

Our approach to dining bears a healthy nod to the wonderful Italian cuisine on offer when visiting Tuscany and the provinces. Italian food is always a celebration of produce - with seasonality a key ingredient - with our own little twist.

We hope you'll find something to tempt you - however if you've a personal favourite dish you fancy - just ask - and if we can, we will!

### signature serves

Louis Roederer Brut Premier, France, NV	125ml	£11.00
Ayala Brut Majeur, France, NV	125ml	£9.50
Brockmans Signature G&T		£11.50
Aperol Spritz		£8.50
Black Raspberry Margarita		£9.00
Citrus Vodka Mule		£9.50

### whilst you wait...

Freshly baked rustic bread with olive sundried tomato butter, spiced houmous, rapeseed oil and aged balsamic-

For one £2.50  
For two £3.95

Our special spiced smoked almonds and marinated Greek olives £3.95

Lemon and black pepper queenie scallops, chilli mayonnaise £3.95

Pimento de Padrón, sea salt £3.75

### chef's table

Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads.

starter £8.95  
(includes side dish) as a main £15.95

### appetisers

Mushroom crostini, radish top and chive pesto V £6.95

Trio di bruschetta, chef's selection of the day with 3 different toppings £6.95

Shellfish bisque, mussels and samphire £7.50

### classic appetisers

Tempura tiger prawns, chilli and coriander dipping sauce and grilled lime  
x 3 - £7.95  
x 5 - £12.50

Chicken liver parfait, armagnac prunes, baby leeks, pickled mushrooms and toasted brioche £6.95

Salt and pepper squid with a lemon and caper dressing £6.50

### from the grill

Our beef is British and aged for 28 days. All grills served with a herb crusted plum tomato, land cress and hand cut chips -

Sirloin steak 6oz £17.95  
9oz £26.95

Rib eye steak 10oz £24.95

Fillet steak 8oz £31.00  
(includes your selection of sauce)

Tuscan-style butterflied breast of chicken 7oz £14.95

Prefer surf 'n' turf – add 3 tiger prawns £6.50

### add a little extra...

Béarnaise sauce £3.75

Green peppercorn and brandy cream sauce £3.75

Red wine with Blacksticks blue sauce £3.75

Diane sauce – Alsace mustard and mushrooms £3.75

### classic mains

Lamb and oregano burger topped with halloumi cheese and tzatziki £14.50

Thwaites original beer battered haddock and sea salted thick chips, crushed peas, tartare sauce, lemon £14.95

Handmade beef burger, brioche bun, smoked mozzarella cheese, garlic pickle mayonnaise £14.50

Add crispy smoked bacon £15.50

## pasta, rice and pizza

Hand stretched and stone baked	
Pizza al funghi. Mushroom, artichoke and ricotta cheese V	£12.50
Pizza rustica picante. Spicy sausage, salami, pepperoni and greens	£12.50
Pizza marinara. Prawns, hot smoked salmon, squid, mussels, red chilli, smoked mozzarella	£12.50
Arroz negro. Catalonia black rice with squid, prawns and aioli	Appetiser £6.95 Main £14.50
Spaghetti carbonara with pancetta	Appetiser £6.95 Main £9.95
Linguine. Tiger prawn and Calabrian 'Nduja sausage, tomato, parsley	Appetiser £8.50 Main £17.95
Inca tomato risotto with spring vegetables V	Appetiser £6.50 Main £12.50
Add grilled chicken breast	£16.50
Add grilled fillet of sea bass	£17.50
Penne pasta, hot smoked salmon, white wine dill cream sauce, poached egg	Appetiser £7.25 Main £12.95

## best of the season

Confit of duck, cassoulet haricot blanc, Toulouse sausage and ham hock	£16.00
Mixed fish grill – fillet of sea bass, sea trout, tempura tiger prawn, mussels and squid, smoked anchovy hollandaise, samphire and lemon. Your choice of fries or minted new potatoes	£21.00
Grilled chicken breast, spinach, sautéed chorizo, and black pudding, fried duck egg and roasted peppers	£15.50
Caponata of vegetables - grilled harissa halloumi, toasted almonds V	£12.50

Prices include VAT, service at your discretion. Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

## side orders

Portobello mushrooms, chilli, garlic, balsamic	£3.95
Caesar salad, baby gems, croûtons, parmesan, creamy garlic dressing	£3.75
Hand cut chips with brava sauce	£3.95
Beer battered onion rings	£3.95
Buttered seasonal greens	£3.95
Seasoned new potatoes with mint butter	£3.75
Thin fries	£3.75

## for afters

Apple tarte tatin with honeycomb ice cream and caramel sauce	£7.25
Crema Catalana with grilled figs	£6.95
Chocolate fondant and amarena cherry ice cream	£7.25
Buttermilk panna cotta, raspberries Limoncello	£6.95
Sticky toffee pudding, vanilla ice cream, hot butterscotch sauce	£7.00
Cheshire Farm ice cream and sorbets Your choice from – vanilla bean, raspberry pavlova, double chocolate or honeycomb, amarena cherry or Sorbet – gin and tonic, passion fruit, lemon	£6.75
Ice cream sharing palette for two	£9.95
Single scoop	£2.95

## something lighter

Affogato – vanilla ice cream with hot espresso coffee or vanilla ice cream with Amaretto, biscotti	£6.50
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Farm house cheese, quince jelly, celery, Peter's Yard crackers Per item £3.75  
all 5 – enough for two to share £16.50

Cheshire white - Fresh milky taste and an open crumbly texture.

Taleggio - Buttery semi soft sweet cheese, crust is pinky grey supple and fruity.

Comte - Very hard mountain cheese is matured to perfection in caves where the cheese gets its unique taste texture and colour.

Manchego - Semi hard cheese rich golden colour, mild when young, stronger and sharper aged.

Blacksticks blue - Blue veined cheese handmade only by Butlers at Inglewhite, with a distinctive amber hue, creamy smooth yet tangy taste.