

WINE LIST

a

WHITE WINE

DRY & CRISP



VIURA, CASTILLO DE PIEDRA SPAIN 4.65 6.15 18.00

hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

PINOT GRIGIO, LYRIC ITALY 5.00 6.65 19.50

a really characterful pinot grigio, with tempting apricot, peach and melon fruit

SAUVIGNON BLANC, CLOUD FACTORY NEW ZEALAND 6.40 8.50 25.00

alive with aromas of stone-fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

GAVI 'LA LANCELOTTA', PIEMONTE ITALY 25.00

gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

FURMINT, KARDOS HUNGARY 27.00

the discovery of the year... fabulous furmint from the famous tokaj region 'was' hungary's best kept secret until now. fresh, dry and super tasty

—DITCH DISCOVERY—

CHABLIS, DOMAINE DE LA MOTTE FRANCE 33.00

ripe lemon, crisp and steely just as you'd expect from a great chablis

PINOT GRIS, SHARPHAM ESTATE ENGLAND 39.00

an english gem bursting with tangy citrus flavours. perfect to enjoy on its own or with fish and shellfish

SAUVIGNON BLANC, CLOUDY BAY NEW ZEALAND 58.00

crisp and intensely fruity, this sauvignon blanc is a new zealand star. this single wine did more to secure new zealand's reputation as an international heavyweight than any other. elegant, crisp, perfect and still a head-turner

FRUITY & AROMATIC



VERMENTINO, COLOMBARD, CASTILLO DE PIEDRA SPAIN 5.75 7.65 22.50

this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness

PICPOUL DE PINET, DUC DE MORNY FRANCE 23.50

exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

GRENACHE BLANC TERRET BOURRET, VILLE MARIN FRANCE 24.00

from sun-kissed vineyards on french coast, this dry and fruity white is a perfect match to the oysters from the bay it overlooks

—DITCH DISCOVERY—

ALBARIÑO, VILA NOVA PORTUGAL 25.50

an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

RICH & COMPLEX



CHENIN BLANC, CULLINAN VIEW SOUTH AFRICA 19.50

deliciously fresh and creamy with peachy fruit character. a classic south african style

UNOAKED CHARDONNAY, LISTENING STATION AUSTRALIA 6.15 8.20 24.00

grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish

CHARDONNAY PINOT GRIS, DIXIE HUNGARY 31.00

named after winery owner nimrod kovacs love of jazz, this upbeat fusion hits rich smoky notes

NATURAL SAVATIANO, PAPAGIANNAKOS GREECE 36.00

organically farmed, wild yeast, no added sulphur and unfiltered, this is a unique, fantastic food friendly natural wine. once decanted, you'll appreciate how natural this wine is with it's "floaty crystals"

—DITCH DISCOVERY—

RED WINE

SOFT & JUICY



TEMPRANILLO, EL VELERO SPAIN 4.65 6.15 18.00

cherry-red tempranillo that shows strawberry and fruits of the forest

MERLOT, LES OLIVIERS FRANCE 5.65 7.50 22.00

fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy

GARNACHA TINTORERA, LAYA SPAIN 27.00

one of the few grapes to get it's colour from the pulp as well as the the skin. at 15% this richly fruity red is as powerful as a spanish bull!

—DITCH DISCOVERY—

CABERNET SAUVIGNON, MONTEVISTA CHILE 6.15 8.15 24.00

expressive cabernet crammed full of varietal character and finesse

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ITALY 33.00

aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

SMOOTH & FRUITY



RIOJA, VEGA PIEDRA SPAIN 6.00 8.00 23.50

a great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice

PINOT NOIR GRAN RESERVA, NOVAS CHILE 26.50

bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

MALBEC, CHATEAU PINERAIE CAHORS' FRANCE 31.00

although popularised in argentina this hearty red, crafted by the burc sisters, comes from malbec's spiritual home in south west france

—DITCH DISCOVERY—

RIOJA GRAN RESERVA, ONTANÓN (2005) SPAIN 46.00

beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

CHUNKY & INTENSE



SHIRAZ, SOLDIER'S BLOCK AUSTRALIA 5.65 7.50 22.00

medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

BARBERA D'ASTI, SUPERIORE, CROCERA ITALY 26.00

fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

PORTILLO MALBEC, MENDOZA ARGENTINA 7.15 9.50 28.00

ruby red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla. fresh fruit flavours supported by sweet and round tannins

DOMAINE DES TOURELLES LEBANON 31.00

superb award winning red from lebanon's oldest winery in the famed bekaa valley, satisfyingly fruity and oozing personality

—DITCH DISCOVERY—

AMARONE DELLA VALPOLICELLA, PRA (2011) ITALY 79.00

an amarone of unusual grace and purity from the celebrated graziano pra – a sublime wine

ALCOHOL FREE

SPARKLING WINE

CODORNÍU ZERO 18.00

An alcohol free sparkling wine showing fresh sweet tropical fruit, apple and citrus flavours

WHITE WINE

NATUREO MUSCAT, TORRES 20.50

green apples, peaches and citrus, bright and refreshing finish - very sophisticated flavours and 0.0% abv

ROSÉ WINE

PINK & DELICIOUS



WHITE ZINFANDEL, JACK & GINA USA 5.00 6.65 19.50

a soft and juicy rosé full of summer berry fruits and plenty of lively acidity

PINOT GRIGIO ROSÉ, MIRABELLO ITALY 5.15 6.85 20.00

strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish

PINOT NOIR ROSÉ, LIEUX PERDUS FRANCE 24.00

lieux perdus translates to "lost places" sit back and get lost in this light pink full of red fruit flavours

—DITCH DISCOVERY—

CHAMPAGNE & SPARKLING

MODERN & VIBRANT



LAMBRUSCO, CANTINA DI SOLIERA ITALY 26.00

this off-dry sparkling red from italy's gastronomic heartland delivers lashings of juicy cherry flavours. great to drink on its own but perfect with sausages, charcuterie or spicy dishes. at only 8%, a second bottle beckons

—DITCH DISCOVERY—

PROSECCO, VIGNANA ITALY 5.00 27.00

stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears

SPARKLING ROSÉ, DOLCE COLLINE ITALY 5.50 30.00

a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto

CLASSIC CHAMPAGNE



LOUIS DORNIER ET FILS BRUT 9.50 54.00

a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate

LOUIS DORNIER ET FILS BRUT ROSÉ 59.00

delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

VEUVE CLICQUOT YELLOW LABEL half 39.00

a rather famous champagne for all the right reasons – a richer, more flavoursome fizz

with layers of baked apple and a nice magnum 145.00

touch of cream on the finish

LAURENT PERRIER LA CUVÉE BRUT 65.00

delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

LAURENT PERRIER CUVÉE ROSÉ BRUT 95.00

delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour

DOM PÉRIGNON 200.00

a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

'DITCH DISCOVERIES

all the highlighted wines are 'ditch discoveries', which come highly recommended. we work very closely with hangingditch, an award winning independent manchester wine merchant. together we are striving to find you the very best individual and hand-crafted wines



these wines will be decanted at your table

all wines served in 175ml or 250ml measures unless otherwise stated
125ml measures also available • vintages may vary

GLUTEN FREE MENU



NIBBLES

MARINATED BOSCAIOLA OLIVES	3.25
TOMATO & BASIL BRUSCHETTA ^[V]	4.50
toasted gluten free bread topped with walnut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella	

STARTERS

TODAY'S SOUP ^[V]	4.50
with gluten free bread	
MUSHROOMS ON TOAST ^[V]	6.00
wild and field mushrooms with garlic and truffle oil on toasted gluten free bread	
SMOKED HADDOCK RISOTTO	6.50 / 11.00
locally smoked haddock and sautéed leek risotto with a soft poached egg	
PAN-FRIED KING PRAWNS	8.50
in a tomato, garlic and chilli sauce with toasted gluten free bread	

MAINS

TOMAHAWK PORK CHOP	15.50	SPINACH, POTATO & AUBERGINE CURRY ^[V]	12.50
with fennel puree, mini toffee apple and any two sides		with wild & jasmine rice and fresh coriander	
PAN-FRIED SEABASS	17.50	MALAYAN CHICKEN	14.50
with a lemon & dill cream sauce and any two sides		chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice	
LOBSTER & KING PRAWN RISOTTO	23.50		
half a baked lobster with pan-fried king prawns, cherry tomato and parmesan risotto			

GRILL WITH ANY TWO SIDES

ALL OUR BEEF COMES FROM GRASS FED LANCASHIRE CATTLE DIRECT FROM THE FARM. THEY ARE DRY HUNG ON THE BONE TO ENSURE EXCEPTIONAL FLAVOUR

8OZ SIRLOIN STEAK	19.00	7OZ FILLET STEAK	24.50
a juicy, full flavour steak with a firm texture, recommended medium rare		the most tender steak, a premium cut, recommended rare	
10OZ RIB-EYE STEAK	22.00	RUMP OF LAMB	16.50
well marbled and intensely flavoured, recommended medium		served pink or cooked through	
32OZ T-BONE STEAK	30.00 PER PERSON	(for two people sharing)	
a truly impressive steak made up of both sirloin and fillet separated by a large bone. recommended medium-rare with red wine & pancetta gravy and walnut pesto			

PIZZAS

ALL OUR PIZZAS ARE MADE ON AN EIGHT-INCH GLUTEN FREE BASE & SERVED WITH A SIDE OF YOUR CHOICE

BUFFALO MOZZARELLA & TOMATO ^[V]	10.00	SPICY SAUSAGE	12.00
with fresh basil and sun-blushed tomatoes		'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream	
KING PRAWN & CHORIZO	11.00	BLUE CHEESE & PARMA HAM	12.50
with avocado crème fraîche, cherry tomatoes and wild rocket		italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes	

DESSERTS

LONGRIDGE FARM'S ICE CREAM	6.00
choose from vanilla, honeycomb or chocolate	
PASSION FRUIT ETON MESS	6.50
with mango curd, fresh passionfruit & kiwi, coconut cream meringue and macadamia nuts	
STICKY TOFFEE PUDDING	6.50
gluten free sticky toffee pudding with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream	
DARK CHOCOLATE & CLEMENTINE TORTE	6.50
served with longridge farm's vanilla ice cream	

GLUTEN FREE BEER

PERONI GLUTEN FREE offers a delicate balance of bitterness and citrus aromatic notes with a surprisingly quick and dry finish

4.50

ROCK OYSTERS
with shallot vinegar and tabasco

3 for 7.00 / 6 for 14.00
9 for 21.00 / 12 for 28.00

SALADS

AROMATIC LAMB & CHARGRILLED HALOUMI	7.00 / 13.50
cumin and thyme rubbed lamb with chargrilled halloumi, chickpeas roasted red peppers, aubergines, courgettes, mixed leaves and mint yoghurt	
GOATS' CHEESE ^[V]	6.50 / 11.50
yellisons farm goats cheese with beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with balsamic vinegar	

SIDES

ALL 3.50

DAUPHINOISE POTATOES ^[V]	
sliced potatoes baked with cream, garlic and gruyère	
SPRING ONION MASH ^[V]	
FENNEL & PANCETTA CABBAGE	
FRENCH BEANS ^[V]	
with shallot and mint butter	
MAPLE GLAZED ROOT VEGETABLES ^[V]	
carrot, parsnips and celeriac	
ROCKET & PARMESAN SALAD ^[V]	
with red onion, balsamic and toasted pine nuts	

SAUCES

ALL 1.50

RED WINE, MUSHROOM & PANCETTA GRAVY	
WALNUT PESTO	

LUNCH MENU

STARTERS

TODAY'S SOUP ^[V]
with gluten free bread

TOMATO & BASIL BRUSCHETTA ^[V]
toasted gluten free bread topped with walnut pesto, heritage tomatoes kalamata olives and buffalo mozzarella

MUSHROOMS ON TOAST ^[V]
wild and field mushrooms with garlic and truffle oil on toasted gluten free bread

MAINS

SMOKED HADDOCK RISOTTO
locally smoked haddock sautéed leek risotto with a soft poached egg

5OZ RUMP STEAK
tenderised 5oz rump steak with buttered new potatoes, mushroom & pancetta sauce

CHARGRILLED CHICKEN
with baby baked potatoes, french beans and confit garlic cream sauce

DESSERTS

LONGRIDGE FARM'S ICE CREAM
choose from vanilla, honeycomb or chocolate

STICKY TOFFEE PUDDING
gluten free sticky toffee pudding with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

CROPWELL BISHOP STILTON
with gluten free crostini and grapes

2 COURSES £12.50

served monday - friday 12pm -6pm and saturday until 4pm

SUNDAY MENU

STARTERS

TODAY'S SOUP ^[V]
with gluten free bread

TOMATO & BASIL BRUSCHETTA ^[V]
toasted gluten free bread topped with walnut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

MUSHROOMS ON TOAST ^[V]
wild and field mushrooms with garlic and truffle oil on toasted gluten free bread

MAINS

ROAST RUMP OF BEEF
with baby baked new potatoes, mash, maple root vegetables, cabbage purée, french beans and a red wine jus

SLOW ROAST PORK
with herb buttered new potatoes, mash, maple glazed root vegetables, french beans and a red wine jus

MALAYAN CHICKEN
chargrilled chicken breast with pak choi, edamame beans and red peppers in an aromatic chilli and coconut sauce served with jasmine & wild rice

SMOKED HADDOCK RISOTTO
locally smoked haddock and sautéed leek risotto with a soft poached free range egg - also available as a starter

DESSERTS

LONGRIDGE FARM'S ICE CREAM
choose from vanilla, honeycomb or chocolate

STICKY TOFFEE PUDDING
gluten free sticky toffee pudding with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

DARK CHOCOLATE & CLEMENTINE TORTE
served with longridge farm's vanilla ice cream

1 COURSES £15.00

2 COURSES £18.00

3 COURSES £21.00

served from 12:30pm, every sunday