.00

Selection of Homemade Sorbet & Ice Creams

£7.00

Selection of British Artisan Cheeses & Biscuits

Homemade Carrot & Ginger Chutney

£8.50

Coffee, Tea or Infusion with Homemade Petit Four £2.85

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