

# 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

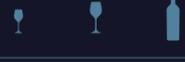
**GRENACHE BLANC TERRET BOURRET, VILLE MARIN** FRANCE 24.00

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"

—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

**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 <sup>[V]</sup> 4.50  
toasted gluten free bread topped with walnut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

## STARTERS

TODAY'S SOUP <sup>[V]</sup> 4.50  
with gluten free bread

MUSHROOMS ON TOAST <sup>[V]</sup> 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

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, roasted red peppers, aubergines, courgettes, mixed leaves and mint yoghurt

GOATS' CHEESE <sup>[V]</sup> 6.50 / 11.50  
yellisons farm goats cheese with beetroot, roasted butternut squash, red onion, chickpeas, mixed leaves and pine nuts with balsamic vinegar

## MAINS

TOMAHAWK PORK CHOP 15.50  
with fennel puree, mini toffee apple and any two sides

PAN-FRIED SEABASS 17.50  
with a lemon & dill cream sauce and any two sides

LOBSTER & KING PRAWN RISOTTO 23.50  
half a baked lobster with pan-fried king prawns, cherry tomato and parmesan risotto

SPINACH, POTATO & AUBERGINE CURRY <sup>[V]</sup> 12.50  
with wild & jasmine rice and fresh coriander

MALAYAN CHICKEN 14.50  
chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice

## SIDES ALL 3.50

DAUPHINOISE POTATOES <sup>[V]</sup>  
sliced potatoes baked with cream, garlic and gruyère

SPRING ONION MASH <sup>[V]</sup>

FENNEL & PANCETTA CABBAGE

FRENCH BEANS <sup>[V]</sup>  
with shallot and mint butter

MAPLE GLAZED ROOT VEGETABLES <sup>[V]</sup>  
carrot, parsnips and celeriac

ROCKET & PARMESAN SALAD <sup>[V]</sup>  
with red onion, balsamic and toasted pine nuts

## SAUCES ALL 1.50

RED WINE, MUSHROOM & PANCETTA GRAVY

WALNUT PESTO

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

7OZ FILLET STEAK 24.50  
the most tender steak, a premium cut, recommended rare

10OZ RIB-EYE STEAK 19.00  
well marbled and intensely flavoured, recommended medium

RUMP OF LAMB 16.50  
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 <sup>[V]</sup> 10.00  
with fresh basil and sun-blushed tomatoes

KING PRAWN & CHORIZO 11.00  
with avocado crème fraîche, cherry tomatoes and wild rocket

SPICY SAUSAGE 12.00  
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

BLUE CHEESE & PARMA HAM 12.50  
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

## BREAKFAST

served 10 - 11:45am every saturday and sunday

SHASHUKA 7.50  
two eggs poached in a pan of slow cooked tomatoes, peppers, crumbled feta and chilli served with gluten free toast

BACON & EGGS 6.50  
grilled back bacon served with two poached eggs, grilled tomato and gluten free toast

AVOCADO ON TOAST 7.00  
avocado, tomato and red onion salsa on gluten free toast topped with a poached egg and crispy pancetta

SMOKED SALMON AND SCRAMBLED EGGS 7.50  
scrambled eggs and beetroot cured salmon with capers & lemon on gluten free toast

## LUNCH MENU

### STARTERS

TODAY'S SOUP <sup>[V]</sup>  
with gluten free bread

TOMATO & BASIL BRUSCHETTA <sup>[V]</sup>  
toasted gluten bread topped with walnut pesto, heritage tomatoes kalamata olives and buffalo mozzarella

MUSHROOMS ON TOAST <sup>[V]</sup>  
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 12 - 6pm and saturday until 4pm

## SUNDAY MENU

### STARTERS

TODAY'S SOUP <sup>[V]</sup>  
with gluten free bread

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

MUSHROOMS ON TOAST <sup>[V]</sup>  
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

## 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