

Le Jardin

Food Menu



Starters

Soup of the Moment	£4.75
<i>served with bread & butter</i>	
Bantry Bay Mussels	£7.00
<i>in a lime & ginger cream sauce, smoked pancetta lardons & chunky bread</i>	
Confit Duck Leg	£7.50
<i>with Pancetta, rocket, oregano, pine nuts & a red onion marmalade with balsamic reduction</i>	
Spiced Couscous	£6.75
<i>on an open flatbread with sliced beef tomato, minted mayo, smoked sea salt & micro salad</i>	
Sweet Cured Rillettes	£6.50
<i>with goat's cheese, rocket & walnut salad with green herb oil</i>	
Steamed Tenderstem Broccoli	£6.50
<i>fried green beans, sweet potato emulsion with parmesan and truffle oil</i>	

Light Bites

Upgrade all our Light Bites meals to a main course meal for only £3.50 more

Asian Chicken Salad	£7.00
<i>with Thai basil, mint, coriander & chilli dressing oil</i>	
Niciose Salad	£7.00
<i>green salad, anchovies, cherry tomatoes & red pickled onions, poached fine beans, parmesan and olive oil</i>	
Raw Candy & Rainbow Beetroot	£7.00
<i>toasted halloumi, horseradish & beetroot puree</i>	
Seared Tuna	£7.00
<i>with pearl barley, fine beans, feta cheese, croutons & balsamic vinegar oil</i>	
Smoked Salmon	£7.00
<i>served with vegetables</i>	
Crab Roulade	£7.00
<i>with cucumber & beans</i>	

Main Courses

Traditional Fish Chips & Mushy Peas	£9.00
<i>homemade chunky tartar sauce, salt & vinegar sauce with scorched lemon</i>	
Traditional Steak & Ale Pie	£8.25
<i>with seasonal veg, hand cut chips & a jug of pan gravy</i>	
Pan Fried Duck Breast & Confit Leg	£9.25
<i>crushed new potatoes & rosemary, pomegranate, pancetta lardons with a port & orange reduction</i>	
Lightly Marinated Curried Salmon Fillet	£8.95
<i>poached fennel parmentier potatoes, watercress salad & a citrus & herb dressing</i>	
Oven Baked Bruschetta	£7.95
<i>roasted shallots, beef tomatoes, wild rocket, confit onions, roasted sweet potato & red pepper coulis</i>	
Potato Gnocchi poached	£7.95
<i>served with a medley of Mediterranean seafood, samphire, scorched lemon, Meniere sauce & warm garlic rubbed bread</i>	
Marinated Fin Tuna	£10.75
<i>fine beans, tomatoes, olives, parmentier poached egg</i>	
Lamb Rump Hotpot Style	£10.95
<i>red cabbage and mint jelly</i>	
Pork Blade with Caramel Apples	£9.95
<i>truffle, mayo, crackling, chef's veg, crushed new potatoes</i>	
Oven Roasted Chicken Ballantine	£9.25
<i>smoked bacon, salad, new potatoes with honey & mustard sauce</i>	

Cattle Market

Homemade 8oz Beef Burger	£8.75
<i>served on an artisan bun, romaine lettuce, beef tomato, crisp smoked bacon, cheddar cheese, hand cut chips & house salad</i>	

Moroccan Style Lamb Burger	£9.25
<i>romaine lettuce, mint mayo, house chips, ras el hanout seasoning & house salad</i>	

Alan Brookes Steaks, 28 Days Matured

Sirloin Steak	£16.50
<i>roasted beef tomato, red onion marmalade, open field mushrooms, hand cut chips & salad</i>	

Fillet Steak	£19.50
<i>roasted beef tomato, red onion marmalade, open field mushrooms, hand cut chips & salad</i>	

Sandwiches

Roast Beef on Rye	£6.50
<i>with dill pickle & Russian salad</i>	

Thyme Roasted Chicken	£7.00
<i>pancetta, guacamole & boiled egg</i>	

Cheshire Cheese	£5.75
<i>with rocket & a sweet tomato relish</i>	

Croque Monsieur	£6.75
<i>white bread, béchamel sauce, ham, spinach & pepper</i>	

Feta Cheese & Sweet Watermelon	£6.50
<i>seasonal salad & balsamic vinegar</i>	

Fish Goujon	£6.50
<i>homemade tartar sauce with salt & vinegar sauce</i>	

All served on a brown or white bloomer,
cherry tomatoes, house salad and crisps

Sunday Lunch

Single Course	£9.50
Two Courses	£12.50
Three Course	£16.50

Extras

Homemade Chips	£2.80
Portion of Olives	£2.50
Chef's Salad	£2.75
Bread Roll & Butter	£1.50
Fried Courgettes	£3.95
Cauliflower Mornay	£3.75

Last food orders 9pm.

Please ask a member of staff if you have any specific requirements or
require allergy advice. See reverse for delicious desserts!




Sweets

Homemade Sticky Toffee Pudding <i>with toffee sauce & Chantilly cream</i>	£4.95
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Trio of Cheshire Farm Ice Cream <i>strawberry, vanilla and chocolate flavours</i>	£3.25
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Traditional Vanilla Crème Brule <i>with house biscuits</i>	£4.95
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Banoffee Meringue Roulade <i>toffee sauce and vanilla pod ice cream</i>	£5.50
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Monday	~	12 - 12
Tuesday	~	12 - 12
Wednesday	~	12 - 12
Thursday	~	12 - 12
Friday	~	12 - 12
Saturday	~	12 - 12
Sunday	~	12 - 11:30

