

OUR MENU

Noon-9pm

V-Veggie, VE-Vegan, VEA-Vegan Available, GF-Gluten Free, GFA-Gluten Free Available, N-Contains Nuts
Please inform staff of any allergens or intolerances when ordering.

SNACKS 3.50

Gordal Olives (VE, GF)

Masa Bakery Focaccia Extra virgin olive oil (VE)

Salted Fried Broad Beans / Rosemary Nuts (N) / **Salted Smokey Almonds** (VE, GF, N)

Sharing Board all items listed above 15.00

STARTERS & SMALL PLATES

Grilled Asparagus Kitchen Garden egg, Cheshire bacon, toasted focaccia (GFA) 14.00

Beetroot Cured Trout horseradish cream, Lovingly Artisan rye (GFA) 13.00

Crispy Pork Belly Cinderwood radish and honey apple emulsion (GF) 14.00

6hr Beef Ragu on Sourdough Watercress & rocket, parmesan (GFA) 14.00

Garden Herb & Carlin Pea Soup Masa focaccia (VE, GF) 8.00

MAINS

Beetroot, Goats Cheese & Walnut Salad Balsamic, toasted focaccia (GF, N, VEA) 16.00

Caesar Salad Romaine, house parmesan dressing, croutons (GFA) 12.00

Pimp it; add Anchovies +£3 | add Smokehouse Chicken or Salmon or Stilton +£5

Pan-fried Hake served with fennel and bean cassoulet (GF) 22.00

Fish Pie Buttered mash top, seasonal greens 18.00

Epic Unami Nut Slice Crispy potatoes, seasonal greens, gravy (VE, GF) 16.00

HOUSE CUTS Prime Aberdeen Angus 2 & a half year old Pure breed from Nigel & Katie Waterworth at Edisbury Lodge just down the road in Delemere Forest

10oz Sirloin 33.00 / 10oz Ribeye 33.00 | 8oz Rump 24.00

Served with triple cooked chips, rocket & parmesan salad & peppercorn sauce

PUB CLASSICS

Beer Battered Fish & Chips Fleetwood haddock, minted peas, tartare (GFA) 17.50

Cheeseburger Beef fat onions, burger sauce, pickles & triple cooked chips (GFA)

17.00 (Please note our burgers are served pink)

Veggie Burger Plant based patty, triple cooked chips (Veggie/Vegan available) 15.00

PIES Please note pies take up to 25 minutes to cook!

Fidget Pie Traditional British pork, apple & potato pie 18.00

Steak & Ale Pie Mash, seasonal greens & gravy 18.00

Homity Pie Cheesy bubble & squeak pie, honey roast carrots, red cabbage (V) 17.00

SANDWICHES Available Gluten Free, Add soup +£6 or add triple cooked chips +£4

****NEW** The Nags Reuben** Smoked pastrami, mustard leaf & rocket, mustard aioli 12.00

Fish Finger Butty Crushed minted peas, tartare sauce 10.00

Steak Sandwich Watercress, red onion jam & peppercorn sauce 14.00

Brioche Hash Brown Bun Smoked ricotta, homemade hot sauce, fried egg (V) 12.00

SIDES 5.50

Whole Red Grilled Cinderwood Baby Gem Lettuce Sourced in Cheshire served with mustard dressing - the perfect side salad! (VE, GF)

Triple Cooked Chips (VE, GF)

Truffle & Parmesan Chips (GF) +1.00

Cinderwood Spring Garlic Mac & Cheese (V)

Crispy Roasties With rosemary Maldon salt (VE, GF)

Our suppliers - Chapter & Verse - local, loyal and particularly good

Jane Oglesby - Poole Hall Farm - Beef

Jane runs a regenerative farm near Nantwich, 3 miles from the pub. She has a small herd of around 60 Dexters, longhorns, belted Galloways and a few mixes. Her animals are left out to pasture 365 days a year feeding solely on grass. The calves stay with their mother for nine months and the bull lives amongst them to keep everyone happy!

Janes beef is what's classed as OTM meaning the animals are reared for over thirty months. This gives the animal a much longer happier life resulting in a far better, nutrient rich, densely flavoured meat. The fat coming off these animals is a deep yellow colour which is a great sign of diet and flavour.

Helen Langley - Wholly cow - Beef

Helen's farm is located on the same road as the pub in Haughton, Long Lane. Helen has a heard of Red Poll beef which she raises on her marshy-lush pastures. Like all native British cattle, Red Polls thrive on a natural, grass-led diet and do not require any additional feed supplements to mature and finish. The animals graze exclusively on pasture and live outdoors for as much of the year as the ground conditions allow.

Unlike Jane, Helens soil is quite heavy and can become water logged in the winter at which time the cattle move into purpose-built barns where they are fed the hay and silage made on the farm during the summer. They are never fed grain, cereals or concentrates.

Callum Edge - The Wirral - beef & pork

Callum is an integral piece of the puzzle. Callum runs a 5th generation butchers up near the Wirral which also houses his slaughterhouse. Its tiny and he will only kill around 5 animals each week. This is the slaughterhouse that both Jane and Helen use. Callum is in charge of slaughtering our animals and hanging them for the first two weeks before they are bought over to the pub to be butchered.

Aubrey Allen butchers - Coventry - Beef

Aubrey Allen is slightly further afield than our other meat suppliers but the connection here is that Matts (Tender Cow) brother, Christian is now one of our suppliers. Aubrey Allen have earned themselves the licence to supply the Royal household so if its good enough for them its good enough for our customers!

Aubrey Allen supply us with our more prime cuts of the animal once we have used up the cuts from the carcasses from Wholly Cow & Jane Oglesby. Unfortunately the nature of the beast is that we will need a lot more prime cuts than one or 2 carcasses can give us so in order to fill that hole we need a beef supplier that can deliver exceptional quality, consistently. This is what Aubrey Allen do very, very well. All their beef is picked to a certain grade depending on, weight, size & fat cover. By grading their carcasses like this they know exactly what each carcass will be like once its broken down. In this industry consistency is key and that is what Aubrey Allen are known for!

Cinderwood - Poole hall farm - Michael Fitzsimmons - Vegetables

Based on the same farm at Poole Hall, Cinderwood is a one-acre market garden, built upon a relationship between a grower and a chef who believe in farming food for flavour. Cinderwood grow all year round using regenerative farming methods and organic principles, supplying and delivering vegetables, herbs, salad leaves and fruit to the North-West. The farm was born from an idea that good food should be flavourful and nutritious, easily accessible and grown responsibly. Cinderwood is an operation that been established by Jo Otway, of Flawd, and Michael, working together to grow produce that makes an impact to the soil and to those who eat it.

Peckforton Farm Dairy - Tarporley - Milk & Cream

Peckforton supply us with fresh milk & cream which comes straight from their pedigree herd of dairy cows. We use their amazing milk in all our coffees and the rich cream helps massively in making our desserts so deliciously indulgent. We even make our own butter using the cream, and the buttermilk by-product is used by Jen in all of her baking for the cake counter!

Snugburys - Ice Cream - Nantwich

Sisters Hannah, Kitty and Cleo know all there is to know about ice cream. It's SO good, but no need to just take our word for it- it's won lots of awards! Sample a selection of some of their finest flavours with any of our desserts and cakes from the counter, or try a couple of scoops of our 'NH x Snugburys' collab flavours- 'Haughton Honey' using Helen's honey from just down the road & 'Mighty Malty Milk' using Mornflake Mighty Oats. Whatever you choose, you know it'll be delicious!