

## STARTERS

<b>Soup of the Day</b> , toasted sourdough bread & salted whipped butter   v	4.95
<b>Pulled BBQ Mushrooms</b> , sourdough, spring onion & chilli   ve	6.85
<b>Thai Fishcakes</b> , oriental salad, sweet & spicy dipping sauce	6.85
<b>Satay Skewers</b> , chicken satay, oriental salad, spicy satay dipping sauce	6.95
<b>Black Pudding Scotch Egg</b> , dressed rocket & homemade brown sauce	7.85
<b>Chicken &amp; Brandy Pâté</b> , toasted brioche, red onion chutney & salted whipped butter	6.75
<b>Crispy Beef Salad</b> , crisp oriental salad, toasted chilli peanuts & a sweet thai dressing	7.25
<b>Prawn Cocktail</b> , poached king prawns, salad, bloody mary mayonnaise	7.95
<b>Popcorn Chicken</b> , spicy popcorn chicken, spiced tomato mayonnaise	6.75
<b>Beetroot Falafel Bites</b> , crisp salad, mango salsa & coconut tzatziki   ve	6.75
<b>Salt &amp; Pepper Squid</b> , salad, garlic mayonnaise	7.25
<b>Ham &amp; Cheese Croquettes</b> , red onion marmalade	6.75
<b>Deep Fried Camembert</b> , port, redcurrant & cranberry reduction   v	6.95

## SALADS

<b>Bang Bang Chicken</b> , chicken cooked with chilli, ginger & peanuts, oriental salad, spicy sweet dressing	13.75
<b>Spiced Beetroot Falafel Salad</b> , crisp salad with cucumber, mint & coriander, mango salsa & coconut tzatziki   ve	13.75
<b>Crispy Beef Salad</b> , oriental salad, toasted chilli peanuts & a sweet thai dressing	14.25

## SIDE DISHES

Homemade chips	3.65
Beer battered onion rings	3.65
Mac & cheese	3.65
Garlic bread & cheese	3.65
Skinny fries	3.65
Sautéed wild mushrooms	3.65
Mixed vegetables	3.65
Honey roasted carrots & flaked almonds	3.65
Buttery mash	3.65



Welcome to the Cheshire Grill Country Pub & Steakhouse.

We really appreciate you coming to support us under such difficult circumstances, we hope we can provide a little bit of escapism from the outside world. Sit back, relax & enjoy.

*John Perry*  
General Manager

## STEAK SELECTION

All our steaks are premium British 35 day aged cuts, served with mushroom, tomato, our own chunky chips and a watercress & rocket salad. We cook our steaks over charcoal in our amazing KOPA grill.

We are proud to support British farmers.

<b>Rump Steak</b>	283g 18.95
One of the leanest cuts, this steak has lots of flavour, enjoy your steak how you like but we recommend this cut to be served up to medium	340g 21.95
<b>Sirloin Steak</b>	283g 24.95
Well flavoured and moderately tender, this cut is most certainly versatile, juicy and delicious, enjoy your steak how you like but we recommend this cut to be served up to medium	340g 27.95
<b>Ribeye Steak</b>	283g 23.95
A gorgeous steak which carries a little more fat than the others, this keeps the steak tender and adds lots of flavour, arguably the juiciest cut, enjoy your steak how you like but we recommend this cut to be served up to medium well	340g 26.95
<b>Fillet Steak</b>	226g 29.95
This cut is very tender and incredibly lean, a popular choice, it is the most tender cut by far, enjoy your steak how you like but we recommend this cut to be served up to medium	
<b>Prime Rib</b>	450g 34.95
Popular with our American cousins, this cut is served on the bone, a very tender, moist and flavourful steak, enjoy your steak how you like but we recommend this cut to be served up to medium	
<b>Special Cut</b>	
Our Head Chef and Butcher prepares larger and special cuts most days, ask our friendly team about today's special cut	

### Sauces <sup>2.25</sup>

Peppercorn, béarnaise, port & stilton, marsala mushroom, chip shop curry sauce or chimichurri

### Butters <sup>1.25</sup>

Garlic & parsley butter, truffle butter or blue cheese butter

Please always inform your server of any allergies before placing your order as not all ingredients can be listed here on the menu. Detailed allergen information is available on request and the team will be happy to help you. Fish dishes may contain bones. Olives may contain stones. All weights are approximate before cooking.

All prices include VAT.

## MAIN COURSES

<b>Roasted Chicken Breast</b> , crushed new potatoes, pea & shallot fricassée, crisp bacon	14.95
<b>Gammon &amp; Chips</b> , fried free range eggs, homemade chunky chips, roasted pineapple	14.25
<b>Beef Brisket</b> , slow cooked beef brisket, classic bourguignon sauce, roasted celeriac & garlic purée, buttery mash, seasonal vegetables	16.25
<b>Fish &amp; Chips</b> , haddock fillet, crispy golden beer batter, homemade chunky chips, mushy peas & homemade tartare sauce	13.95
<b>Shepherd's Pie</b> , lamb, peas & carrots in gravy, topped with buttery mash, seasonal vegetables	13.25
<b>Blackened Cajun Salmon</b> , crushed new potatoes, pak choi, sweet & spicy mango salsa	16.25
<b>Pan Roasted Duck Breast</b> , carrot & cumin purée, onion bhaji & duck leg bon bon	17.25
<b>Vegan 'Fish' &amp; Chips</b> , beer battered banana blossom, chips, mushy peas & tartare sauce   ve	13.95
<b>Steak &amp; Ale Pie</b> , handcrafted puff pastry pie with mushrooms & baby onions, buttery mash, seasonal vegetables	15.25
<b>Crispy Pork Belly</b> , honey roasted parsnip, buttery mash, tender stem broccoli, parsnip purée, cider sauce	15.95
<b>Katsu Chicken</b> , deep fried breaded chicken breast, steamed coconut rice, homemade katsu curry sauce	13.95
<b>Onion Bhaji</b> , homemade bhajis, crisp herb salad, spicy tomato & cumin chutney, mango salsa, coconut tzatziki   ve	12.95
<b>Chicken Supreme</b> , sarladaise potato, poached baby leeks, wild mushroom & marsala wine sauce	14.95
<b>Grill Burger</b> , handmade steak burger, toasted brioche bun, our signature burger relish, cheese, bacon, salad, fries	14.25
<b>Vegan Burger</b> , 100% plant based burger, toasted pretzel bun, our signature burger relish, salad, fries   ve	13.25
<b>Sea Bass</b> , panko breaded sea bass, grilled lettuce wedge, chimichurri, carrot & cumin purée, petits pois & bacon	14.95
<b>Satay Parsnips</b> , yum yum rice, roasted sesame carrot, baby leeks, pak choi, petits pois, parsnip crisps   ve	13.95

## LUNCH MENU SERVED 12PM TO 4PM MON TO SAT

1 COURSE 8.95 | 2 COURSE 12.95 | 3 COURSE 14.95

### STARTERS

**Soup of the Day**, toasted sourdough bread & whipped butter | [v](#)

**Popcorn Chicken**, spicy popcorn chicken, spiced tomato mayo

**Ham & Cheese Croquettes**, red onion marmalade

**Pulled BBQ Mushrooms**, sourdough, spring onion & chilli | [ve](#)

### MAIN COURSES

**Spicy Steak Sandwich**, sliced rump steak, onions, mushrooms, red onion mayonnaise, tomato & cumin chutney, crispy onions, ciabatta, seasoned fries  
**£1 supplement | add peppercorn, port & stilton, béarnaise, mushroom or curry sauce 2.25**

**Sausage & Mash**, two pork & leek sausages, buttery mash, seasonal vegetables, red onion gravy

**Cajun Chicken Sandwich**, cajun marinated chicken thigh, mango chutney, mint yoghurt, crispy onions, ciabatta, seasoned fries

**Fried Fish Sandwich**, battered haddock, tartare sauce, mushy peas, brioche bun, seasoned fries  
**add curry sauce 2.25**

**Vegan ‘Fish’ Sandwich**, beer battered banana blossom, tartare sauce, mushy peas, pretzel bun, seasoned fries | [ve](#)

**Mushroom Pappardelle**, sauteed wild mushrooms with pappardelle pasta bound in a cream & marsala wine sauce | [v](#)

**Chicken Katsu Burger**, breaded & deep fried chicken breast, katsu sauce, brioche bun, seasoned fries

**Pulled Mushroom Pretzel**, shredded king oyster mushrooms in our BBQ sauce, spring onion & green chilli, pretzel bun & fries | [ve](#)

**Cheese & Onion Quiche**, red onion marmalade, garden salad

## SUNDAY LUNCH

1 COURSE 12.95 | 2 COURSE 16.95 | 3 COURSE 21.95

### STARTERS

**Soup of the Day**, toasted sourdough bread & whipped butter | [v](#)

**Popcorn Chicken**, spicy popcorn chicken, spiced tomato mayo

**Ham & Cheese Croquettes**, red onion marmalade

**Pulled BBQ Mushrooms**, sourdough, spring onion & chilli | [ve](#)

### MAIN COURSE

**Roasted topside of beef, chicken breast or honey glazed gammon**, yorkshire pudding, cauliflower cheese, creamy mash, seasonal vegetables, roast potatoes & homemade gravy

### DESSERTS

**Ask our team about the delicious desserts we have available today.**

## DRAUGHT & BOTTLED

	I/2 Pint   Pint
Birra Moretti, Italy <sup>4.6%</sup>	2.85 / 4.95
Amstel, Amsterdam <sup>4.1%</sup>	2.65 / 4.45
Strongbow Cloudy Apple, Herefordshire <sup>4.5%</sup>	2.35 / 3.95
Old Mout Berries & Cherries, New Zealand <sup>4%</sup>	2.85 / 4.95
Brewdog Pale, Scotland <sup>4.3%</sup>	3.25 / 5.25
Freedom Lager, Staffordshire <sup>4%</sup>	2.75 / 4.85
Murphy’s Irish Stout, Ireland <sup>4.6%</sup>	2.75 / 4.85

	Bottle
Peroni, Italy <sup>330ml 5.1%</sup>	4.65
Corona Extra, Mexico <sup>330ml 4.6%</sup>	4.65
Estrella Galicia Gluten Free, Barcelona <sup>330ml 5.5%</sup>	4.65
Old Mout Fruit Ciders, New Zealand <sup>500ml 4%</sup>	5.85
Goose Island IPA, United States <sup>355ml 5.9%</sup>	5.25
Brewdog Vagabond Gluten Free, Scotland <sup>355ml 4.5%</sup>	5.25
Guinness, Ireland <sup>500ml 4.2%</sup>	5.25
Doom Bar, Cornwall <sup>500ml 4.3%</sup>	5.25
Heineken 0.0%, Amsterdam <sup>330ml 0.0%</sup>	3.25

## SPIRITS & MALTS

Prices include mixer. Served in 25ml or 50ml measures.

	25   50
JJ Whitley Russian Artisanal Vodka	3.65 / 5.85
Captain Morgan White Rum	3.65 / 5.85
Captain Morgan Dark Rum	3.65 / 5.85
Archers Peach Schnapps	3.65 / 5.85
Malibu Coconut Rum	3.65 / 5.85
Moorlands Whisky	3.65 / 5.85
Napoleon Brandy	3.65 / 5.85
JJ Whitley Vanilla Vodka	4.65 / 6.85
Smirnoff Vodka	4.65 / 6.85
Bacardi White Rum	4.65 / 6.85
Bell’s Whisky	4.65 / 6.85
Jack Daniel’s Whiskey	4.65 / 6.85
Jameson Irish Whiskey	4.65 / 6.85
Southern Comfort	4.65 / 6.85
Kraken Dark Rum	4.65 / 6.85
Disaronno	4.65 / 6.85
Tia Maria	4.65 / 6.85
Bailey’s Irish Cream	4.65 / 6.85
Martini Extra Dry	4.65 / 6.85
Aberlour 12yo	7.85
Cragganmore 12yo	7.25
Oban 14yo	10.75

## WINE SELECTION

White	125   175   Bottle
Bird Island Sauvignon, South Africa	3.45 / 4.45 / 17.95
Casa De Rossa Pinot Grigio, Italy	3.85 / 4.75 / 18.95
Vinamar Chardonnay, Australia	3.95 / 4.85 / 19.95
Chateau Ste. Michelle Columbia Valley Riesling, USA	23.95
Fern Bird Sauvignon Blanc, Marlborough New Zealand	25.95
Rose	125   175   Bottle
Casa De Rossa Pinot Grigio Blush, Italy	3.85 / 4.75 / 18.95
Desert Rose Zinfandel, California USA	4.25 / 5.25 / 20.95
Red	125   175   Bottle
Vamonos Merlot, Chile	3.45 / 4.25 / 17.95
Homeward Bound Shiraz, Australia	3.75 / 4.85 / 19.95
Trapiche Melodias Malbec, Argentina	4.25/ 5.25 / 20.95
Rioja Crianza Ramon Bilbao, Spain	26.95
Vina Leyda Pinot Noir Reserva, Chile	34.95
Châteauneuf Reserve des Oliviers Maison Favier, France	49.95
Sparkling & Champagne	125   Bottle
Via Vai Prosecco, Italy	6.75 / 24.95
Tosti Rose Moscato, Italy	21.95
Mumm Cordon Rouge Brut, France	69.95
Mumm Rosé Brut, France	89.95
Laurent-Perrier Brut Vintage, France	99.95

## GIN COLLECTION

Prices include mixer. Served in 25ml or 50ml measures.

	25   50
Gordon’s	3.95 / 5.95
Hendrick’s	5.65 / 8.85
Bombay Sapphire	4.65 / 6.95
Aber Falls Orange Marmalade	6.25 / 9.25
Warner Edwards Rhubarb	6.45 / 9.85
Warner Edwards Elderflower	6.25 / 9.25
JJ Whitley Strawberry	5.85 / 9.65
Whitley Neill Raspberry	5.65 / 8.85
Boe Passion Fruit	6.25 / 9.25
Boe Parma Violet	5.65 / 8.85
Verano Watermelon	5.25 / 8.25
Sipsmith Sloe	6.25 / 9.25
Boutique-y Cherry	5.65 / 8.85

## CASK SELECTION

**Ask us about our small but fantastic selection of cask ales available today. We regularly change our ales to offer you something new each time.**

## HANDCRAFTED COCKTAILS

**Fruit Daiquiri**; white rum, lime juice & crushed ice blended with strawberry / bubblegum / watermelon / cherry / passion fruit 7.85

**Pornstar Martini**; passion fruit & vanilla vodka cocktail, served with a shot of prosecco 9.25

**Long Island Iced Tea**; a devilish mix of rum, vodka, gin, triple sec & tequila, lengthened with lime & pepsi 8.75

**Frozen Piña Colada**; a sweet must have cocktail, white rum blended with coconut, pineapple & crushed ice 7.95

**Margarita**; tequila, lime & triple sec blended with crushed ice, served in a salt rimmed glass, also offered in strawberry or cobalt 7.25

**Gin & Jam**; warner edwards rhubarb gin, real raspberry jam & lemon all wrapped up in a jam jar 8.75

**Mojito**; white rum, fresh lime, mint, sugar syrup, topped with soda, served classic or flavoured: strawberry, blackberry or elderflower <sup>20p</sup> 8.25

**Bramble**; gin with muddled blackberries, crème de cassis, sugar & lemon 7.95

**After Eight Martini**; bailey’s irish cream & chocolate liqueur blended with fresh mint 8.95

**Cosmopolitan**; vodka shaken with cranberry & triple sec, finished with lime & the zest of an orange 7.85

**Disaronno Cherry Sour**; a cherry twist on the classic sour 7.95

**Espresso Martini**; vodka meets the silky sweetness of kahlua, shaken with freshly ground espresso 8.45

**Honey Bear**; jim beam bourbon sweetened with honey & spiced with ginger beer & rosemary 7.85

**Mile High**; join the club, bombay sapphire, blue curaçao & watermelon 7.95

**Kir Royale**; a classic fizz cocktail, crème de cassis topped with fizz 7.95

**Flavoured Bellini**; strawberry, pineapple or raspberry topped with fizz 7.95

**New Orleans Sweet Tea**; malibu coconut rum, southern comfort, grenadine & pepsi 7.25

## SOFT DRINKS

Pepsi max, pepsi diet, lemonade	2.15 / 3.15
J2O orange & passionfruit / apple & mango	3.15
Fentimans; cherry cola, dandelion & burdock, sparkling elderflower, rose lemonade	3.75
Still / sparkling water	2.15 / 3.15
Italian soda; vanilla, strawberry, raspberry, passion fruit, watermelon, pineapple or cherry	2.75