



## SHARING PLATTERS

**Mezze - A 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 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**

**Trio of Bruschetta – Wild mushroom with a balsamic glaze, red pepper and basil, tomato and mozzarella (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

**Pea and asparagus velouté £3.95**  
*Sancerre, André Dezat et Fils. £26.95*

**Irish mussels steamed with chilli, lemon grass, garlic and coriander seeds, finished with white wine and sun blushed tomatoes - Served with Mediterranean bread £5.95**  
*C J Pask Sauvignon Blanc £20.50*

**Beetroot cured salmon, soft herb potato salad, caviar £5.95**  
*Marqués de Cáceres Blanco, Rioja £16.50*

**Crab cakes, spring onion salsa, and avocado £6.95**  
*Picpoul de Pinet £17.50*

**Hot smoked salmon nicoise £5.25**  
*Rémi & Jérôme Chardonnay £14.95*

**Chorizo, wild mushroom, rocket & watercress salad £4.95**  
*Trois Mouline, Sauvignon Blanc £19.00*

**Confit duck terrine, caramelised orange, pistachio and leaf salad with crostini bread £6.25**  
*Alto Pampas Viognier £14.50*

**Asparagus, duck egg, white truffle oil dressing £5.25**  
*Louis Roederer Brut Premier £39.00*

**Stilton brûlée with cheese twist bread (v) £4.50**  
*Château Le Fage Monbazillac £14.50*

Wines selected by Tanners wine merchants to compliment dishes

## MAINS

Cheshire 8 oz Fillet of Beef with potato fondant, wild mushrooms, beef tomato and Watercress £20.95  
*Château Patache d'Aux, £34.00*

Rack of Welsh lamb served with straw potato, butternut puree, baby carrot and leek, drizzled with a rosemary jus £17.95  
*Viña Real Reserva, Rioja £34.00*

Belly pork and black pudding with apple fondant, sage crisp, fennel salad and a cider butter £14.95  
*Fleurie, Domaine de la Viroylette £24.95*

Sea trout and crab garnished with River Dee samphire with crushed new potatoes, sun blushed tomatoes and chive emulsion £14.95  
*Chablis 1er cru Les Fôrets £36.50*

Loin of cod with a herb crust, lemon sorrel, spinach and baby carrots with Dauphinoise potatoes £16.95  
*Rémi & Jérôme Chardonnay £14.95*

Claremont farm asparagus, broad bean, goats cheese, radish, watercress and pea shoot salad £10.95  
*Mud House Sauvignon Blanc £24.95*

## SUMMER GRILL

8 oz Cheshire rib eye and served with Pont Neuf potatoes and a salad garnish £15.95  
*McHenry Hohnen Shiraz £23.50*

Pork and pineapple kebab with anise marinade served with a herb salad and char-grilled pitta bread £13.95  
*Night Harvest White Zinfandel £17.95*

Tarragon and lemon marinated chicken, charred red pepper and red onion kebab all with a herb salad and char grilled pitta bread £12.95  
*Pouilly-Fumé, Jean Pabiot £26.95*

Half grilled lobster thermidor, red mullet bouillabaisse and Mediterranean bread £18.95  
*Château-Fuissé Tête de Cru £38.95*

Pesto marinated sweet potato and Cyprus halloumi kebab with a herb salad and char-grilled pitta bread £11.95  
*Château du Galoupet £24.00*

Vegans and allergy sufferers are offered a personal pre-consultation with our chef

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## PASTA

All served with sun blushed tomato garlic bread

Confit salmon and soft herb linguine £10.95  
*Rémi & Jérôme Chardonnay* £14.95

Wild mushroom, garlic and truffle fettucini (v) £8.95  
*Château Fuissé Tête de Cru* £38.95

Chicken, tarragon and spinach conglische £11.95  
*Marqués de Caceres Blanco* £16.00

King prawn, garlic, chilli and ginger rigatoni £12.95  
*Pleno Garnacha Rosado* £13.95

Assiette of seafood with sun blushed tomatoes and spinach d linguine £13.95  
*Pouilly-Fumé, Jean Pabiot et Fils* £25.95

## 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

Mango fool, with a tangy raspberry tuile £4.95

Assiette of strawberry £5.95

Triple chocolate tart with caramelised banana £4.75

Pistachio parfait, hazelnut and chocolate praline £5.75

Poached Pineapple with coconut mousse and a cherry compote £5,25

*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

**A selection of four locally produced handmade quality cheeses served with wafers, Chef's own summer 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)**

***JOSEPH GOLD** – Made by the Heler family at Laurels Farm, Hatherton, nr Nantwich, Cheshire. One of the small farms, 4 miles away on the Cheshire Plain has a herd a Jersey cows that makes a rich, golden-coloured cheese. This cheese was handmade about 14 months ago using a traditional family recipe and has been developing in flavour since then. Made by one of the UK's top cheesemakers and named after the founder, Mr Joseph Heler who began in 1957.*

***NORTHUMBRIAN BERWICK EDGE** – made by Margaret-Ann Maxwell at Doddington Dairy, Wooler, Northumberland. This brother and sister run dairy farm is in the Glendale Valley, close to the sea and the Scottish Border. Margaret-Ann learnt cheesemaking from artisans in the Netherlands, France and the UK, starting in 1993. Berwick Edge is a raw milk cheese made in a Gouda style, matured for 8 – 10 months with parmesan character. (R)*

***CAERFAI ORGANIC CAERPHILLY** – handmade by Wyn Evans and family, Carfai Farm, St David's, Pembrokeshire this is the first carbon neutral cheese. The Evans family began farming organically in 1991, on this third generation farm a short walk from the Pembroke coastal path from St David's Cathedral. The pastures have mixed coastal grasses and a mild climate that adds to the flavours of their raw milk cheese. They use only renewable energy with a mix of solar panels, ground heat and a wind turbine, all contributing towards self sufficiency. (v)*

***PERL LAS ORGANIC (Blue Pearl)** – The Adams family have been farming in West Wales for over 40 years. The farm is just inland from the coast, along the River Teifi at Pontseli, nr Cardigan. Faced with the EU's restrictive milk quota regulations, in 1987 they decided to revive artisan cheesemaking, starting with Caerffili cheese. Son Carwyn developed this soft blue cheese, sourcing local organic cow's milk.*

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## BISTRO DISHES

*All dishes served Monday to Saturday 12pm – 5.30pm*

Pork loin, duchess potatoes, sage and apple compote  
and crispy pork crackling £8.95

*Wente 'morning fog' chardonnay £21.50*

Poussin wrapped in Parma ham with new season potatoes, baby leeks  
and a wild tarragon cream £9.95

*Rémi & Jérôme Chardonnay £14.95*

Cains' beer-battered fish fillet, hand-cut chips, mushy peas  
with pickled onion tartar sauce £10.95

*Marques de Caceres Blanco £16.00*

Salad of goat's cheese, beetroot, Bury black pudding, Wirral watercress,  
wild mushrooms and sliced baby radish £7.95

*Alto Pampas Pinot Noir £14.50*

Cauliflower and white truffle risotto with purple sprouting broccoli,  
smoked parmesan crisp and petite herbs (v) £7.95

*Château Fuissé Tête de Cru £38.95*

A selection of pasta dishes from the a la carte menu from £8.95

## SANDWICHES

*add fries for an extra £1.00*

Minute beef with horseradish cream, sautéed wild mushrooms and peppery watercress **£6.95**  
*add allumette potatoes for an extra £1.00*

Classic Club Sandwich **£6.25**

Plump coldwater prawns, lemon Maryland dressing and crisp lettuce **£6.50**  
*add an avocado salad for an extra £1.00*

Rocket, sun blushed tomato, (Parma ham), melting mozzarella with  
a basil and pine nut pesto (h)+ **£5.95** or (v) **£4.95**

## 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 pitta bread - £0.95 - Mediterranean bread with flavoured oil and balsamic vinegar - £1.75*

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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 Napolie 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