

To share

Freshly baked bread and marinated olives (v)(n)	£3.95
Asia: duck spring rolls, bang bang chicken, tiger prawn and red onions bhajis, thai fish cakes and tempura asparagus (n)	£13.95
South America: beef empanadas, chargrilled chorizo, mini chicken burritos, king prawn ceviche, seared black snapper with chimichurri, guacamole and green pepper salsa	£14.50

Starters and small plates

Broccoli and cheshire blue cheese soup with horseradish creme fraiche (v)	£4.95
Smoked haddock fishcake with wilted spinach, poached egg and grain mustard sauce	£6.50
Tiger prawn and red onion bhajis	£7.95
King scallops with chorizo and balsamic roasted red peppers	£8.95
Lebanese chicken skewers with tahini sauce and fattoush salad	£6.95
Duck spring rolls with sweet chilli and ginger dip	£6.95
Tempura asparagus and shitake mushrooms with sweet soy and sesame dip (v)(n)	£6.50
Chargrilled halloumi fritters with spicy lentil and chickpea salad (v)	£5.95

Mains

Fish and chips with mushy peas and tartare sauce	£13.95
Indonesian spiced whole seabass, grilled in banana leaf with coconut and chilli peanuts (n)	£16.95
Roast crispy duck with stir fried green pepper and black bean noodles	£14.95
Thai red chicken curry with jasmine rice (n)	£13.95
Harrisa roasted chicken with chargrilled vegetables and lemon cous cous	£14.95
Marinated halloumi cheese with falafel, roast cherry tomatoes, olive and pine nut dressing (v)(n)	£10.95

Grill

Seabream with lemon butter	£14.95
8oz fillet steak with slow roast tomatoes mushrooms and pepper sauce	£21.95
Smoked garlic and thyme barnsley chop with mint gravy	£16.95
Homemade cheshire beef burger with mustard relish and fries	£11.50

Rice, noodles and pasta

Malayan spiced chicken kebabs with hot and sour noodles (n)	£11.50
Teriyaki salmon with wok fried soba noodles and steamed bok choy (n)	£11.95
King prawn and chorizo risotto	£11.95
Roasted red pepper risotto with gorgonzola cheese (v)	£10.95

Sides

Hand cut chips	£2.95
French fries	£2.95
Roast garlic mash	£2.95
New potatoes with parsley butter	£2.95
Wok fried asian greens	£2.95
Stir fried tender stem broccoli with pine nuts (n)	£3.50
Buttered spinach	£3.50
Plum tomato and red onion salad	£3.50
Rocket and parmesan salad	£3.50

Wine

White wine

	Glass 175ml	Bottle
Sauvignon Blanc, Panilonco, Lontue, Chile 2008	£4.25	£16.95
Pinot Grigio, Ca Zellina, Veneto, Italy 2007	£4.75	£18.95
Chenin Blanc, Simonsig Estate, Stellenbosch, South Africa 2008		£24.00
Sauvignon Blanc, Kotare, Marlborough, New Zealand 2008		£26.00
Gavi di Gavi, La Caplana, Piemonte, Italy 2007		£29.00
Chablis, Domaine de la Colombier, France 2007		£32.00
Chateaufeuf du Pape Blanc, Domaine Berthet Rayne, France 2006		£45.00
Pouilly Fuisse, Domaine Les Vieux Murs, France 2007		£50.00

Rose Wine

Pinot Grigio Blush, Ca Zellina, Veneto, Italy 2007	£4.75	£18.95
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Red Wine

Cabernet Sauvignon, Panilonco, Colchagua, Chile 2008	£4.25	£16.95
Crianza, Tempranillo / Merlot, Valderba, Spain 2004	£4.75	£18.95
Ribera del Duero, Bodegas San Roque, Spain 2006		£26.00
Pinot Noir, Kotare, Marlborough, New Zealand 2006		£28.00
Reserva Malbec, Terrazas, Mendoza, Argentina 2006		£30.00
Rioja Gran Reserva, Izarbe, Spain 1999		£45.00
Chateaufeuf du Pape, Domaine Lafond, France 2004		£55.00
Nuits St Georges 1 ^{er} Cru, Domaine des Clos, France 2004		£60.00

wine vintages subject to availability

(v) denotes dishes which are vegetarian

(n) denotes dishes which contain nuts. Due to the presence of nuts in our restaurant, nut traces may be found in any of our items