

THE HESKETH

CHEADLE HULME

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 6.75
 Add: Chicken liver pâté + 3.00 / Hummus (ve) +3.00 / Rapeseed oil & balsamic (ve) + 1.00

BAR SNACKS & STARTERS

GLAZED CHIPOLATAS Honey Dijon dip	6.00	HALLOUMI FRIES (v) Pomegranate molasses, garlic yoghurt, mint, chilli flakes	7.00	PERI PERI CHICKEN WINGS Lime, mint	7.50
HUMMUS & PITTA (ve) Caramelised onion hummus, chickpeas, crispy sage & onion, confit garlic, toasted pittas	6.50	THE HESKETH PRAWN COCKTAIL Marie Rose sauce, brown bread, butter	7.75	WHIPPED GOATS CHEESE (v) Honey, pistachios, mint, pomegranate, garlic croutes	7.00
CHICKEN LIVER PÂTÉ Red onion marmalade, toasted door stop brioche	7.25				

MAINS

FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	13.50	CUMBERLAND SAUSAGE & MASH Clotted cream mash, beer onion gravy, crispy onion rings, spring greens	13.00	BEEF & ALE WELLINGTON Whole roasted carrot, crispy onions, root veg purée, mustard mash, ale gravy	16.50
CHICKEN, HAM HOCK & LEEK PIE Chicken, ham hock & braised leeks, puff pastry lid, chips, salad	14.00	RED THAI CURRY (ve) Sweet potato, broccoli, peas, spinach, roasted cashew nuts, coconut rice, garlic flatbread	14.00	VEGAN BUDDHA BOWL (ve) Apricot & almond tabbouleh, cucumber & sesame salad, hummus, sour cherries, avocado, grilled greens, sweetcorn & chickpea fritters, garlic flatbread	11.50
MAPLE GLAZED BACON CHOP Black pudding, fried egg, chips	15.50	CHEESE & ONION PIE (v) Smoked applewood, mature cheddar, fairground onions, short-crust pastry, chips, dressed mixed salad	13.50		
CHICKEN PANANG CURRY Marinated chicken, spicy peanut, sweet potato, coriander & lemon rice, Thai basil, flatbread	14.00				

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

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, mustard mayo, watercress, fries, gravy	14.50	PERI PERI HALLOUMI BURGER (v) Brioche bun, roasted mushroom, pickles, tomato, shredded lettuce, slaw, fries	14.00
THE HESKETH DOUBLE CHEESEBURGER British beef, brioche bun, American cheese, Russian dressing, pickles, shredded lettuce, tomato, red onion, slaw, fries	13.50	SWEETCORN & CHICKPEA BURGER (ve) Vegan bun, cucumber sesame salad, mango chutney, raita, fries	14.00
CHICKEN SCHNITZEL BURGER Brioche bun, Emmental cheese, sauerkraut, pickles, shredded lettuce, garlic mayo, slaw, fries	13.50		

Add: Streaky bacon +2.00 / Fried halloumi (v) +3.00
 Avocado (ve) +2.00

Upgrade: 'Filthy fries' +1.50 / Posh chips (v) +1.50
 Salt 'n' pepper fries (ve) +1.50

SIDES

CHIPS / FRIES (ve)	4.25
FILTHY FRIES WITH AIOLI & BACON	5.00
SALT 'N' PEPPER FRIES (ve)	5.00
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	5.00
HOUSE MIXED SALAD (ve)	5.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	5.00
HONEY ROASTED CARROTS (v)	5.00
SALT 'N' PEPPER BROCCOLI (v)	5.00
BUTTERY MASH (v)	4.50
GRAVY	2.00

LUNCH SANDWICHES

Served Mon to Sat, 12-5pm

PRAWN & MARIE ROSE FOCACCIA	8.00
Smashed avocado, baby gem lettuce	
THREE CHEESE TOASTIE (v)	6.75
Mozzarella, mature cheddar, parmesan, caramelised red onion chutney	
FISH FINGER BUTTY	7.00
Beer battered fish fingers, mushy peas, tartare sauce, brioche bun	
CHICKEN & BACON CLUB FOCACCIA	7.00
Fried egg, avocado, tomato, chilli jam	
HAM HOCK, CHEESE & ONION TOASTIE	7.00
Ham hock, mozzarella, mature cheddar, parmesan, caramelised red onion chutney	

2-4-1 MAINS EVERY TUESDAY

Includes sections: Mains and Burgers & Sandwiches

*Lunch Sandwiches not included.

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 14.00

Yorkshire pudding, home-made gravy, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

ROAST CHICKEN & STUFFING 14.25

Yorkshire pudding, home-made gravy, sage & onion stuffing, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

MUSHROOM, LEEK & BUTTERNUT SQUASH WELLINGTON (ve) 14.25

Truffle, mushroom, leek, lentil & butternut squash wellington, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

Add: Pigs in blankets 5.00 / Cauliflower cheese (v) 5.00
 Yorkshire pudding (v) +1.00

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

THE HESKETH CHEADLE HULME

SPARKLING WINE

Durello Spumante Brut 'Palladiano' *Veneto, Italy*
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 6.25 | Bottle 25.00

Fontessa, Prosecco Spumante Brut *Venezie, Italy*
Fresh and fruity with citrus and green apple
Bottle 30.00

Fontessa, Prosecco Rose *Veneto, Italy*
Delicate with ripe strawberry and raspberry notes
Bottle 31.00

ROSÉ WINE

Ancora Rosato, Monferrato Chiaro *Piemonte, Italy*
Refreshing & dry rosé packed with red berry fruit
125ml 5.50 | 175ml 5.75 | 250ml 7.25 | Bottle 20.00

Another Story, White Zinfandel Rosé *California, USA*
Bright with luscious hints of strawberries & cream
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 24.00

Lieux Perdus, Pinot Noir Rosé *Pays d'Oc, France*
Provence style pale rosé, packed full of creamy red berries
Bottle 27.00

WHITE WINE

The Rambler, Chenin Blanc *Western Cape, South Africa*
Chenin Blanc blend, blossom notes & lemon citrus tones
125ml 5.50 | 175ml 5.75 | 250ml 7.25 | Bottle 20.00

Erica's Sunbird, Sauvignon Blanc *Western Cape, South Africa*
Ripe nectarine and peach with zippy lime
125ml 5.70 | 175ml 6.20 | 250ml 7.60 | Bottle 22.50

Diez Siglos, Verdejo *Rueda, Spain*
Ripe citrus with tropical fruit notes
Bottle 25.00

Terrazze della Luna, Pinot Grigio *Trentino, Italy*
Fresh citrus acidity, full of stone fruit & apple
125ml 6.25 | 175ml 7.60 | 250ml 9.00 | Bottle 26.00

Listening Station, Chardonnay *Victoria, Australia*
Unoaked, citrus & white peach notes, bright & fresh
125ml 6.75 | 175ml 8.00 | 250ml 9.25 | Bottle 27.00

La Lancelotta, Gavi *Piemonte, Italy*
Apple, pear & apricot with lightly floral notes
Bottle 27.00

The Cloud Factory, Sauvignon Blanc *Marlborough, New Zealand*
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus
Bottle 35.00

Gómez Cruzado Rioja Blanco *Rioja, Spain*
Complex, notes of honeysuckle, stone fruit & gentle toasty oak
Bottle 42.00

RED WINE

Prime Cuts Red W.O *Western Cape, South Africa*
Super juicy, soft & easy drinking. Full of summer berries
125ml 5.50 | 175ml 5.75 | 250ml 7.25 | Bottle 20.00

Peculiar Mr Pat, Merlot *South Eastern Australia*
Bright freshly picked red fruit with a gentle palate
125ml 5.60 | 175ml 6.00 | 250ml 7.25 | Bottle 21.00

Wild House, Shiraz *Western Cape, South Africa*
Summer berries with dark chocolate and a touch of spice
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 24.00

Aliança Dão, Dao *Portugal*
Ripe blackberry & plum with mocha & a hint of dark chocolate
Bottle 26.00

Turno de Noche, Malbec *Mendoza, Argentina*
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
Bottle 27.50

The Charge, Rioja *Rioja, Spain*
Bright red fruit, sweet spice & a touch of mocha
125ml 7.50 | 175ml 8.25 | 250ml 10.00 | Bottle 29.00

Duboscq Bordeaux Claret *Bordeaux, France*
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 35.00

**Montresor Amarone della
Valpolicella 'Santinato'** *Veneto, Italy*
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 60.00

CHAMPAGNE

G.H. Mumm Cordon Rouge Brut
Champagne, France
Vibrant freshness. Complex and perfectly balanced
with elegant flavours of fruit and caramel
Bottle 50.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue,
notes of citrus & honeysuckle
Bottle 80.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne,
raspberry & redcurrant notes
Bottle 115.00



Red Fox + Peacock
PUBS, BARS & HOTELS