

Ye Olde Cheshire Cheese

Sunday Menu

House Olives v 5.25 | Sourdough Bread, Netherend Farm Butter v 3.50

STARTERS

Crispy White Bait, Cumin Salt, Smokey Mayo 8.50

Monkfish Scampi, Saffron Aioli 12.25

Wild Mushroom & Spinach Crumpet, Garlic & Herbs v 9.50

Grilled Prawns, Roasted Garlic & Chilli 11.00

Cheshire Cheese Rarebit *with chilli jam* v 9.50

Pressed Ham Hock, Mustard Pickles, Sourdough Toast 9.95

Crispy Squid, Tartare Sauce, Lemon 9.95

ROAST OF THE DAY

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

Roast 28-day Aged Sirloin of Beef 27.50 | Roasted Chicken Breast 25.50

Roast Loin of Pork 25.50 | Trio of Roasts 28.95

Kids Half Size Portions of Roasts 10.50

EXTRAS

Yorkshire Pudding and Gravy 2.50 | Baked Cauliflower Cheese v 5.95 | Roast Potatoes v 5.95

MAINS

Ye Olde Cheshire Cheese Famous Steak & kidney Suet Pudding 19.95

Old Brewery Beer Battered Fish & Chips, Mushy Peas, Tartare Sauce 21.00

8oz Rib Eye Steak & Chips, Roast Tomato, Watercress. Herb Butter or Peppercorn Sauce 36.95

Spiced Cauliflower Steak, Lentil & Spinach Dhal, Coconut yoghurt, Coriander & Pickled Pink Onion 17.95 ve

SWEETS & PUDDINGS All at 8.50

Sticky Toffee Pudding, Butterscotch Sauce, 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 6.95 | Three cheeses 19.50 | Four cheeses 26.50