

SHARING PLATTERS

Mezze - A selection of hummus, taramasalata, tzatziki, marinated olives
and char grilled pita bread £7.95

Fritto Misto – lightly fried salmon, haddock, calamari, garlic king prawns and smoked
salmon served with lemon. tomato salsa and aioli dips.
Served with toasted focaccia bread £13.95

Antipasti – Marinated olives, salami, Parma ham, chorizo, mozzarella balls,
artichoke, anchovies and fresh melon balls
Served with toasted focaccia bread £12.95

Tricolore Insalata – Marinated olives, mozzarella balls, beef tomato, avocado,
roasted red peppers, sun blushed tomatoes, fresh melon balls,
Served with focaccia bread (v) £9.95

STARTERS

Soup of the day served with warm Mediterranean bread (v) £3.95

Irish mussels cooked in a smoked pancetta and leek velouté sauce
finished with Welsh brie and served with Mediterranean bread £5.95

Pan fried wood pigeon breast with a white pudding and Wirral
watercress salad finished with a rhubarb vinaigrette £6.25

Carpaccio of venison with a Heswall honey vinaigrette, horseradish
cream finished with toasted pistachio £6.25

Pan seared scallop served with a sweet potato crab cake finished with a
shallot and spinach puree £6.95

Chef made sweet and sour vegetable spring rolls served with papaya
salsa finished with a sweet and sour dressing. £4.95

SIDES

Marinated olives - £2.25 *Seasonal herb salad - £2.50* *Hand cut chips - £2.00*
Garlic bread - £1.95 *Melted mozzarella garlic bread - £2.50*
Extra pitta bread - £0.95
Mediterranean bread with flavoured oil and balsamic vinegar £1.75

Views to dine for.....
Sunday barbecues are back this summer

MAINS

Cheshire 8 oz fillet steak, pan roasted, served with parsnip Anna potato, finished with Chantelle mushroom and caper butter £19.95

Sirloin steak, 8 oz, served with a green peppercorn sauce, hand cut chips and garnished with watercress £16.95

Spring lamb rump served with roasted garlic, pommes puree, pea and mint velouté £14.95

Guinea fowl served with a wild mushroom and spinach tagliatelle £13.95

Pan roasted tender loin of pork wrapped in a Palma ham served with crushed new Jersey royals seasoned with sage and finished with a roasted apple jus £14.95

Beef cannelloni with a classic béchamel sauce £9.95

Chicken and chorizo fusilli pasta tossed in a roasted yellow pepper pesto £10.95

FISH

Pan fried fillet of sea bass with caramelised chicory and chilli marinate beetroot finished with blood orange vinaigrette £16.95

Grilled lemon sole fillets with sorrel and saffron butter served with fennel chips £16.95

Pan fried fillet of Brill with a Mrs Kirkham rarebit and a cauliflower puree £15.95

Fresh cockles and king prawns, with fettuccine pasta, tossed in a chilli and tomato sauce £10.95

SIDES

*Seasonal vegetables £2.50 Seasonal herb salad - £2.50 Hand cut chips - £2.00
Garlic bread - £1.95 Melted mozzarella garlic bread - £2.50 Extra pitta bread £.0.95
Mediterranean bread with flavoured oil and balsamic vinegar £1.75*

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VEGETARIAN

Baked short crust pastry, made with spinach, spring onion and Marcha blue cheese, served with a spring fruit chutney and watercress salad (v)
£11.95

Spaghetti alla vegetable carbonara; Mushroom and spinach with fresh nutmeg (v) £9.95

DESSERTS

(freshly made to order) £4.95

Baked white chocolate mousse served with a raspberry ice cream

Vodka and passion fruit parfait

Lemon meringue cheesecake

Rhubarb tart with crumble topping served with a blood orange crème anglaise

CHEESE PLATTER

(For one - £6.95) (For two - £9.95)

(A selection of four locally produced handmade quality cheeses served with wafers, Chef's own winter chutney and grapes)

Fine Tawny port 50ml glass - £3.50 1985 Vintage Barros - £45.00 per bottle

APPLEDORE ORMSKIRK CHEESE - made by Bill Riding at Singleton's Dairy, Longridge, Lancs. This family cheese maker based close to Beacon Fell rescued a local recipe, originally made by Mr Swarbrick of Ormskirk. The inspiration came from his mother's baked apple pie with slices of apple and cinnamon now blended with Beacon Fell Lancs.

COTSWOLD ORGANIC BRIE by Simon and Carol Weaver at Kirkham Farm, Stow on the Wold, Glos. The Weavers have been farming since 1570, now in the heart of the Cotswolds. The idyllic setting is bordered by the River Diker, the Roman Foss Way and the village of Lower Slaughter. 180 Freisian cows graze on organic pastures, full of natural herbs which support the health of the herd.

LANCASHIRE BEACON BLUE GOATS - Made by the Butlers family at Inglewhite, Lancs Of the ten Lancashire cheese makers within PR3, a 5 mile radius of Beacon Fell, this dairy is the closest. Following the success of Blackstick Blue, they have taken goats milk from Delamere Dairy - a deep delicate flavour.

HAFOD WELSH ORGANIC CHEDDAR -made by Sam & Rachel Holden at Bwlchwernen Fawr -nr. Lampeter, West Wales.-Ten miles from the sea, this cheese is made on Wales' longest established organic Dairy farm. Pioneered by Patrick Holden, 12 years Director of the Soil Association as a model of organic farming. Their 65 Ayrshire cows provide the rich creamy milk for this cheese, which has a complex and long flavour, reflecting the grasses in the river meadow and is matured for about 9-10 months.

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LUNCHTIME BISTRO MENU

Served Monday to Saturday 12pm – 5.30pm

BISTRO DISHES

Cottage pie; Beef pie filling topped with a potato and horseradish mash complemented with butternut squash wedges £8.95

Salmon en crouté; pan fried fillet of salmon, laid upon spinach and a puff pastry base and a watercress sauce £8.95

Venison sausage served with a bubble and squeak potato cake and smoked pancetta sauce £8.95

Red Thai chicken curry served with wild rice £9.50

A selection of pasta dishes from the A la carte menu £9.95

SIDES

*Seasonal vegetables £2.50 Seasonal herb salad - £2.50 Hand cut chips - £2.00
Garlic bread - £1.95 Melted mozzarella garlic bread - £2.50 Extra pitta bread £0.95
Mediterranean bread with flavoured oil and balsamic vinegar £1.75*

SANDWICHES

All served with fresh coleslaw. (Add fries to any of the below for £1.00)

Steak ciabatta with sauté spring onions, Cheshire cheese and light mustard mayo sauce £7.95

Peppered chicken and tomato salsa wrap £6.95

Goats' cheese, spinach and toasted pine nut wrap £5.50 (V)

Scrambled eggs and smoked salmon served on a toasted muffin £4.95

Classic prawn Marie rose sandwich on sliced granary bread £6.95

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CHILDRENS MENU

Set menu – 2 courses for £7.95

Chicken goujons with salad and French fries

Lamb burger with salad and French fries

Fish and chips and peas

Classic spaghetti bolognese

To follow

Chocolate fudge cake or fresh seasonal fruit and ice cream

SUNDAY LUNCH

(Served from 12.00 noon to 5.00 pm every Sunday)

FOUR COURSES £14.95 (*Adults*) £9.95 (*Children under 10*)

Every Sunday we offer our carvery with four outstanding courses, prepared with only fresh produce of the highest calibre. With a selection of fine meats and a fully catered for vegetarian selection, Sheldrakes Sunday carvery is fantastic value that matches supreme quality food and service.

FIRST COURSE

Freshly prepared soup of the day

SECOND COURSE

A selection of cold meat, fish and salad – *Available from the salad bar*

MAIN COURSE

A selection of fine meats, carved by chef, and accompanied by the freshest traditional trimmings - *Available from the carvery*

DESSERT

Choose from our delicious selection of sweets

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