

STARTERS

Homemade Soup of the Day (V)(GF) with crusty bread (changes daily)	£5.25
Crispy Salt 'n' Pepper Coated Halloumi Sticks (V) with a sweet pomegranate 'n' molasses dressed salad	£6.25
Ward's Crispy Whitebait tossed with samphire & paprika, served with chunky homemade tartare sauce	£6.25
Chef's Smooth Chicken Liver Paté (GF) with toast soldiers and a walnut & raisin compôte	£5.50
Sticky Coca Cola Ribs (GF) (house speciality) with its own 'ickle finger bowl...bless!!	£6.95
Buffalo Style Chicken Strips with celery sticks, blue cheese 'n' hot sauce	£6.25
Homemade Red Pepper Houmous (V) (Vegan) with mixed olives, seeded salad, lemon and pitta bread	£5.50
Stilton & Port Creamed Mushrooms (V) on toasted ciabatta	£5.95
Smoked Salmon Breadstick Batons with Wirral watercress and a horseradish cream	£6.95
Seasons Eatings (V)(GF) a salad of roasted beetroot, tomato, orange, seeds, pomegranate & Feta cheese	£5.95
Warm Bacon, Black Pudding, Chorizo 'n' Tomato Salad topped with a crispy fried egg	£6.25
Pan Fried King Prawns sautéed with garlic, served atop a bruschetta with lemon, spring onion & chilli jam	£7.50
Panko Breaded Calamari Rings with chef's aioli and red tabasco & basil oil droplets	£6.95
Our Famous Kedgerree (GF) smoked fish, hard boiled egg, rice & mild curry spices (available as main course £11.95)	£6.25
Caribbean Jerk Salad (GF) mixed leaves 'n' jerk chicken with toasted coconut and a pineapple, cracked pepper 'n' tomato salsa	£6.25
Deep-fried Brie Wedges (V) with a cranberry, orange 'n' cointreau compôte	£6.25
Thai Style Salmon, Cod & Smoked Haddock Fishcakes with a sweet chilli dip	£6.25
Refreshment Rooms Duck Spring Rolls with Thai green 'slaw and sweet chilli	£6.95
Moules Marinières (GF) steamed in a creamy white wine sauce with a chunk of bread	£7.50
Crispy Salt 'n' Pepper Coated Cauliflower (V)(Vegan) with an 'ickle salad and Frank's hot sauce	£5.50
Smashed Avocado on Wholemeal Toast (V) with a poached free range egg and spiced grilled tomato	£5.50

SIDES

Basket of Chunky Chips (V)(Vegan)(GF)	£3.50	Garlic Ciabatta with Cheese (V)	£3.95
Basket of Skinny Fries (V)(Vegan)(GF)	£3.50	Onion Rings (V)(Vegan)	£3.50
Garlic Ciabatta (V)	£3.50	Chef's Peppercorn or Diane Sauce	£2.50
Thai 'slaw Side Salad (V)(Vegan)	£3.50	Our Infamous Salt 'n' Vinegar Sauce	£1.50
Marinated Greek Olives (V)(Vegan)(GF)	£3.50	Side Order of Chef's Chilli Beef (GF)	£3.95
Bruschetta (V)(Vegan) diced tomato, onion, garlic & Olive Oil	£3.95	Creamy Mustard Mash (V)	£3.50

Individual Presentation Birthday Cake (V) £9.00

MAINS

Please ask your server if you require more vegetables

Home Cooked Ham (GF) (served cold) with free range eggs and chunky chips	£10.95
Bangers 'n' Mash (GF) good quality chipolata sausage, mashed potato and lashings of onion gravy	£10.95
Refreshment Rooms Scouse with cider vinegar-braised local beetroot and crusty bread	£11.95
Creole Style Vegetable 'n' Avocado Flatbread Wrap (V)(Vegan) served with dirty rice and spicy salsa	£11.95
Original Beef Lasagne - Oven Baked with a small well dressed salad	£11.95
Wild Mushroom & Porcini Mezzelune Pasta (V) stuffed pasta crescents with a truffle cream and garlic ciabatta	£12.95
Half Roast Chicken (GF) with piri piri dressing, skinny fries, sweetcorn and house 'slaw	£12.95
Salmon Thermidor with cream, mustard, cheese 'n' brandy glaze, new potatoes and vegetables	£12.95
Caribbean Jerk Chicken with spiced creole vegetables, dirty rice and chef's rundown sauce	£12.95
Beer Battered Fresh Cod by Ward's Fish with chunky chips, mushy peas and chef's salt 'n' vinegar sauce	£12.95
Refreshment Rooms Steak 'n' Ale Pie with chunky chips, real gravy and a medley of vegetables	£12.95
Toad in the Hole Refreshment Rooms Style chipolata sausages in a homemade Yorkshire pud' with house mash & onion gravy	£10.95
Sticky Coca Cola Ribs (GF) served with corn on the cob, apple 'slaw and fries	£14.95
Moroccan Style Lamb & Sundried Fruit Tagine served with spicy ras-el-hanout potatoes and a medley of vegetables	£13.95
The 'Big Bob' Burger steak burger topped with cheese & bacon served with fries, chilli beef, chicken goujons & salad	£15.95
Refreshment Rooms Chicken Curry with half 'n' half rice & fries 'n' mango chutney	£11.95
Shoulder of Lamb Pot Roast with redcurrant, orange & mint jus, parmentier potatoes and carrot 'n' swede	£17.95
Chicken Fillet Burger (plain or Cajun spiced) with lettuce, mayo, fries and dressed salad	£11.95
10oz Grain Fed Angus Sirloin Steak (GF) 28 Day Aged, with chunky chips & a well dressed salad (Pepper/Diane sauce £2.50 extra)	£21.95
8oz Prime Rump Steak Au Poivre 28 Day Aged served with pepper sauce, chunky chips & a medley of vegetables	£18.95
Roast Vegetable & Lentil Cottage Pie (V) topped with cheesy bubble 'n' squeak mash	£11.95
Chef's Chilli Con Carné with salsa and half 'n' half skinny fries and dirty rice	£11.95
Belgian Slow Braised Beef Brisket Carbonnade (GF) in an orange & stout porter sauce, with mash and a medley of vegetables	£14.95
Strips of Prime Beef Fillet Lightly stir-fried with a fragrant Thai red curry sauce, Thai rice and Thai 'slaw	£14.95
Vegan Sloppy Joe (V)(Vegan) loose 'n' spicy burger on a sesame bun, skinny fries and a chickpea 'n' chilli salad (cheese £1 supp)	£12.95
Our Ham Hock 'n' Chicken Pie with house mash, gravy and a medley of vegetables	£12.95
Penne Pasta Primavera (GF)(V)(Vegan) tomato sauce with vegetable ribbons & cracked pepper	£11.95
Crispy Pork Belly (GF) with chunky chips, apple 'slaw and a pineapple, black peppper and tomato salsa	£13.95
Moules 'n' Frites (GF) mussels in cream & white wine sauce french style with a chunk of bread, skinny fries 'n' aioli	£12.95
6oz Home Made All Beef Cheeseburger with skinny fries, Romaine lettuce, red onion, cherry tomatoes and pink sauce	£11.95
Add toppings/accompaniments bacon £1 - pineapple £1 - chilli £2.50 - chicken goujons £2.50 - beef burnt ends £2.50	

If you require Ketchup, Mayo, BBQ Sauce etc... just ask

SIDES

Basket of Chunky Chips (V)(Vegan)(GF)	£3.50	Garlic Ciabatta with Cheese (V)	£3.95
Basket of Skinny Fries (V)(Vegan)(GF)	£3.50	Onion Rings (V)(Vegan)	£3.50
Garlic Ciabatta (V)	£3.50	Chef's Peppercorn or Diane Sauce	£2.50
Thai 'slaw Side Salad (V)(Vegan)	£3.95	Our Infamous Salt 'n' Vinegar Sauce	£1.50
Marinated Greek Olives (V)(Vegan)(GF)	£3.95	Side Order of Chef's Chilli Beef (GF)	£3.95
Bruschetta (V)(Vegan) diced tomato, onion, garlic & Olive Oil	£3.95	Individual Presentation Birthday Cake (V)	£9.00

SANDWICHES

All £7.50

on brown, white or gluten free with a handful of fries
Fish Finger 'n' Tartare Sauce
Cheddar Cheese & Pickle (V) (GF)
Classic BLT (GF)
Hand Cut Ham & Homemade Piccalilli (GF)
Smoked Salmon & Cream Cheese (GF)

PANINIS

All £7.50

on ciabatta with a handful of fries
Chicken & Bacon with Brie and Cranberry
Chef's Crispy Duck and Hoisin
Hand Cut Ham & Cheddar Cheese
Fish Finger & Tartare Sauce
Beef Burnt Ends squiggly beef bits with onion & BBQ sauce

CHILDREN'S MENU (under 10's) All £6.50

all kid's meals are served on a cold plate and include a fruit drink

Traditional Ham, Egg & Fries (GF)
Homemade Fish Fingers with fries & beans or peas
Fresh Chicken Goujons with fries & beans or peas
Roast Chicken Dinner (GF) with peas & carrots

Bangers 'n' Mash (GF) with separate plain or onion gravy
Home Made Lasagne oven baked
Penne Pasta (V) with freshly made tomato sauce & grated cheese
Chef's Coca Cola Ribs (GF) with fries & beans or peas (£1 supp)

CHILDREN'S DESSERTS (under 10's)

Kid's Ice Cream Cone	£1.80	Alabama Choc' Fudge Cake (GF) - vanilla ice cream	£3.00
Jammy Dodgers & Raspberry Ripple Pavlova	£3.00	Kid's Nutella & Vanilla Ice Cream Waffle	£3.00

SMALL FREAKSHAKE £4.95

Nutella & Bueno Crunch with a Curly Wurlly Stick and Cocoa Dust
or
Forest Berry 'n' White Chocolate Eton Mess with Toasted Marshmallows

PUDDINGS and SUCH



Nicholl's of Parkgate Ice Cream £5.50
2 scoops with a chocolate cigar (GF)

Vanilla, chocolate, strawberry, pistachio, cinder toffee
cherry Bakewell, raspberry ripple, coffee or vegan sorbet

Chef's Apple, Strawberry 'n' Rhubarb Crumble £5.50
with lashings of custard

Refreshment Rooms Cheesecake £5.50
topped with lemon curd & a meringue crumb 'n' fresh cream

Chocolate & Jaffa Cake Crème Brûlée £5.50
with almond bickies

Elderflower & Bramble Fruit Pavlova £5.50
with freshly whipped cream

Sticky Toffee Pudding £5.50
with vanilla ice cream and a Baileys drizzle

Warm Waffle £5.50
topped with strawberries, white chocolate and maple
syrup cream

Forest Fruit & Wirral Gin Trifle £5.50
with custard, cream and sugared almonds

Warm Chocolate Fudge Cake (Vegan) £5.50
with Hershey's chocolate sauce & raspberry ripple ice cream
(can be dairy free/vegan with sorbet)

Chef's All Singin' All Dancin' Cheese Board (GF) £7.50
a nice selection of English and continental cheeses with all the
bits 'n' bobs (add a glass of port for £2.50)

FREAKSHAKES

Small £4.95 Large £6.95

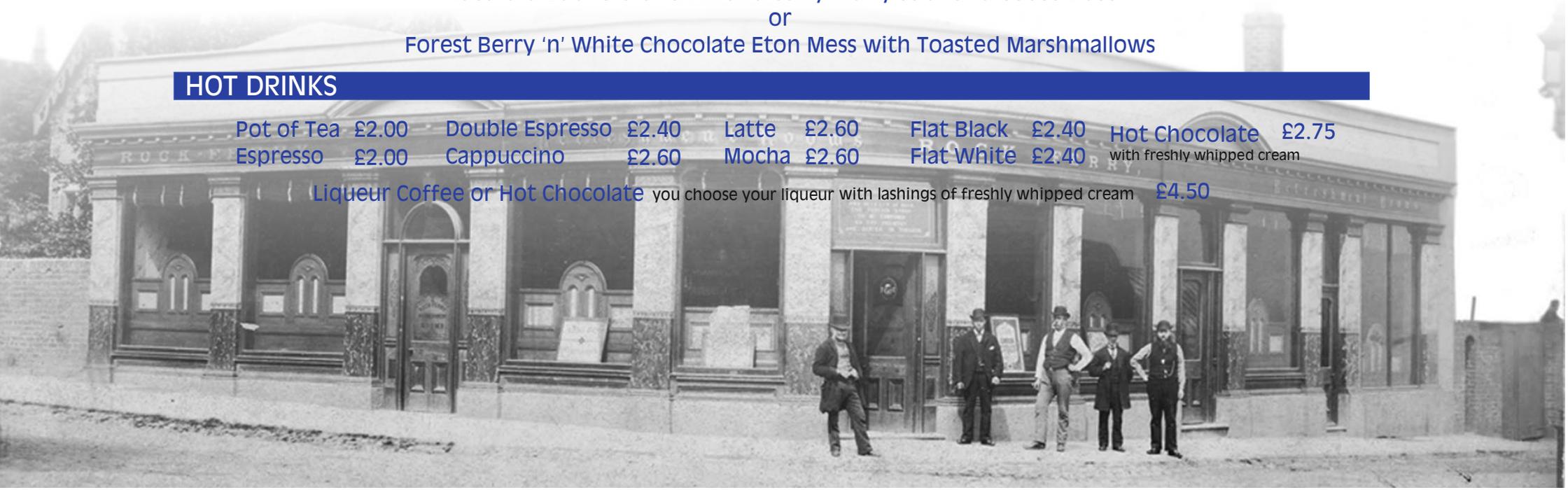
Nutella & Bueno Crunch with a Curly Wurly Stick and Cocoa Dust
or

Forest Berry 'n' White Chocolate Eton Mess with Toasted Marshmallows

HOT DRINKS

Pot of Tea	£2.00	Double Espresso	£2.40	Latte	£2.60	Flat Black	£2.40	Hot Chocolate	£2.75
Espresso	£2.00	Cappuccino	£2.60	Mocha	£2.60	Flat White	£2.40	with freshly whipped cream	

Liqueur Coffee or Hot Chocolate you choose your liqueur with lashings of freshly whipped cream £4.50



OVER 60's SPECIAL smaller portions available all day and night Monday, Tuesday & Wednesday

2 Courses £8.95 3 Courses £10.95

Starter

Homemade Soup (V)
with crusty bread

Homemade Red Pepper Houmous (V) (Vegan)
with mixed olives, seeded salad, lemon and pitta bread

Chef's Smooth Chicken Liver Paté (GF)
with toast soldiers and a walnut & raisin compôte

Thai Style Salmon, Cod & Smoked Haddock Fishcakes
with a sweet chilli dip

Warm Bacon, Black Pudding, Chorizo 'n' Tomato Salad
topped with a crispy fried egg

Stilton & Port Creamed Mushrooms (V)
on toasted ciabatta

Buffalo Style Chicken Strips
with celery sticks, blue cheese 'n' hot sauce

Main

Bangers 'n' Mash (GF)
good quality chipolata sausage, mashed potato and lashings of onion gravy

Beer Battered Cod
with chips, mushy peas & salt 'n' vinegar sauce

Moroccan Style Lamb & Sundried Fruit Tagine
served with spicy ras-el-hanout potatoes and a medley of vegetables

Our Famous Kedgeree (GF)
smoked fish, hard boiled egg, rice & mild curry spices

Penne Pasta Primavera (V)(Vegan)
tomato sauce with vegetable ribbons & cracked pepper

Home Cooked Ham (GF)
(served cold) with free range egg & chunky chips

Refreshment Rooms Scouse
with cider vinegar-braised local beetroot & crusty bread

Dessert

Elderflower & Bramble Fruit Pavlova
with freshly whipped cream

 **One Scoop of Ice Cream (GF)**
with fruit coulis
Vanilla, chocolate, strawberry, pistachio, cinder toffee cherry Bakewell, raspberry ripple, coffee or vegan sorbet

Warm Chocolate Fudge Cake (Vegan)
with Hershey's chocolate sauce & raspberry ripple ice cream (can be dairy free/vegan with sorbet)

Forest Fruit & Wirral Gin Trifle
with custard, cream and sugared almonds

Refreshment Rooms Cheesecake
with lemon curd & a meringue crumb 'n' fresh cream

Chef's Apple, Strawberry 'n' Rhubarb Crumble
with lashings of custard

Small Cheese Board (GF) (£1 supplement)

HOT DRINKS

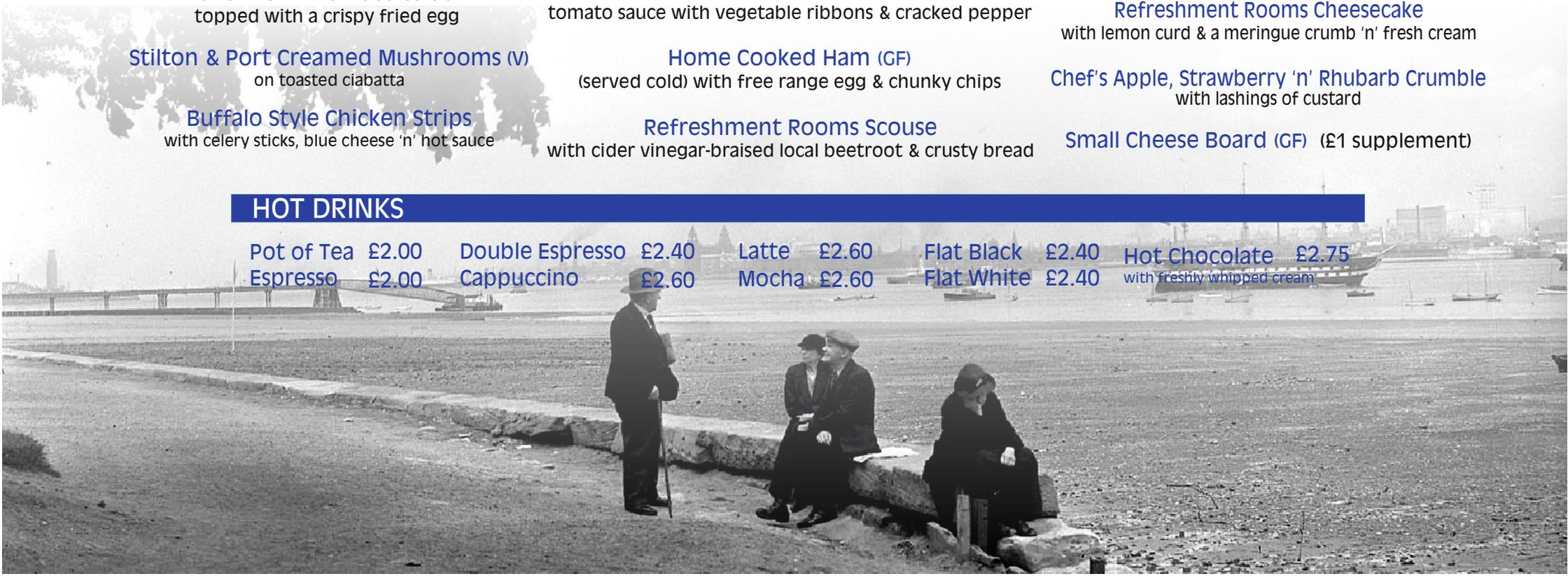
Pot of Tea £2.00
Espresso £2.00

Double Espresso £2.40
Cappuccino £2.60

Latte £2.60
Mocha £2.60

Flat Black £2.40
Flat White £2.40

Hot Chocolate £2.75
with freshly whipped cream



DRINKS

BEERS

	Pint
Admiral Gold Lager (4%)	£3.40
Carlsberg Lager (3.8%)	£3.50
San Miguel - Premium Lager (5.2%)	£4.25
Bohemia - Premium Lager (5%)	£4.25
Manchester Craft Lager (4.7%)	£4.25
JW Lees Smooth - Keg Bitter (3.9%)	£3.40
Cask Bitter - (ABV subject to change)	£3.50
Real Cider - (ABV subject to change)	£4.25
Somersby Cider (4.5%)	£3.40
Guinness Extra Cold (4.1%)	£4.25
Premium Cask (ABV subject to change)	£3.85

BOTTLED BEER & CIDERS

Budweiser (USA) (5%)	£3.60
Corona (Mexico) (4.6%)	£3.60
Beck's (Germany) (4.8%)	£3.40
Peroni (Italy) (5.2%)	£3.60
Magner's Apple (4.5%)	£4.25
Rekorderling wild berries or strawberry & lime 500ml (4%)	£4.80
Taffy Apple Cider (6%) Hurns Brewery South Wales	£4.25
WKD Blue (4%)	£4.00
Desperados (5.9%)	£4.00
Manns Brown (2.8%)	£2.10
Becks Blue (0%) (Alcohol Free)	£2.80

COCKTAILS

Full Range (please ask)	from £5.00
Cocktails or Pimms by the Pitcher	£12.00
Mini Bottle of Prosecco	£5.95

MENU

SPIRITS

Mainline Spirits (25ml) (except Brandy £2.75)	£2.50
Double House Spirits (50ml) includes draught mixer	£4.00
Full Range of:-	
Malts, Brandies, Posh Gins & Vodkas (25ml)	from £3.75
Fortified Wines (50ml) port, martini etc	from £2.00

SOFT DRINKS

Draught Mixer - Pepsi/Diet Pepsi/Elderflower tonic etc	£0.80
Fever Tree Tonic/Slimline Tonic	£2.10
Bottle Mixers - dry ginger/tomato/pineapple etc	£1.75
Fruit Juice apple/orange/cranberry/pineapple or tomato	£1.75
J20	£2.50
Bottle Coca Cola	£2.25
Bottle Diet Coca Cola	£2.25
Appetizer	£2.25
Britvic 55	£2.25
Red Bull	£2.50
Fruit Shoots or Kid's Organic Apple Juice	£1.20
San Pellegrino 330 ml orange/lemon/ blood orange/ grapefruit	£2.25
Draught 1/2 Pint Soft Drink	£1.80
Lemonade, Pepsi, Diet Pepsi, Orange Sunkist etc.	
Draught Pint Soft Drink	£2.80
Lemonade, Pepsi, Diet Pepsi, Orange Sunkist etc.	
Spring Water:	
300ml - Still or Sparkling	£2.00
750ml - Still or Sparkling	£3.50
Fentiman's Traditional:	
Ginger Beer	£2.60
Dandelion & Burdock	£2.60
Victorian Lemonade	£2.60
Wild English Elderflower	£2.60



WINE

LIST

HOUSE WINE	125ml	175ml	250ml	Bottle
WHITE				
Chenin Blanc, Hutton Ridge South Africa - 75cl 13.0% Mixed soft tropical fruits: mangos, guavas, apricots and melons	£2.70	£3.85	£5.50	£14.95
Sauvignon Blanc, Santa Helena Chile - 75cl 12.0% Crisp and dry, with soft, almost apple-y fruit and a delicate palate. Light, crisp & easy drinking.	£2.70	£3.85	£5.50	£14.95
Chardonnay, Santa Helena Chile - 75cl 13.0% Pale lemon yellow in colour. On the nose, ripened fruit such as peaches and apricot combined with hints of toast and butter. This is an elegant wine with tropical fruit, vanilla and honey aromas on the palate.	£2.70	£3.85	£5.50	£14.95
ROSÉ				
Zinfandel Rosé, Bulletin California - 75cl 10.5% Blackberry and cherry fruit driven - easy drinking.	£2.70	£3.85	£5.50	£14.95
RED				
Merlot Alto Bajo - Chile - 75cl 12.0% Warm, plummy fruit, soft and comfortable - just like the staff.	£2.70	£3.85	£5.50	£14.95
WHITE WINES				
Pinot Grigio IGP, Soprano - Italy - 75cl 12.0% Light straw colour with green tints, a fruity, flowery bouquet & a medium body refreshingly light & dry.D	£2.95	£4.25	£5.95	£16.95
Chardonnay, Paddock - Australia - 75cl 12.5.0% Juicy, sunpacked Ozzy with peach 'n' tropical fruit and crisp lemon acidity.	£2.95	£4.25	£5.95	£16.95
Sauvignon Blanc, Round Stone Bay - New Zealand - 75cl 12.5% An excellent sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.		N/A	N/A	£19.50
Chablis, Domaine Vincent Savestre - France - 75cl 12.5% A good example of this world famous white wine - steely dry with delicate, minerally Chardonnay fruit. Fresh and lively on the palate, & persistent rich lemony finish.		N/A	N/A	£26.00
ROSÉ WINES				
Pinot Grigio Rosato, Soprano - Italy 2010 - 75cl 12.0% Easy-drinking Pinot Grigio rosato, delicate pink in colour with a light floral aroma blended with soft berry fruit. Supple & fresh & refreshingly zingy, with more berries on the palate.		£4.25	£5.95	£16.95

RED WINES

Shiraz, Paddock - Australia - 75cl 14.0%	£2.95	£4.25	£5.95	£16.95
Rich fruits on the nose with good ripe tannins. Friendly and approachable - just like the staff.				
Cotes du Rhone - AC Auguste Bessac - France - 75cl 13.5%				£19.95
Soft, plummy & warm, easy and gentle.				
Rioja Crianza, Azabache - Rioja - Spain - 75cl 14.0%				£21.00
Fresh, soft and fruity, with plenty of juicy strawberry & red currant fruit. Medium tannins are well-balanced by crisp acidity and superb fruit, and a soft matured style.				
Malbec Los Haroldos - Argentina - 75cl 13.0%				£21.00
Ruby red, smooth and richly fruity - just like the staff. With generous ripe mulberry and plum flavours.				

SPARKLING WINES

Prosecco DOC Frizzante Casa Gheller - Italy - 75cl 10.0%				£19.95
Lightly sparkling with good apple-y, citrus-y & honey tones. Pleasantly soft & refreshing.				
Cava Brut, Marques de Lares - Spain - 75cl 11.5%				£21.00
Great sparkler, fresh and vigorous with a fine mousse and flavours of orange, lemon and biscuity hints. Made to the same exacting standards as Champagne.				
Individual Bottle of Prosecco - Italy - 20cl 10.0%				£5.95
Lightly sparkling - the must have accessory of the season				

ROSÉ SPARKLING WINES

Rosato Frizzante Casa Gheller - 75cl 10.0%				£19.95
Lightly sparkling and fresh in style. The colour boasts a soft rose petal glow and the bouquet is flowery with hints of berry fruitiness.				

CHAMPAGNES

House Champagne - France - 75cl 12.5%				£32.00
Light golden colour from 100% black grapes; subtle biscuity bouquet; gentle mousse and soft, round, medium bodied palate.				
Laurent Perrier Brut LP - 75cl 12.0%				£59.00
Fresh, light bodied champagne with a crisp, fruity flavour and a fine mousse. Hints of citrus, white fruit & toasty flavours.				
Laurent Perrier Cuvée Rosé - 75cl 12.0%				£89.00
Deep salmon-pink in colour, clean and wonderfully fresh on the nose, with rich, complex, soft fruit flavours. Refined and fruity, a hint of raspberries and blackcurrants. A great all rounder.				

SPECIAL DEALS

Monday : Steak Night 5 - 9 pm

(8oz Rump Steak, all the trimmings and a glass of wine £11.00)

Tuesday : Sweets, Treats 'n' Cheats 4 - 9pm

(Complimentary Dessert with every Full Price Main)

Monday Tuesday Wednesday : Over 60's Special Menu 12 - 9pm

(2 Courses £8.95 3 Courses £10.95)

Thursday : Sharesday 5 - 9pm

(Sharing Tower for 2 - Meat Eating or Vegetarian £20.00)

Weekend Breakfast

served Every Saturday & Sunday 9 -11.00am

Sunday & Bank Holiday Set Menu

(If you are struggling for choice don't hesitate to speak to a member of the team)

EXTRAS - £3.50 each

- Chunky Chips (V)(Vegan)(GF)
- Skinny Fries (V)(Vegan)(GF)
- Garlic Ciabatta (V)
- Garlic Ciabatta with Cheese (V)
- Onion Rings (V)(Vegan)
- Creamy Mustard Mash (V)

Individual Presentation
Birthday Cake (V) £9.00

STARTERS

- Homemade Soup of the Day (V)(GF) with crusty bread (changes daily) £5.25
- Chef's Smooth Chicken Liver Paté (GF) with toast soldiers and a walnut & raisin compôte £5.50
- Sticky Coca Cola Ribs (GF) (house speciality) with its own 'ickle finger bowl...bless!! £6.95
- Buffalo Style Chicken Strips with celery sticks, blue cheese 'n' hot sauce £6.25
- Homemade Red Pepper Houmous (V) (Vegan) with mixed olives, seeded salad, lemon and pitta bread £5.50
- Stilton & Port Creamed Mushrooms (V) on toasted ciabatta £5.95
- Warm Bacon, Black Pudding, Chorizo 'n' Tomato Salad topped with a crispy fried egg £6.25
- Pan Fried King Prawns sautéed with garlic served atop a bruschetta with lemon, spring onion & chilli jam £7.50
- Our Famous Kedgeree (GF) smoked fish, hard boiled egg, rice & mild curry spices (available as main course £11.95) £6.25
- Thai Style Salmon, Cod & Smoked Haddock Fishcakes with a sweet chilli dip £6.25
- Refreshment Rooms Duck Spring Rolls with Thai green 'slaw and sweet chilli £6.95
- Smashed Avocado on Wholemeal Toast (V) with a poached free range egg and spiced grilled tomato £5.50

MAINS

- Original Beef Lasagne - Oven Baked with a small well dressed salad £11.95
- Beer Battered Fresh Cod by Ward's Fish with chunky chips, mushy peas and chef's salt 'n' vinegar sauce £12.95
- Refreshment Rooms Steak 'n' Ale Pie with chunky chips, real gravy and a medley of vegetables £12.95
- Traditional Roast(GF) beef, half chicken, pork, lamb or vegan with all the trimmings £12.95
- Special Traditional Roast(GF) with a trio of meats and all the trimmings £14.95
- Homemade Scouse with cider vinegar-braised local beetroot and crusty bread £11.95
- The 'Big Bob' Burger steak burger topped with cheese & bacon served with fries, chilli beef, chicken goujons & salad £15.95
- Shoulder of Lamb Pot Roast with redcurrant, orange & mint jus, parmentier potatoes and carrot 'n' swede £17.95
- Salmon Thermidor with cream, mustard, cheese 'n' brandy glaze, new potatoes and vegetables £12.95
- Chicken Fillet Burger (plain or Cajun spiced) with lettuce, mayo, fries and dressed salad £11.95
- 10oz Grain Fed Angus Sirloin Steak (GF) served with chunky chips & a well dressed salad (Diane/pepper sauce £2.50 extra) £21.95
- Penne Pasta Primavera (V)(Vegan) tomato sauce with vegetable ribbons & cracked pepper £10.95
- 6oz Home Made All Beef Cheeseburger with skinny fries, Romaine lettuce, red onion, cherry tomatoes and pink sauce £11.95
- Add toppings/accompaniments bacon £1 - pineapple £1 - chilli £2.50 - chicken goujons £2.50 - beef burnt ends £2.50

PUDS

- 
Nicholl's of Parkgate Ice Cream £5.50
 - 2 scoops with a chocolate cigar (GF)
 - Vanilla, chocolate, strawberry, pistachio, cinder toffee, cherry Bakewell, raspberry ripple, coffee or vegan sorbet
- Elderflower & Bramble Fruit Pavlova** £5.50
with freshly whipped cream
- Warm Chocolate Fudge Cake** £5.50
with Hershey's chocolate sauce & raspberry ripple ice cream (can be dairy free/vegan with sorbet)
- Chocolate & Jaffa Cake Creme Brulée** £5.50
with almond bickies
- Chef's Apple, Strawberry 'n' Rhubarb Crumble** £5.50
with lashings of custard
- Refreshment Rooms Cheesecake** £5.50
topped with lemon curd & a meringue crumb 'n' fresh cream
- Chef's All Singin' All Dancin' Cheese Board (GF)** £7.25
a nice selection of English & continental cheeses with all the bits 'n' bobs

The Refreshment Rooms

Breakfast 'n' Papers Club

(Served Sat & Sun 9am - 11.00am (strictly last orders) - Full Sat & Sun Menu available as normal 12 noon - 9pm)

The Full English (GF) Bacon, fried egg, sausage, Stornoway black pud', grilled tomato, mushrooms, beans & hash brown served with toast **£7.95**

The Full Vegetarian (V) Two Vegetarian sausage, mushrooms, fried egg, baked beans, hash brown, grilled tomato and toast **£7.95**

Smoked Salmon & Scrambled Eggs (GF) Served on malted toasted bloomer **£7.95**

Eggs Benedict (GF) Crisp bacon 'n' poached eggs, English muffin, hollandaise **£6.95**

Smashed Avocado and English Muffin (V) with poached free range eggs and spiced grilled tomato **£6.95**

Refreshment Rooms Kedgeree (GF) Smoked fish, rice, mild curry spices and a soft poached egg **£7.50**

Eggs Royale (GF) Smoked salmon 'n' poached eggs, English muffin, hollandaise **£7.50**

Omelette Arnold Bennet (GF) Two egg omelette, smoked haddock, cheddar, hollandaise and toast **£7.50**

Bacon or Sausage or Vege Sausage Sandwich (GF) on toasted white or brown bloomer **£4.95**

Two Poached Eggs on Toast (GF) **£3.95**

Brunch for the Smaller Appetite

Mini English (GF) Bacon, fried egg, sausage, beans & toast **£4.50**

Mini Vegetarian (V) Vegetarian sausage, fried egg, beans, hash brown and toast **£4.50**

Poached Egg on Toast (GF) **£2.95**

Beans on Toast (GF) **£2.95**

Extras - £1.00 each

Bacon - Egg - Sausage - Vege Sausage - Stornoway Black Pud' - Beans - Hash Brown - Mushrooms - Grilled Tomato - Two rounds of Toast

		Drinks	
Tea - per person	£2.00	Orange Juice	£1.75
Coffee -		Bloody Mary	£4.50
Flat black or white	£2.40	Virgin Bloody Mary	£2.50
Cappuccino	£2.60	San Pellegrino -	
Latte	£2.60	Lemon	£2.25
Double Espresso	£2.40	Orange	£2.25
Hot Chocolate	£2.75	Blood orange	£2.25
Apple Juice	£1.75	Grapefruit	£2.25

Mini Bottle of Prosecco **£5.95**

Full Drinks Menu Available

