

## BAR MENU

### FARMERS ROLLS

Smoked salmon, avocado, cream cheese 685kcal	£8.50
Duck egg, curried mayo, watercress 648kcal	£8.50
Honey roast ham, poppy seeds, Swiss cheese, mayo, spinach 722kcal	£8.50
Cheshire cheese, tomato relish (v) 702kcal	£8.50

All derved with kaleslaw and Greek salad | Gluten free available

### STARTERS

Chefs Cheshire fidget pie, burnt onion ketchup 524kcal	£6.50
Barbequed pineapple chicken thighs, pineapple salsa, lime 280kcal	£8.50
Sweet potato, coconut and chilli soup, roasted peanuts, coriander (v) 650kcal	£6.00
Mezze platter to share:	
Houmous, olives, carrots, cucumber, tzatziki, halloumi, falafel, flatbread (v) 1045kcal	£14.00

### MAINS

Grilled steak ciabatta, sweet onions, pepper sauce, salt and pepper fries 937kcal	£15.00
Angus beef burger, toasted bun, treacle bacon jam, Cheddar, pickles, fries 1219kcal	£15.00
Pan fried salmon fillet, fennel and tomato tagliatelle, dill, olive oil 802kcal	£18.00
Grilled lemon and herb chicken salad 380kcal	£13.00
<i>Olives, cucumber, tomato, avocado, red onion, Cos lettuce</i>	
Grilled Mediterranean vegetables, flatbread, tzatziki, salad, halloumi (v) 722kcal	£13.50
<i>Add lamb kofta (337kcal) or grilled lemon and herb chicken (239kcal)</i>	£5.00

### SIDES

Chips, beef dripping sauce 506kcal	£4.50
Roasted cauliflower and pomegranate (v) 202kcal	£4.00
Broccoli hollandaise (v) 290kcal	£4.00
Greek salad (v) 232kcal	£4.00

### DESSERT

Selection of ice cream, chocolate soil (v) 633kcal	£6.00
Chocolate set custard, chocolate soil, salted caramel, hazelnuts, Aero (v) 943kcal	£7.50
Strawberry set cream, pink peppercorn meringue, strawberry textures, mint (v) 690kcal	£7.50

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

### IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.