

THE HESKETH CHEADLE HULME

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 6.25
Add: Baked Irish goats' cheese (v) / Hummus (ve) + 3.00

BAR SNACKS

OLIVES & FETA (v)	4.25
HONEY GLAZED CHIPOLATAS Mustard mayo	6.00
HUMMUS & GARLIC FLATBREAD (ve) Basil pesto, tahini, garlic roasted chickpeas, coriander	6.50

STARTERS

HALLOUMI FRIES (v) Harissa, mint, aioli, pomegranate seeds	6.95	WATERMELON & FETA SALAD (v) Baby gem, roast butternut squash, mint, watermelon, peas, asparagus, lime dressing, candied pecans	6.75
THE HESKETH PRAWN COCKTAIL Marie Rose sauce, brown bread, butter	7.50	SALT 'N' PEPPER CAULIFLOWER FRITTERS (ve) Pickled chilli, sesame seeds, sweet chilli ginger dip	6.50
KOREAN CRISPY CHICKEN Spicy gochujang sauce, lime, coriander, sesame	6.95		

MAINS & GRILL

CHICKEN PANANG CURRY Marinated chicken, spicy peanut, sweet potato, basmati rice, Thai basil, flatbread	13.25
FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	13.50
CHICKEN, HAM AND LEEK PIE Creamy wholegrain mustard sauce, puff pastry lid, chips, house salad	13.00

BRAISED BEEF WELLINGTON Whole roasted carrot, crispy kale, carrot purée, creamy mash	15.50
PAN FRIED SEABASS Fricassée of asparagus, peas, pearl onions, spinach, diced chorizo, parmentier potatoes, crème fraîche sauce, chorizo oil, lemon crumb	15.00
100Z SIRLOIN STEAK Grilled tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce	20.95

SALADS

CHICKEN CAESAR SALAD Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	12.50
ROAST SALMON SALAD Butternut squash, baby gem, peas, watermelon, beetroot, radish, candied pecans, feta cheese, new potatoes, mint & lime dressing	14.50
VEGAN BUDDHA BOWL (ve) Spiced butternut squash, herby red quinoa, hummus, garlic roasted chickpeas, avocado, falafel, salt 'n' pepper sesame broccoli, garlic flatbread	10.75

Add: Breaded halloumi (v) +3.00 / Grilled chicken breast +3.00

BURGERS, SANDWICHES & KEBABS

LAMB KOFTA KEBAB OR HALLOUMI & RED PEPPER KEBAB (v) Served on a flatbread with hummus, pickled chilli, aioli, mint, tzatziki, pomegranate, harissa, pistachio, Greek side salad	13.50
FRENCH DIP STEAK SANDWICH Steak cooked in garlic & herb butter, caramelised beer onions, Swiss cheese, truffled mayo, parmesan fries, gravy	13.50
THE HESKETH DOUBLE CHEESEBURGER British beef, brioche bun, gherkins, salad, cheddar cheese, Russian dressing, slaw, fries	12.75

SALT 'N' PEPPER FRIED CHICKEN BURGER Brioche bun, sesame seeds, pickled chilli, coriander, aioli, gherkins, slaw, fries	13.00
HALLOUMI & MUSHROOM BURGER (v) Breaded halloumi, roasted mushroom, brioche bun, sweet chilli mayo, sweetcorn relish, salad, gherkins, slaw, fries	13.00
VEG PATCH BURGER (ve) Roasted sweet potato & chickpea burger, mango salsa, garlic mayo, fries	12.75

ON THE SIDE

CHIPS / FRIES (ve)	4.00
FILTHY FRIES WITH AIOLI & BACON	4.95
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	4.95
SALT 'N' PEPPER FRIES (ve)	4.95
GREEK SIDE SALAD (v)	4.50
ONION RINGS WITH STICKY BBQ SAUCE (v)	4.00
HONEY ROASTED CARROTS (v)	4.50
SALT 'N' PEPPER TENDERSTEM BROCCOLI (ve)	5.00
GRAVY / PEPPERCORN SAUCE	2.00

LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

PRAWN & MARIE ROSE FOCACCIA 7.75 Smashed avocado, baby gem lettuce
THREE CHEESE & ONION TOASTIE (v) 6.50 Mozzarella, mature cheddar, parmesan, caramelised red onion chutney
CHICKEN & BACON CLUB BAGEL 6.95 Smashed avocado, fried egg, chilli jam
FISH-FINGER SANDWICH 6.75 Battered fish fingers, mushy peas, brioche bun, tartare sauce
HAM & THREE CHEESE TOASTIE 6.75 Honey roast ham, mozzarella, mature cheddar, parmesan, caramelised red onion chutney



SUNDAY ROAST

A Great British tradition. Our roasts are served every Sunday, 12pm to 8pm. Make sure to reserve a table with your server now to avoid disappointment...

BRITISH ROAST BEEF 13.50 Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot & spring greens
ROAST CHICKEN & STUFFING 13.75 Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot & spring greens
ROASTED SWEET POTATO, BEETROOT & LENTIL WELLINGTON (v) 13.75 Spinach, toasted hazelnuts & fresh herbs, served with home-made gravy, spring greens, braised red cabbage, roasted root crush, roast potatoes & whole roast carrot

Add: Pigs in blankets +4.50 / Cauliflower cheese (v) +4.50
Yorkshire pudding (v) +1.00

If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank you.

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SPARKLING WINE

Durello Spumante Brut 'Palladiano' Veneto, Italy
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 6.00 | Bottle 23.00

Fontessa, Prosecco Spumante Brut Venezie, Italy
Fresh and fruity with citrus and green apple
Bottle 28.00

Fontessa, Prosecco Rose Veneto, Italy
Delicate with ripe strawberry and raspberry notes
Bottle 28.50

ROSÉ WINE

Ancora Rosato, Monferrato Chiaretto Piemonte, Italy
Refreshing & dry rosé packed with red berry fruit
125ml 4.65 | 175ml 4.90 | 250ml 6.60 | Bottle 18.50

Another Story, White Zinfandel Rosé California, USA
Bright with luscious hints of strawberries & cream
125ml 5.20 | 175ml 5.40 | 250ml 7.15 | Bottle 21.00

Lieux Perdus, Pinot Noir Rosé Pays d'Oc, France
Provence style pale rosé, packed full of creamy red berries
Bottle 25.50

WHITE WINE

The Rambler, Chenin Blanc Western Cape, South Africa
Chenin Blanc blend, blossom notes & lemon citrus tones
125ml 4.45 | 175ml 4.65 | 250ml 6.30 | Bottle 17.50

Ancora Bianco, Garganega Venezie, Italy
Crisp & dry with apple & pear aromas, hints of lemon
125ml 4.65 | 175ml 4.85 | 250ml 6.55 | Bottle 18.25

Erica's Sunbird, Sauvignon Blanc Western Cape, South Africa
Exotic fruits aromas with zesty citrus freshness
125ml 5.15 | 175ml 5.35 | 250ml 7.25 | Bottle 21.00

Domaine de Vedilhan, Viognier Languedoc, France
Honeysuckle & apricot with a rich textured body
Bottle 23.00

Terrazze della Luna, Pinot Grigio Trentino, Italy
Fresh citrus acidity, full of stone fruit & apple
Bottle 24.00

Listening Station, Chardonnay Victoria, Australia
Unoaked, citrus & white peach notes, bright & fresh
Bottle 25.50

The Cloud Factory, Sauvignon Blanc Marlborough, New Zealand
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus
125ml 6.45 | 175ml 6.70 | 250ml 9.25 | Bottle 27.50

Domaine de la Motte, Chablis Burgundy, France
Mineral & apple notes balanced with a wonderful richness
Bottle 39.50

RED WINE

Prime Cuts Red W.O. Swartland, South Africa
Super juicy, soft & easy drinking. Full of summer berries
125ml 4.45 | 175ml 4.65 | 250ml 6.30 | Bottle 17.50

Peculiar Mr Pat, Merlot South Eastern Australia
Bright freshly picked red fruit with a gentle palate
125ml 5.05 | 175ml 5.25 | 250ml 6.90 | Bottle 19.50

Wild House, Shiraz Western Cape, South Africa
Summer berries with dark chocolate and a touch of spice
125ml 5.55 | 175ml 5.75 | 250ml 7.55 | Bottle 22.00

**El Infiernillo Single Vineyard,
Pinot Noir** Valle de Maule, Chile
Vibrant raspberry & cherry fruit, yet rich & subtle
Bottle 23.00

Turno de Noche, Malbec Mendoza, Argentina
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
Bottle 25.00

The Charge, Rioja Rioja, Spain
Bright red fruit, sweet spice & a touch of mocha
125ml 6.40 | 175ml 6.70 | 250ml 9.30 | Bottle 27.00

Ginestet Classique, Medoc Bordeaux, France
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 33.00

**Montesor Amarone della
Valpolicella 'Santinato'** Veneto, Italy
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 63.00

CHAMPAGNE

G.H. Mumm Cordon Rouge Brut
Champagne, France
Vibrant freshness. Complex and perfectly balanced
with elegant flavours of fruit and caramel
Bottle 45.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue,
notes of citrus & honeysuckle
Bottle 70.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne,
raspberry & redcurrant notes
Bottle 105.00



Red Fox + Peacock
PUBS, BARS & HOTELS

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