



To Begin

Jelly and Cream

Smoked pimento and local goats cheese parfait, jellied Cheshire
asparagus and capsicum aigre-doux

Taste of Japan

Confit and seared yellow fin tuna loin with sushi,
pickled pink ginger, mirin and wasabi peas

Classic Borscht

Slow cooked Goosnargh duck and pressed ox tail,
borscht and soured cream espuma

Woodland and Hedgerow

Compression of squab pigeon and young leeks,
pickled shitake mushrooms, warm blackberry preservation

Local Rabbit Tit Bits

Grilled loin galantine with air dried ham, confit leg croquette,
carrot gel, whipped liver toast and Madeira

Hand Dived Scallops

Poached scallop raviolo, young fennel, roasted langoustine,
shellfish essence and fennel pollen

The Main Course

Porcine Head to Toe

Crispy trotter with pistachio and hock mousse,
braised belly, salted crackling and apple study

Welsh Black Beef Miniatures

Classic fillet Rossini, sticky rib pudding and
truffled potato with sweet shallot confit

Codling

Cheshire Perry marinated blanc of cod, local nettle vichyssoise,
strange potatoes and smoked pancetta, toasted almond croquant and milk sauce

Spring Lamb “Black Forest”

53° carved rack and studded shoulder fondant,
sour morello cherry gateaux, kidneys turbigo, and kirsch

Line Caught Sea bass

Butter roasted fillet, poached razor clam,
maple cured bacon and creamed vanilla fine pasta

“Ratatouille”

Provençal vegetable degustation, baby aubergine, paprika's,
and charred tomatoes, crispy flowering courgette and kiderton ash goats cheese

From the Castle's Grill

Cheshire Outdoor Reared Pork Cutlet

Marinated with Cheshire apples, olive oil, garlic and thyme

Goosnargh Chicken Breast

Butter roasted then finished on the griddle

Rib-Eye or Rump Steak

Char-grilled to your preference

All items from the grill are served with twice cooked chips, roasted portobello mushroom, griddled tomato, watercress and crispy onion rings

Side Orders

Tossed rocket, baby spinach parmesan and truffle salad £3.65

Buttered carrots and snap peas £3.80

Hand cut chips £3.00

Warm salad of pickled beets, young leaves and sour cream £3.50

Buttered market vegetables £3.50

Creamed potato £3.00

To Finish

Cheshire Yoghurt

Cheshire Guernsey gold pannacotta, raspberry pavlova “choc ice”, champagne soup

Savarin

Soaked summer berry pudding, Cornish clotted cream “crème brûlée”, bourbon vanilla
blueberry jelly

Gianduja

Liquid chocolate cake, croquant banana cream, hazelnut praline mousse

Legumes

Iced bitter cocoa, aerated hass avocado, smooth beetroot and summer squash

Sorbet or Ice cream

A palette of fresh fruit ice or churned Peckforton creams

Choice of three cheese's

Cheese list on next page

Liqueur Coffees

Irish coffee £6.50

Jameson's Irish whiskey with coffee and freshly whipped cream

Calypso coffee £6.50

Tia Maria coffee and freshly whipped cream

Disaronno coffee £6.50

Amaretto with coffee and freshly whipped cream

Highland coffee £6.50

Bells scotch whiskey with coffee and freshly whipped cream

Baileys coffee £6.50

Irish baileys cream with coffee and freshly whipped cream