



No Gluten Ingredients

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

Small Plates

- Roasted carrot & maple glazed parsnip soup**, toasted pumpkin seeds, crispy sage, bread & Netherend Farm butter (V) 7.50
- Garlic king prawns & nduja**, garlic butter, bread, charred lemon 10.95
- Grilled goat’s cheese**, harissa roasted squash, red pepper houmous, rocket & pickled red onion (V) 8.75
- Wild mushroom rarebit**, rocket, pickled red onion, roasted shallot dressing (V) 8.75
- Red wine braised chorizo**, garlic aioli, bread 9.50
- Plant based ‘lamb’ koftas**, red pepper houmous, rocket, pickled red onion (VE) 8.50
- Sharing honey & rosemary Camembert**, pickled red onion salad, bread, cranberry sauce 15.50

Sandwiches

- All served on a bread roll with winter mix salad & skin on fries, Monday to Saturday, until 5pm
- 6oz flattened rump steak**, balsamic onion confit, rocket & Parmesan, served pink or well done 14.75
 - Grilled chicken Caesar BLT**, streaky bacon, lettuce, tomato, Caesar dressing 12.95
 - Vegan ‘chicken’ BLT**, plant based ‘chicken’, smoked ‘bacon’, lettuce & tomato, pesto mayo (VE) 12.50

Salads

- Grilled goat’s cheese & harissa roasted squash**, house salad, candy beetroot, pickled red onion, toasted pumpkin seeds, white balsamic & fig dressing (V) 15.95
- Grilled chicken Caesar**, cos leaves, streaky bacon, anchovies,garlic & herb croutons, Parmesan, Caesar dressing 16.75

Mains

- Sri Lankan chicken curry**, basmati & wild rice, spiced coriander dip, charred lime 18.95
- Red wine & rosemary braised lamb shank**, carrot & swede mash, winter greens, NGI gravy 23.75
- Parma ham wrapped cod loin**, new potatoes, samphire, white wine & tarragon sauce 21.95
- Classic margherita pizza**, NGI base, rocket, Parmesan (V) 13.25
- Sweet & spicy pizza**, NGI base, pepperoni, nduja, hot honey 14.75
- Extra toppings:** pepperoni, chorizo, bacon, goat’s cheese, portobello mushrooms, Halkidiki & Kalamata olives 3.00
- Black Angus 10oz sirloin**, chunky chips, roasted mushroom, vine tomatoes, peppercorn sauce 29.50
- Full rack of Louisiana BBQ baby back ribs**, skin on fries, house salad 26.75

Sides

Triple cooked chunky chips | Skin on fries | Winter mix salad | Garlic buttered winter greens 4.50

Garlic & Parmesan skin on fries | Spicy nduja & mozzarella skin on fries | Caesar salad with anchovies
Harissa roasted squash & hot honey |Garlic buttered tenderstem broccoli 6.00

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



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)

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Download Our Loyalty App

Earn points while you spend





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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's 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 in every step.

Hand carved, tender, overnight roasted joints:

Turkey Crown, Corner Cut Beef Topside, Honey Glazed Gammon

Served with an array of seasonal vegetables:

Wilted Greens, Maple Glazed Parsnips, Buttery Mash Potato, Steamed Broccoli Florets, Roasted Carrots, Cauliflower Cheese, Triple Cooked Roasties

Complete your feast:

NGI Gravy & accompaniments. Ask your carver for an NGI Yorkshire pudding!

Monday to Saturday carvery 15.75

Monday to Saturday carvery, plant based 'turkey' joint (VE) 15.25

Sunday carvery 18.50

Sunday carvery, plant based 'turkey' joint (VE) 17.50

The Royal Upgrade, an extra meat choice & a bigger plate 3.50



To Finish

Desserts

Chocolate truffle cake with rich mousse & brownie pieces, pouring cream 8.50

Grandpa Greene's Ice Cream - Award winning & locally made

Vanilla pod | Mint choc chip | Wild strawberry | Luxury chocolate

Two scoops 4.00 | Four scoops 6.50

Vegan Vanilla Ice Cream

Two scoops 4.00 | Four scoops 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,

Jameson Irish whiskey coffee 5.75

Pot of tea 3.00, **Herbal tea** 3.00

Hot chocolate 4.25, **Hot chocolate deluxe**, cream & marshmallows 4.75

Seasonal

Pumpkin spiced latte 4.40, **Terry's Chocolate Orange hot chocolate**, cream & marshmallows 5.25,

Gingerbread cappuccino 4.40

Upgrades

Extra coffee shot 0.50, **Swap to oat milk** 0.50, **Syrups** Vanilla, Caramel, Hazelnut, Pistachio 0.50

Ask a member of the team for our full range