

Starters

Or perfect as small plates (2-3 per person)

Hot Honey Roasted Halloumi

Moroccan spiced houmous, pomegranate, garlic flatbread (V) 8.50

Battered Cod Tacos

Celeriac remoulade, rocket, charred lemon, served open 8.95

Grilled Lamb Koftas

Mint yogurt, pickled red onion, rocket, pomegranate 9.25

Green Split Pea & Mint Soup

Pea shoots, toasted artisan bread, Netherend Farm salted butter (V) 7.50

Chilli & Garlic King Prawns

Coriander & lime emulsion, toasted artisan bread, charred lime 10.50

Wild Mushroom Arancini

Truffle mayo, summer salad (VE) 8.00

Southern Fried Chicken Goujons

Crispy & golden, garlic mayo 8.25

Coated in garlic & parmesan, hot honey 8.75

Coated in Korean BBQ, kimchi pickle 8.50

To Share

Hot Honey Baked Camembert

Toasted artisan bread, summer salad (V) 14.75

Main Plates

Pub Classics

Traditional Fish & Chips: Wild Caught Atlantic Cod

Triple cooked chips, mushy peas, tartare sauce, charred lemon, 8oz 17.50 | 12oz 20.50

Homemade Beef Lasagne

Garlic bread, summer salad 16.75

Sweet Potato, Spinach & Chickpea Chicken Curry

Basmati & wild rice, garlic flatbread, spiced coriander dip, charred lime 18.50

Artisan Hand-Raised Pies

Generously filled, buttery short crust pastry

Mash or triple cooked chips, garlic buttered spring greens, gravy

12h Slow Braised Steak & Craft Dark Ale 17.50

Tasty Lancashire Cheese, Potato & Onion (V) 16.50

Sweet Potato, Red Lentil & Spinach (VE) 16.75

Burgers

All burgers served on a toasted brioche style bun, skin on fries

Butcher's Choice Beef Burger

Streaky bacon, melted Applewood smoked Cheddar, shredded iceberg, sliced dill pickles, tomato relish 18.25

Buttermilk Fried Chicken Burger

Choose from:

Crispy & golden, garlic mayo 17.25

Coated in garlic & parmesan, hot honey 17.75

Coated in Korean BBQ, kimchi pickle 17.50

Lamb Kofta Burger

Grilled feta, pickled red onion, mint yogurt, rocket 18.50

Steaks

Flattened Steak Frites

Cooked pink or well done, skin on fries, summer salad, chimichurri sauce 19.25

10oz Black Angus 35-day Aged Sirloin

Triple cooked chunky chips, roasted mushroom, onion rings, blistered cherry tomatoes & peppercorn sauce 28.50

Sides

Triple Cooked Chunky Chips 4.50

Skin on Fries 4.50

Garlic & Parmesan Fries 5.50

Garlic Buttered Spring Greens 4.00

Onion Rings 4.50

Buttery Mash 4.00

Garlic Bread 4.00

Cheesy Garlic Bread 4.50

Summer Salad 4.00

Mini Caesar 4.50



V: Vegetarian | VE: Vegan
Please ask to see our
NGI & Vegetarian/Vegan menus

Sandwiches

All served on a toasted ciabatta, summer salad & skin on fries

Served Monday to Saturday, until 5pm

Grilled Chicken Caesar BLT

Streaky bacon, lettuce, tomato, Caesar dressing 12.95

The Reuben

Salt cured brisket, Emmental cheese, mustard mayo dill, sauerkraut 14.25

Roasted Halloumi

Moroccan spiced houmous, pickled red onion, rocket (V) 11.50

Crayfish & Prawn Open Sandwich

In Marie Rose sauce, shredded iceberg, dill, cucumber ribbons 13.25

Download Our Loyalty App

Earn points while you spend



Our Famous Carvery

We're famous around Stockport for our carveries & for good reason...
For over 20 years, our family have been fine tuning our craft to deliver you a roast to rival your family favourite home cooking
We work with handpicked, local suppliers to source the freshest produce and best quality joints. Our well-trained chefs are passionate about serving you a wholesome roast. We really do take great pride at every step.

Hand carved, tender, overnight roasted joints:

- Turkey Crown
- Corner Cut Beef Topside
- Honey Glazed Gammon
- Chinese Char Sui Marinated Pork

Served with an array of seasonal vegetables:

Cauliflower Cheese, Wilted Greens, Maple-Glazed Parsnips, Buttery Mash Potato, Steamed Broccoli Florets, Creamed Leeks Roasted Carrots, Triple-Cooked Roasties, Hand Rolled Sage & Onion Stuffing Balls

Complete your feast:

Rich, homemade gravies, accompaniments

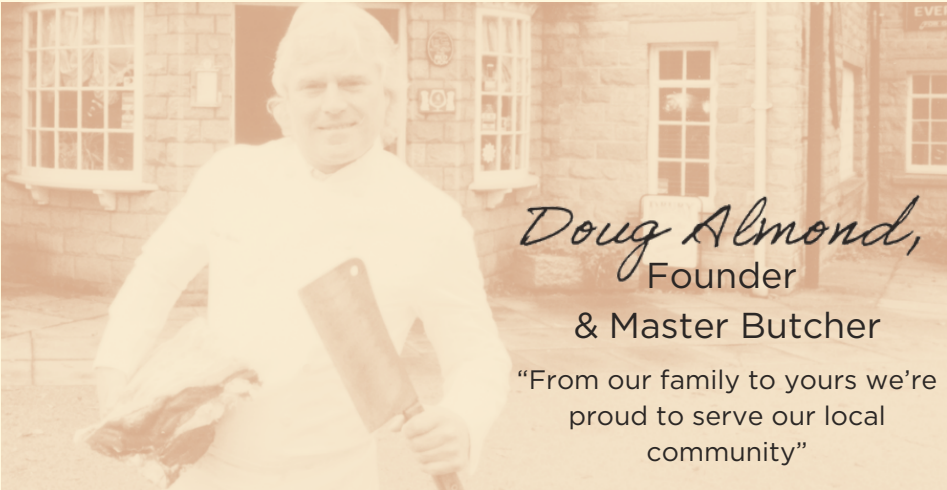
Ask your carver for as many freshly baked Yorkshire puddings as you like!

Mon - Sat Carvery 15.25
Make it vegan with our plant-based chicken breast

Sunday Carvery 18.25
Plant-based Sunday carvery (VE) 16.95

The Royal Upgrade
An extra meat choice & a bigger plate 3.50

Proper Pigs in Blankets
Huge & hand-wrapped in streaky bacon 1x 1.95 2x 3.50



To Finish

Desserts

- Chocolate Fudge Cake**
Indulgent chocolate cake with milk & white chocolate chunks pouring cream or vanilla ice cream 8.25
- Lemon & Blueberry Cake**
Pouring cream 8.25
- Apple & Summer Berry Crumble**
Hot vanilla custard 7.75
- Lemon Meringue Cheesecake**
Pouring cream 8.25
- Hot Cookie Dough**
Vanilla ice cream, chocolate sauce 8.00
- Summer Fruits Bread & Butter Pudding**
Pouring cream 8.00
- Caramelised Pecan & Banoffee Cake**
Vanilla ice cream, toffee sauce 8.50

Ice Cream

- Grandpa Greene's Ice Cream - Award Winning & Locally Made**
Vanilla Pod, Mint Choc Chip, Wild Strawberry, Lotus Biscuit, Luxury Chocolate, Cookies & Cream
Two Scoops 4.00 | Four Scoops 6.50
- Vegan Vanilla Ice Cream**
Small 4.00 | Large 6.50

Barista Drinks

- Americano** 3.45
- Macchiato** 3.45
- Cappuccino** 3.90
- Flat white** 3.70
- Latte** 3.90
- Mocha** 3.90
- Espresso** 3.45
- Pot Of Tea** 3.00
- Herbal Tea** 3.00
- Jameson Irish Whiskey Coffee** 5.75
- Hot Chocolate** 4.25
- Hot Chocolate Deluxe** 4.75
With whipped cream & marshmallows
- Iced**
- Latte** 3.90
- Americano** 3.45
- Upgrades**
- Extra Coffee Shot** 0.50
- Swap to Oat Milk** 0.35
- Syrups** 0.50
Vanilla, Caramel, Hazelnut, Pistachio
Ask a member of the team for our full range



TIPS

We add a discretionary 10% service charge to your bill as most of us now use cards over cash. Our fantastic team receive 100% of tips.
We're more than happy to take this off, just let us know.

FOOD ALLERGIES & INTOLERANCES

Before ordering, please speak to the team about your requirements
(V)-Vegetarian | (VE)-Vegan | Please ask our team for an NGI menu (No Gluten Ingredients)

Please note our kitchen appliances are shared so we cannot guarantee our dishes are completely vegan/allergen free