

WINE LIST



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

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

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"

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!

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

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 tanins

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

AMARONE DELLA VALPOLICELLA, PRA ^{(2011) ITALY} 79.00

an amarone of unusual grace and purity from the celebrated graziano prá - a sublime wine

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

CHAMPAGNE & SPARKLING

MODERN & VIBRANT



LAMBRUSCO, CANTINA DI SOLIERA ^{ITALY} 125ml 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

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 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

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

NATUREO ROSADO, TORRES 20.50

fresh and light, with ripe red and black fruit flavours and 0.0% abv

RED WINE

NATUREO SYRAH, TORRES 20.50

shows lovely, lively hedgerow fruit on a well balanced and juicy palate and 0.0% abv

'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
MUSHROOMS ON TOAST ^[V]	6.00
SMOKED HADDOCK RISOTTO	6.50 / 11.00
PAN-FRIED KING PRAWNS	8.00

with gluten free bread

wild and field mushrooms with garlic and truffle oil on toasted gluten free bread

locally smoked haddock and sautéed leek risotto with a soft poached egg

in a tomato, garlic and chilli sauce with toasted gluten free bread

SALADS

AROMATIC LAMB & CHARGRILLED HALOUMI	7.00 / 13.50
GOATS' CHEESE ^[V]	6.50 / 11.50
ALBERT'S CHICKEN CAESAR	6.50 / 11.50

cumin and thyme rubbed lamb skewers with chargrilled halloumi, roasted red peppers, aubergines, courgettes, mixed leaves and mint yoghurt

yellisons farm goats cheese with baby beetroot, butternut squash, red onion, mixed leaves and pine nuts with balsamic vinegar

with cos lettuce, crispy pancetta, heritage tomatoes and parmesan crisps

ROCK OYSTERS
with shallot vinegar and tabasco
3 for 7.00 / 6 for 14.00
9 for 21.00 / 12 for 28.00

MAINS

TOMAHAWK PORK CHOP	15.50	BUTTERNUT SQUASH & CHICKPEA CURRY ^[V]	12.50
PAN-FRIED SEABASS	17.50	MALAYAN CHICKEN	14.50
LOBSTER & KING PRAWN RISOTTO	23.50		

with fennel puree, mini toffee apples and any two sides

in an aromatic southern thai curry sauce with edamame beans and wild & jasmine rice

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

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
10OZ RIB-EYE STEAK	19.00	RUMP OF LAMB	16.50
30OZ TOMAHAWK STEAK	30.00 PER PERSON		

a juicy, full flavour steak with a firm texture, recommended medium rare

the most tender steak, a premium cut, recommended rare

well marbled and intensely flavoured, recommended medium

served pink or cooked through

a truly impressive rib steak served on the bone- succulent, tender and beautifully marbled, recommended medium

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	10.00	SPICY SAUSAGE	12.00
GOATS' CHEESE & ASPARAGUS ^[V]	11.00	BLUE CHEESE & PARMA HAM	12.50

with fresh basil and sun-blushed tomatoes

with wilted baby spinach, walnut pesto, toasted almonds and mozzarella (no tomato)

'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

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
STICKY TOFFEE PUDDING	6.50
MANGO & COCONUT CHEESECAKE	7.50

choose from vanilla, honeycomb or chocolate

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

with roasted cashew nuts and pistachios, mango syrup and fresh blueberries

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

BREAKFAST

served 10 - 11:45am every saturday and sunday

SHASHUKA	7.50
BACON & EGGS	6.50
AVOCADO ON TOAST	7.00
SMOKED SALMON AND SCRAMBLED EGGS	7.50

two eggs poached in a pan of slow cooked tomatoes, peppers, crumbled feta and chilli served with gluten free toast

grilled back bacon served with two poached eggs, grilled tomato and gluten free toast

avocado, tomato and red onion salsa on gluten free toast topped with a poached egg and crispy pancetta

scrambled eggs and beetroot cured salmon with capers & lemon on gluten free toast

LUNCH MENU

STARTERS

TODAY'S SOUP

with gluten free bread

POACHED SALMON

with lemon dill potato salad and spinach

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 and sautéed leek risotto with a soft poached free range egg - also available as a starter

ALBERT'S CHICKEN CAESAR

with cos lettuce, crispy pancetta, heritage tomatoes and parmesan crisps

BUTTERNUT SQUASH & CHICKPEA CURRY ^[V]

in an aromatic southern thai curry sauce with edamame beans and wild & jasmine rice

5oz RUMP STEAK

tenderised 5oz rump steak with spring onion mash and a red wine, mushroom & pancetta gravy

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

2 COURSES £12.50

served monday - friday 12 - 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 herb buttered new potatoes, mash, carrot, carrot, broccoli and a red wine jus

SLOW ROAST PORK

with herb buttered new potatoes, mash, carrot, carrot, broccoli 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

1 COURSES £15.00

2 COURSES £18.00

3 COURSES £21.00

served from 12:30pm, every sunday