

The team would like to welcome you to The Vicarage
 A refurbished 17th century grade II listed country pub, restaurant and hotel in the heart of Cheshire.
 Stepping into the building, leaving your muddy boots and daily strains at the door, you can expect quirky décor matched with country comfort.

A LA CARTE MENU

- Olives – Mixed marinated olives v gf 4.0
- Hummus – Chickpea, lemon, paprika, pumpkin seeds, toasted pita bread v 5.0
- Garlic Ciabatta – Herb and lemon mayonnaise v 4.5 Add cheese 1.0
- Bread Selection – Mandevilles bloomer bread, flavoured butter, oil & balsamic vinegar v 4.0

TO BEGIN

- Soup – Chefs inspiration of the day served with Mandeville’s bread and butter v gf 5.0 **FP**
- Kiln Smoked Salmon – Dark rye blini, crème fraiche, wasabi peas, keta, pea shoots 8.0
- Salad – salt baked beetroot, blue cheese, redcurrant, chestnut dressed leaves, croutes gf v 7.0
- Garlic Prawns – Pan seared prawns in garlic butter, served with baked ciabatta 8.5 **FP**
- Confit Duck Leg Hash – Crispy duck egg, homemade brown sauce, watercress 7.0
- Parfait - Chicken livers, cranberry gel, poached pears, brioche 7.5 **FP**

- Sharing Platter - Chorizo, cured ham, salami, pickles, bloomer bread, marinated olives, feta cheese, balsamic oil, rocket gf 15.0

FROM LAND, EARTH AND SEA

- Beef Bourguignon - Braised shin of beef, red wine, shallots, chestnut mushrooms, smoked mashed Masseys potatoes gf 18.0
- Lamb Rump – Boulangere potato, celeriac puree, baby carrots, chestnut mushrooms, roasted shallots, kale, lamb reduction 18.0
- Market Fish of the Day – Pan fried, shrimp buerre noisette, capers, new potatoes, samphire, air dried tomatoes **Market Price**
- Fish & Chips – Real ale & black onion seed battered seabass, minted mushy pea puree, homemade tartar sauce, Masseys fat cut chips, grilled lemon 15.0
- Roasted Chicken Breast – Fondant potato, button onions, peas, savoy cabbage, pancetta, griolle mushrooms, chicken emulsion gf 16.0 **FP**
- Butter Roasted Cod Loin – Crushed new potato, peas, spinach, tender stem broccoli, button onions, lobster bisque 16.5 **FP**
- Risotto – Honey roasted piccolo parsnips, parsnip crisp, toasted pumpkin seeds v gf 14.0
- Open Lasagne – Roasted peppers, aubergine, courgette, smoked cheddar croquetas, tomato, spinach & red pepper ragout v 14.5 **FP**

SIDES

- Masseys Chunky Chips 3.5
- Sweet Potato Fries- Sweet chilli mayonnaise 3.5
- Seasonal Greens - sauté in garlic butter 3.5
- Rocket & Parmesan salad 3.5
- Roasted Root Vegetables – Herb oil 3.5
- Cheddar Mash 3.0

FROM THE GRILL

- 8oz Sirloin Steak - Traditional garnish, parmesan & white truffle Masseys fat cut chips gf 21.0
- Buttercross Farm Pork Chop – Traditional garnish, parmesan & white truffle Masseys fat cut chips gf 17.0
- Vicarage Burger – 8oz ground beef, flat cap mushroom, fried onions, Monterey Jack cheese, ‘Buttercross Farm’ smoked bacon, burger sauce, salad, brioche bun, Masseys fries 13.0

Add peppercorn sauce or blue cheese butter for 1.5

<p>===== FIXED PRICE MENU =====</p> <p>2 courses £20 3 courses £25</p> <p>Available Monday-Thursday from 5pm</p> <p>Selected items FP</p> <p>=====</p>	<p>===== ROAST SUNDAYS =====</p> <p>Traditional roasts with all the trimmings</p> <p>Available Sunday’s from 12pm</p> <p>2 Courses £20 3 Courses £25</p> <p>=====</p>
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For parties over 10, a discretionary 10% service charge will be added to the bill. V & GF denote that the dish can be adapted for Vegetarian & Gluten Free dietary requirements.
 Our kitchen team will be happy to suggest alternative dishes if you so require.
 We take great care to ensure that all menu items are locally sourced, safe, fresh, wholesome and of the highest quality.