



## SHARING PLATTERS

**Mezze - A selection of hummus, taramasalata, tzatziki, marinated olives and char grilled pita bread (v) £8.95**

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

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

**Whole baked Camembert with rosemary garlic bread sticks, crudités and tomato chutney £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 de jour £3.95**

**Pan fried chicken livers with bacon, shallots and garlic sauce on toasted croute £5.95**

*Rémi & Jérôme Chardonnay, VdP d'Oc, France 2009 £15.95*

**Smoked salmon and crab tian with avocado and watercress with a salsa Verdi dressing £5.95**

*Picpoul de Pinet, Domaine des Lauriers, Coteaux du Languedoc, France 2008/09 £17.50*

**Seared scallops with spearmint and pea puree and pancetta crisps And chorizo oil £6.95**

*Alto Pampas Viognier, Mendoza, Argentina 2009/10 £14.95*

**Lobster tortellini with a confit shaved fennel, tomato concasse with a saffron broth £6.25**

*Marqués de Cáceres Blanco, Rioja, Spain 2009 £16.50*

**Confit duck, Savoy cabbage and pancetta terrine wrapped in leek, slow cooked garlic cherry tomatoes and frisee leaf £6.25**

*Château Cru Cantemerle, Bordeaux Supérieur, France 2008 £18.95*

**Goats cheese tarte tartin with beetroot balsamic red onion and rocket and sun blushed tomato salad (v) £4.95**

*Pouilly-Fumé, Jean Pabiot, France 2009 £26.95*

Wines selected by Tanners wine merchants to compliment dishes

## MAINS

*Seasonal vegetables £2.95*

Cheshire 8 oz fillet of beef with potato and celeriac rosti with wilted spinach with Morsilla  
black pudding top hat and Madeira jus £21.95

*Arjona, Rioja, Spain 2008/09 £16.50*

Rack of Welsh lamb served with rosemary and thyme bread and butter pudding, choucroute  
baby vegetables and thyme foam £18.95

*Fitou, Cuvée des Ardoises, F Lurton 2008 £24.95*

Peppered lion of venison with roasted balsamic shallots and braised red cabbage with a  
rosemary and red wine jus £15.95

*Massaya Classic, Bekaa Valley, Lebanon 2007/08 £22.00*

Monk fish tail wrapped in Palma on a pea and mint pancake, saffron cocotte potatoes with a  
garlic and white wine and cream sauce £16.95

*Pouilly-Fumé, Jean Pabiot, France 2009 £26.95*

Calvers' liver with a sarladaise potato, celeriac puree and baby turnips  
and red wine jus £15.95

*Côtes du Rhône, Grand Moulas, France 2008 £18.00*

A duo of sea bream and sea bass with garlic herb crushed potatoes pak choi and french clams  
in a white wine and garlic sauce £15.50

*Mud House Sauvignon Blanc, Marlborough, New Zealand 2009/10 £25.95*

Seared duck breast with sweet potato fondant poached pear and baby  
vegetables and thyme jus £13.95

*Alto Pampas del Sur Malbec, Mendoza, Argentina 2009 £16.00*

Ricotta cheese, roasted pine nuts and spinach parcel wrapped in char grilled courgettes with  
rocket and herb oil dressing £11.95

*Alto Pampas Viognier, Mendoza, Argentina 2009/10 £14.95*

## PASTA

All served with sun blushed tomato garlic bread

Pan fried queen scallops linguine pasta with chilli and garlic oil £12.95

*Picpoul de Pinet, Domaine des Lauriers, Coteaux du Languedoc, France 2009/10 £17.50*

Char grilled chicken, spinach sun blushed tomatoes and garlic sauce £10.95

*Ladera Verde Merlot, Central Valley, Chile 2009/10 £14.50*

Gnocchi with roasted pumpkin, goats' cheese and spinach cream sauce £9.95

*Rémi & Jérôme Chardonnay, VdP d'Oc, France 2009 £15.95*

White crab risotto with chilli lemon and wild asparagus £12.95

*Petit Chablis, Domaine Jean-Marc Brocard, Burgundy, France £19.95*

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## DESSERTS

Blue poppy seed parfait with plum jelly and homemade cardamom biscuits £ 5.25

Madagascan vanilla and chocolate sponge with blueberry compote £ 5.25

Pecan and manuka honey filo pastry strudel lightly baked with roasted mint and rose water syrup with vanilla ice cream £ 5.95

Grenadine panna cotta scented with pomegranate and accompanied with orange liqueur £ 5.25

Nectar of the Gods infused baileys cheesecake £ 5.50

Chateau Le Fage Monbazillac (75 ml) - £1.95 and Moscato d'Asti (75ml) - £2.75

## BEVERAGE MENU

Affogato: a 25 ml of frangelico, a ristretto and two scoops of Cheshire farm vanilla ice cream £ 5.25

Selection of liqueur coffees from £3.95

## 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 autumn chutney and grapes

Tanners fine reserve port 75ml glass - £2.75

Taylor's Quinta de Vargellas, vintage 1998 - £44.00 per bottle (superb value for larger groups)

*PERL WEN ORGANIC - Made by Carwyn Adams, just inland from the coast along the river Teifi at Pontseli. The Adam's family have been dairy farmers for 40 years but diversified into cheese making in 1987. Carwyn created this soft brie-style cheese after studying at Reaseheath College, Cheshire (v)*

*NORTHUMBRIAN BALTIC -Ale washed - Made by Margaret-Ann Maxwell at Doddington Dairy, Wooler, Northumberland. This dairy farm is in the GlendaleValley, close to the Cheviot Hills, North Sea, Bamburgh Castle and Holy Island. Brother Neill runs the dairy farm, and sister Margaret-Ann is the cheese maker. From the early morning milking to the raw milk cheese starting its maturity takes 7 hours, capturing the freshness of the milk's flavour. Their first cheese was made 1993, after Margaret-Ann had studied cheese makers in the Netherlands, France and with British Artisans. Baltic is named after the Liverpool micro brewery by Albert Dock run by a University friend, whose Summer Ale beer is used to wash the cheese. (R)*

*DOLPHINHOLME GOAT'S CHEESE - Made by Chris Sandham at Rostock Dairy, Barton, Lancs. PR3. Dolphinholme is a pretty Lancashire village beside the River Wyre, where John Gort keeps his girls, a goat herd, each with a girl's name. John takes the fresh milk to Chris Sandham, the leading third generation Lancashire cheese maker. The secret in this delicate flavour is the speed with which the fresh milk is put into the vat, made into a truckle, dressed in calico, smothered with butter turned weekly and matured over months (V)*

*CROZIER BLUE - Louis & Henry Browne, Near Cashel, Co. Tipperary, Ireland. Nephews of Louis and Jane Grubb, founders of cow's milk Cashel Blue, have worked together to develop a ewes milk blue cheese. Their farm is set on limestone pasturelands where they raise a flock of 250 ewes. The milk is taken to be made in the dairy alongside Cashel Blue. (v)*

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## **CHILDRENS MENU**

Set menu – Two courses for £7.95

### **MAIN COURSE**

Chicken goujons with salad and French fries  
Homemade lamb burger with salad and French fries  
Fish and chips and peas  
Classic Napoli spaghetti

### **DESSERT**

Chocolate fudge cake and ice cream  
Fresh seasonal fruit and ice cream

## **SUNDAY CARVERY**

Served from 12.00 noon to 5.30 pm every Sunday  
£15.95 (Adults) £10.95 (Children over the age of 3 and under 10)

*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 vegetable and herb salads – Available from the deli bar

### **MAIN COURSE**

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

### **DESSERT**

Choose from our delicious selection of sweets

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