



MENU

February 2010

Real Food - Real Ale - Real Pub

Starters & Small Plates

Home made soup of the day with warm baguette £3.95

Oven baked brie with cherry tomatoes and fresh basil £4.35

Home made chicken liver pate with a pear and redcurrant jelly with crusty bread £4.95

Morecambe bay mussels cooked in sweet cider, shallot cream sauce served with warm baguette £5.35

Deep fried bury black pudding with a wholegrain mustard dip £4.95

Fresh prawns with a Bloody Mary dressing and whole grain bread £5.45

Mains

Brown cow steak burger made on the premises to the our own recipe, using lean Aberdeen Angus steak mince, char-grilled topped with bacon and local mature cheese served in a floured bun hand cut chips and fresh coleslaw £9.95

Famous Helsby Arms steak, ale and mushroom pie with hand cut rustic chips and mushy peas £9.90

Fresh wild Scottish salmon wellington with warm minted new potatoes, green beans served with hollandaise £11.90

Deep fried North Sea haddock in our own beer batter with hand cut rustic chips , mushy peas and tartare sauce £9.95

Chicken, leek and mushroom pot pie served with hand cut rustic chips £9.80

Sizzling breast of duck in plum sauce and spring onions served with steamed noodles and pak-choi £12.95

Grilled pork chop with garlic and sage garnished and caramelised apple served with rustic hand cut chips £12.75

Braised lamb shank with creamy mashed potato and spring onion finished with red wine gravy £10.95

Deep fried spicy vegetable fritters served with coriander rice £9.90

Spanish beef tomato and buffalo mozzarella tart with an orange rocket salad and hand cut rustic chips £8.95

Spinach, portabella mushroom and pine nut pancakes glazed with cheese sauce with sun-blush tomato, olive and red onion rocket salad £9.20

Pan fried, line caught sea bass with roasted, vine ripened cherry tomatoes, crispy pancetta, sautéed potatoes and spring onions £13.80

Grilled rump steak served with hand cut chips, beer battered onion rings, tomato and mushroom garnish £14.95

T-bone steak served with hand cut chips, beer battered onion ring, tomato and mushroom garnish £17.95

Cumberland sausage with rosemary mash and a rich red wine balsamic onion sauce £9.35

Please see the blackboard over the fire for today's specials

Side Orders

Bowl of twice cooked hand cut rustic chips £2.55

Creamy mashed potatoes £2.50

Buttered new potatoes £2.50

Garlic baguette £2.30

Garlic baguette with mozzarella cheese £2.80

Beer battered onion rings £2.45

Steamed vegetable selection £2.30

Buttered garden peas £1.85

Dressed house salad £1.95

Green beans £2.30

Cauliflower cheese £2.30

Rocket and parmesan salad £1.95

Sunday Roasts

Between 12 - 8 p.m. every Sunday, in addition to the menu above, we offer a choice of three roasts served with unlimited freshly steamed seasonal vegetables and roast potatoes

Main Courses £9.20 (Children's Roast £3.40) - Two Courses £12.50 - Three Course £15.80 (excludes cheese board)

Sandwiches (sandwiches are available everyday 12 - 6 p.m. only)

Freshly made to order & served on granary or white bloomer bread with Kettle crisps & salad garnish or add hand cut rustic chips £1.25

Mature farmhouse cheddar cheese with Branston pickle £4.50

Hand carved roast ham and Colman's mustard £4.75

Dolphin friendly tuna, cucumber and Hellmann's mayo £4.95

Freshly made to order and served hot with Kettle crisps & salad garnish or add hand cut rustic chips £1.25

Char grilled steak baguette with fried onions £5.95

Cumberland sausage baguette with caramelised onion £4.95

Tuna and spring onion melt baguette £5.10

Crispy duck wrap with hoi sin spring onion and cucumber £5.25

Oriental vegetable wrap with fresh coriander £4.50

Snacks & Nibbles

Garlic tiger prawns in butter with dipping bread £3.95

Deep fried mini fish and hand cut rustic chips £4.95

Classic British duo of mini steak pie and chicken pot pie with hand cut rustic chips £4.95

Spicy chicken wings with hot sauce £3.95

Courgette fritters with a chive and yogurt dip £2.45

Hand cut rustic chips and chip shop curry £2.80

Hand cut rustic chips and mushy peas £2.80

Warm bread with balsamic and olive oil infused with wild garlic £2.50

Hand cut rustic chips and dips £2.50

Desserts

Homemade cheesecake: ask for today's choice £4.95

Warm chocolate fudge cake with vanilla ice cream £4.80

Homemade classic tiramisu £4.85

Pear and almond tart with frothy amoretto cream £4.95

Warm bread brioche and butter pudding with vanilla custard £4.95

Selection of Cheshire farm ice cream £3.95

Vanilla, Chocolate chip, Strawberry and cream, Rum & raisin

Artisan cheese platter with biscuits, fruit cake and home made chutney £6.20 Glass of Vintage Port £1.95

Cashel Blue: A cow's milk blue cheese made by Lois Grubb, Beechmount, Co Tipperary, Ireland's finest farmhouse
Keens Cheddar: A clothbound, handmade cheese produced in Somerset by Lady Montgomery from her own herd of Holstein cows
Golden Cheshire Brie: Made with milk from pedigree Guernsey cows bred and milked in the heart of Cheshire

Cheese supplied by The Cheese Shop, Northgate Street, Chester

Hot Drinks

Pot of tea £1.75

Coffee £1.95

Espresso £1.80

Cappuccino £2.30

Latte £2.35

Bailey's Latte £3.75

Liqueur Coffee £4.15

Gratuities are made at your discretion and are fully distributed to all staff

Our food is delivered and freshly prepared on the premises daily so, unfortunately, we sometimes sell out of dishes that prove popular.

Your selection from our menu is prepared and cooked to order. Good food takes time and as such your patience is requested.

We cannot guarantee that our dishes do not contain traces of nuts or seeds. All weights are approximate (uncooked). Fish may contain bones. All prices are inclusive of VAT. Please let us know if you have any special dietary requirements and we will be more than happy to help if we can.