

Ye Olde Cheshire Cheese

Sunday Menu

House Olives v 5.00 | Sourdough Bread, Netherend Farm Butter v 2.50

STARTERS

Crispy White Bait, Cumin Salt, Smokey Mayo 8.25

Whipped Smoked Cods Roe Crumpet 7.50

Wild Mushroom & Spinach Crumpet, Garlic & Herbs v 9.25

Grilled Prawns, Roasted Garlic & Chilli 10.25

Cheshire Cheese Rarebit *with chilli jam* v 9.00

Pressed Ham Hock, Mustard Pickles, Sourdough Toast 9.45

Crispy Squid, Tartare Sauce, Lemon 9.25

ROAST OF THE DAY

Served with Roast Potatoes, House Made Yorkshire Pudding, Seasonal Vegetables and Roast Gravy

Roast 28-day Aged Sirloin of Beef 26.50 | Roasted Chicken Breast 24.50

Roast Loin of Pork 24.50 | Trio of Roasts 27.95

Kids Half Size Portions of Roasts 9.95

EXTRAS

Yorkshire Pudding and Gravy 2.50 | Baked Cauliflower Cheese v 5.50 | Roast Potatoes v 5.50

MAINS

Ye Olde Cheshire Cheese Famous Steak & kidney Suet Pudding 19.95

Old Brewery Beer Battered Cod & Chips, Mushy Peas, Tartare Sauce 19.95

8oz Rib Eye Steak & Chips, Roast Tomato, Watercress. Herb Butter or Peppercorn Sauce 35.95

Mushroom, Spinach & White Truffle Suet Pudding, New Potatoes, Carrots, Savory Gravy ve 17.95

SWEETS & PUDDINGS All at 8.25

Sticky Toffee Pudding, Butterscotch Sauce, Yarde Farm Honeycomb Ice Cream v

Bramley Apple Yorkshire Pudding Crumble, Golden Syrup, Clotted Cream Vanilla Ice Cream v

Affogato. Clotted Cream Vanilla & Honeycomb Ice Creams, Shot of Espresso, Crushed Amaretti v

RENNET & RIND BRITISH CHEESE BOARD

carefully selected by affineur of the year & world cheese judge Perry James Wakeman
Served with beer chutney, grapes, celery & crackers

Cheshire Cheese, Cropwell Bishop Stilton, Cornish Yarg, Sussex Brie

One cheese 6.75 | Three cheeses 18.50 | Four cheeses 24.50