



Nibbles and starters

Roasted Red Pepper Soup £8

Served with a crusty roll

Patatas Bravas £6

Spicy tomato sauce, garlic aioli & parsley (v, gf)

King Prawn Pil Pil £8(gfo)

Pan fried with garlic & chilli olive oil, served with
toasted ciabatta

Sharing Artisan Bread Bowl £6 (ve)

with a balsamic & olive oil dip

Salt & Pepper Calamari £8 (gf)

served with an aoli dip

Crispy Chicken Wings £6 (gf)

in a sticky BBQ sauce

Little Cubs Menu

2 courses £13 | 3 courses £17

Mini Roars £4.5

Soup of the Day & bread roll

Garlic Ciabatta (add cheese £1)

Might Mains £9

Roast Ham

mashed potato, garden peas & gravy

Cheese & Tomato Pizza

BBQ sauce & chips

Fish & Chips

garden peas or sweetcorn

Kids Burger

coleslaw & fries

Safari Sweets £4.5

Chocolate Brownie & honeycomb ice cream

Sticky Toffee Pudding

caramel sauce & honeycomb ice cream

SUNDAY ROASTS

ROAST BEEF £18.00

ROAST HAM £17.50

TRADITIONAL TURKEY £19

MIXED ROAST £19.50

CHOOSE 2 MEATS

NUT ROAST £16.50

CHILD'S ROAST £9.00

All roast dinners are served with roast potatoes, seasonal
vegetables, cauliflower cheese, Yorkshire pudding and gravy

Family Style Roast Dinners to Share £20PP



Fish & Chips £17 (gf)

beer battered haddock served with mushy peas, homemade tartar
sauce & lemon for squeezing

Beef Bourignon £19(gf)

Served with roast potatoes and seasonal vegetables

Buttercross Pork & Leek Sausages £16 (gf, veo)

served with roast potatoes, seasonal vegetables and gravy
(choose our vegetarian sausages to go meat free)

Desserts

Espresso Martini Creme Brulee £8 (gf, v)

Kahlua & Espresso baked custard finished with a
caramalised sugar crust

Christmas Pudding £8(gfo, v, vg)

served warm with brandy sauce and redcurrants

Triple Chocolate Cookie Dough £8 (v)

served with Cheshire Farm's vanilla ice cream

Apple, Fig & Ginger Crumble £8 (veo, gfo)

served with vanilla ice cream or custard

Cheshire Farm's Ice-cream (veo, gf)

2 scoops £5 | 3 scoops £7.50

choose from vanilla, double chocolate,
strawberries & cream or honeycomb

Say Cheese £11

enjoy a selection of local cheeses chosen by the
kitchen. Three seasonal cheeses served with
biscuits, grapes & homemade fruit chutney

Mini Dessert & Hot Drink £6

Choose any standard hot drink and enjoy a mini
chocolate brownie or sticky toffee pud on the side!

Hot Drinks

Americano £2.75

Mocha £3.75

Cappuccino £3.20

Hot Chocolate £3.75

Flat White £3.20

Espresso £2.50

Latte £3.50

Espresso Dble £3.50

Tea Pot £2.75

Breakfast, Earl Grey, Green, Chamomile or
mint

Coffee Liqueur £7.00

Ask your server for their favourite!

Dietary Symbols

(v) vegetarian, (ve) vegan, (veo) vegan option, (gf), gluten free, (gfo) gluten free option if you suffer from a food intolerance or allergy please let your server know before ordering.