



SHARING PLATTERS

Mezze - Selection of hummus, taramasalata, tzatziki, marinated olives and char grilled pita bread (v) £7.95

Seafood Platter – Lightly fried Scottish salmon, haddock, calamari, garlic king prawns and smoked salmon served with lemon, tomato salsa and aioli dips - Served with focaccia bread £13.95

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

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

Mariscal Manzanilla sherry - 75ml £2.75

‘Currently undergoing something of a revival, sherry is finally shrugging of its staid mantle. This lightest style, Manzanilla, can be drunk with or without food but is at its most appetising with a plate of fresh shellfish’

STARTERS

Soup of the day - Served with Mediterranean bread £3.95

Chicken liver parfait coated with pistachio butter in a Cumberland sauce £5.95

Château Le Fagé Monbazillac £14.50 – half bottle

Thai Delight; Anglesey mussels cooked in a light velouté sauce with lemongrass, chilli and ginger served with Mediterranean bread £5.95

Mud House Sauvignon Blanc £23.95

Pork and apple croquette with drunken raisins, sultanas and a soft quails’ egg salad £6.95

Alto Pampas del Sur Viognier £14.50

Langoustine bisque with prawn and crab mousse dumplings and finished with chive oil £6.50

Picpoul de Pinet, Domaine des Lauriers £17.50

Pan-seared wild mushrooms on a toasted soda crouton with chervil and tarragon oil (v) £4.95

Pinot Grigio Rosé, Provincia di Pavia, Ca Solare £15.50

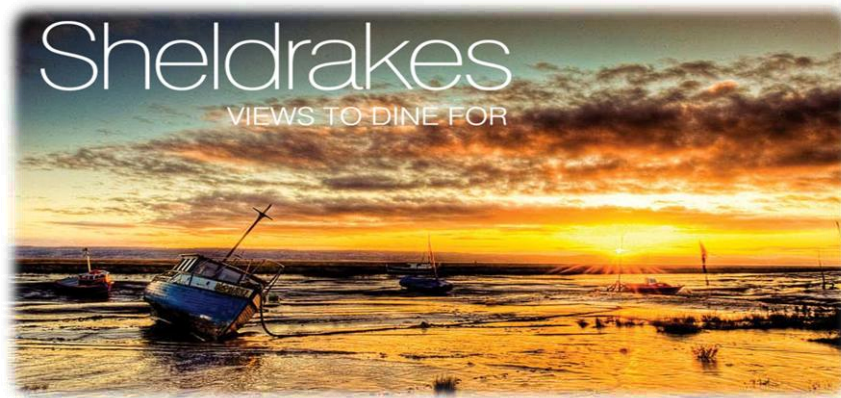
SIDES

Melted mozzarella garlic bread: £2.50 - Marinated olives: £2.25 - Seasonal herb salad: £2.50

Hand-cut chips: £2.00 - Garlic Bread: £1.95 - Extra pita bread: £0.95

Mediterranean bread with flavoured oil and balsamic vinegar: £1.75

Wines selected by Tanners Wine Merchants to compliment dishes



MAIN COURSES

Prime fillet of beef on a toasted crouton with wilted spinach and topped with rich pâté and a shallot and port wine jus £20.95

McHenry Hohnen Shiraz, Margaret River £23.50

Sirloin of beef with seared kidney, swede puree garnished with a tarragon and mustard sauce £16.95

Châteauneuf-du-Pape 'Télégramme', H Brunier et Fils £39.00

Duck breast with a mulled wine sauce and a sweet potato fondant £14.95

Mud House Pinot Noir, Marlborough £25.95

Rolled turkey escalope with sausage meat, bacon, chestnut stuffing and a cranberry sauce £14.95

Château Fuissé, 'Tête de Cru', Pouilly-Fuissé £38.95

Pork cutlet served on champ with a peach grilled in honey and sage and a watercress garnish £13.95

Wente 'Morning Fog' Chardonnay, San Francisco Bay £21.50

Sea bass fillet with crisp belly pork, cauliflower purée and a thyme and raisin dressing £17.95

Pouilly-Fumé, Jean Pabiot et Fils £25.95

Puff pastry parcel filled with butternut, spinach and brie finished with puy lentil sauce (v) £13.95

Brampton Unoaked Chardonnay, Coastal Region £18.95

PASTA

Spaghetti alla Carbonara served with pancetta and chestnut mushrooms in a rich cream and parmesan sauce £9.95

Norton Barbera, Mendoza £15.95

Chicken with red pepper pesto, fresh spinach and Conchiglie pasta £9.95

Fleurie, Domaine de la Virolette £24.95

Cod fillet served with a crabmeat fettucine and a shellfish butter sauce £10.95

Chablis 1er cru Forêts, Moreau Naudet et Fils £36.50

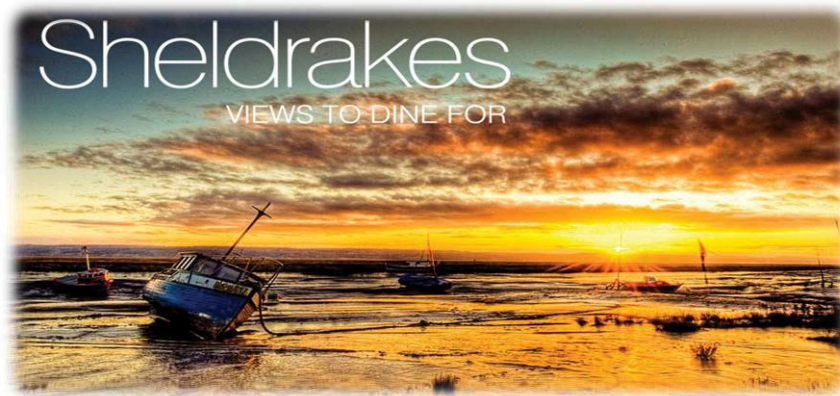
Pappardelle pasta in a roasted tomato and basil sauce with haricot and barlotti beans (v) £9.95

Chianti Colli Senesi, Geografico £21.50

SIDES

**Seasonal vegetables: £2.95 - Seasonal herb salad: £2.50 - Hand cut chips: £2.00
Melted mozzarella garlic bread: £2.50 - Garlic bread: £1.95 - Extra pitta bread: £0.95
Mediterranean bread with flavoured oil and balsamic vinegar: £1.75**

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DESSERTS

Chocolate panna cotta with clementines in honey £4.95

Treacle tart with clotted cream and ginger syrup £4.95

Christmas pudding flavoured cheesecake on a ginger biscuit base £4.95

Pear tarte tatin with vanilla ice-cream and hazelnut crumb £4.95

Chateau Le Fage Monbazillac (75 ml) - £1.95 and Moscato d'Asti (75ml) - £1.95

CHEESE PLATTER

For one - £6.95 - For two - £9.95

Locally produced handmade quality cheeses served with wafers, Chef's own winter chutney and grapes

Tanners fine reserve port 75ml glass - £2.75

Taylor's Quinta de Vargellas, vintage 1998 - £44.00 per bottle

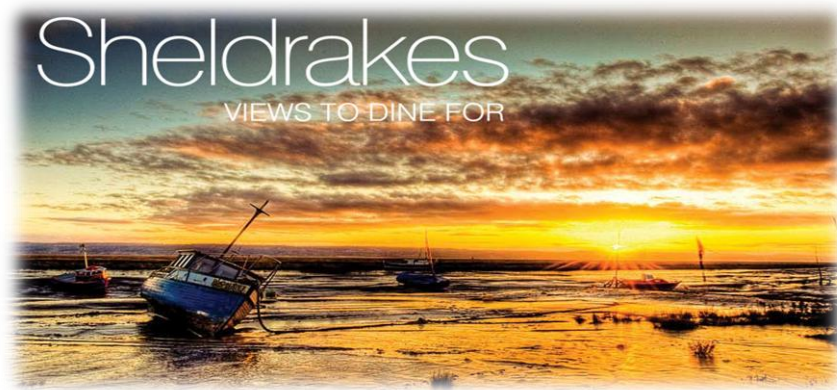
APPLEDORE ORMSKIRK CHEESE - Made by Bill Riding at Singleton's Dairy, Longridge, Lancashire. This family cheese maker rescued a local recipe, originally made by Mr Swarbrick of Ormskirk whose inspiration came from his mother's baked apple pie with cinnamon.

COTSWOLD ORGANIC BRIE - Made by Simon and Carol Weaver at Kirkham Farm, Stow on the Wold, Gloucestershire. The Weavers have been farming since 1570; these days one hundred and eighty Frieisian 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 Lancashire. Of the ten Lancashire cheese makers within PR3, a five 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 and Rachel Holden at Bwlchwernen Fawr near Lampeter - the longest established organic Dairy farm in Wales. Patrick Holden, Director of the Soil Association for twelve years developed the business as a model of organic farming. Sixty-five Ayrshire cows provide the rich creamy milk for this cheese which is matured for about ten months: it has a complex and long flavour reflecting the grasses in the river meadow.

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All dishes are available from 1200 – 17.30 Monday to Saturday

BISTRO DISHES

Classic shepherd's pie: Ragout of minced lamb and vegetables topped with thinly sliced potatoes baked until golden and served with pickled red cabbage

Wide River Shiraz, Robertson £14.50

Turkey escalope served with butternut and walnut coleslaw and a goats' cheese dressing

CJ Pask Sauvignon Blanc, Hawke's Bay £19.95

Cains beer battered fish fillet, hand-cut chips, mushy peas with pickled onion tartar sauce

Marques de Caceres Blanco £16.00

Chickpea curry with fragrant rice and fennel bhaji (v)

Wide River Chenin Blanc £13.95

A selection of pasta dishes from the a la carte menu

SANDWICHES

All served with salad garnish and fresh coleslaw; add fries for an extra £1.00

Sirloin steak on grilled soda bread with red onion chutney and rocket and parmesan salad £8.95

Prawns with classic Marie rose sauce on granary bread £6.95

Brie, grape chutney and rocket on toasted ciabatta £6.95

Chicken with sausage meat stuffing and apricots on granary bread £7.95

Eggs Benedict: Toasted English muffin topped with sweet cured ham and a soft poached egg; garnished with hollandaise sauce £4.95

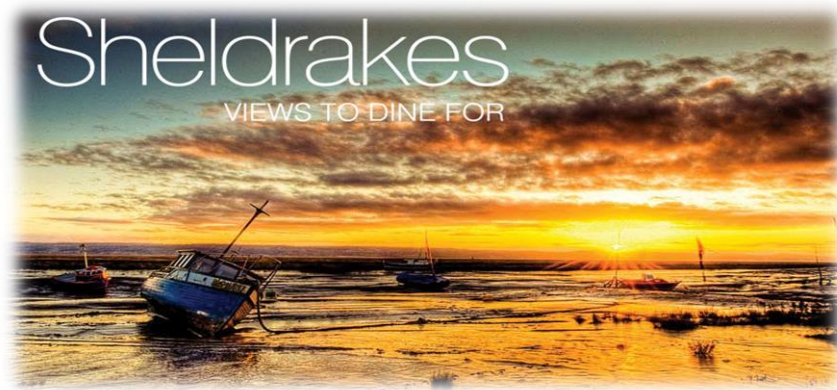
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CHILDRENS MENU

Two courses for £7.95

MAIN COURSE

Chicken goujons with salad and chips

Homemade lamb burger with salad and chips

Fish, chips and peas

Classic spaghetti Bolognese

DESSERT

Chocolate brownie and ice cream

Fruit Sundae

SUNDAY CARVERY

Served from 1200 to 1730

Adults: £15.95 Children (over 3 and under 10): £9.95

Every Sunday we offer our carvery with four outstanding courses, prepared with only fresh local 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 with a garlic and herb crouton

SECOND COURSE

A selection of cold meats, fish and herb salads – available from the deli bar

MAIN COURSE

A selection of meats, carved by Chef and accompanied by the freshest traditional sides- available from the carvery

DESSERT

A selection of delicious sweets and puddings

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