



From our  
freshly baked  
bread  
to the  
mouth watering  
selection of pies

We make  
it here!

### Mussel Season Special

For Two Persons

New season  
Scottish mussels

Moule mariniere  
Or  
Moule a la creme

Large glass each  
Chablis Le  
Colombe

£38.95

### Appetisers

Bowl of Mixed Olives <sup>(v) (n)</sup>	2.95
Home Baked Fresh Herb Garlic Bread <sup>(v)</sup>	2.95
Chinese Style Chicken Wings	2.95

### To share

Olive Platter <sup>(v) (n)</sup>	8.95
Selection of olives, stuffed peppers & sun dried tomatoes	
Seafood Platter	14.95
Crayfish marie rose, potted shrimps, smoked mackerel pate, rollmop herring & Scottish smoked salmon	

### Starters

Homemade Soup of The Day	4.95
Served with freshly baked bread	
Wild Mushroom Risotto <sup>(v)</sup>	5.25/9.95
Simply served with pesto	
Coarse Game Terrine	4.95
<i>Allerton Estate mixed birds, hare &amp; rabbit</i>	
R. S. Ireland's Bury Black Pudding	5.95
Baked stuffed apple and sweet mustard sauce	
The Pantry's Sausage of The Day	4.95/9.95
Served "Cassoulet" with chunky fresh bread	

Rollmop Herrings	5.95
Marinated in onions, served with beetroot remolade and horseradish crème fraiche	
Smoked Mackerel Pate	5.95
With lightly toasted fresh bread	
Queenie Scallops on Half Shell	1/2doz / doz
Oven baked with garlic and gruyere	6.95 / 13.50
or roquefort cheese	
Long Cut Scottish Smoked Salmon	6.95
Simply served with lemon	
New Season Scottish Mussels	5.95
<i>Moule mariniere or moule a la creme, fresh baked bread</i>	

### Salads

Avocado & Red Onion Salad <sup>(v)</sup>	4.95/9.50
Tossed with rocket & Yorkshire blue cheese	
Vine Ripened Tomato Salad <sup>(v)(n)</sup>	4.95/9.50
With Buffalo Mozzarella and basil pesto	
Goosnargh Chicken Caesar Salad	5.95/11.50
Classic Caesar salad with goosnargh chicken	

(All starters served with freshly baked bread)

All meat weights denoted are un-cooked.  
(n) denotes dishes which contain nuts or traces of nuts.  
(v) denotes dishes which are vegetarian.  
Due to the presence of nuts in our restaurants,  
there is a small possibility that nut traces may be found in any of our items.  
All prices are in £ & inclusive of VAT.  
There is a discretionary 10% service charge for parties of 8 or more.

### Fish

Oven Baked Haddock	10.95
Sat on spring onion mash & carrots, cheddar cheese sauce	
Catch Of The Day	P.O.A
Please ask your waiter for further details	

### Lemon Sole Paupiette 15.95

*Stuffed with prawns, on pak choi, with light fish cream  
Or served simply grilled with lemon*

Filletts of Sea Bass	15.95
Fennel and a Crayfish cream sauce Or with chilli and garlic, herb infused spaghetti	

### New Season Scottish Mussels 10.95

*Moule mariniere or moule a la creme, fresh baked bread*

### Meat

### Slow Braised Lamb Shank 12.95

*On parsnip mash with parsnip crisp, redcurrant jus  
Or Moroccan cous-cous, cumin and coriander sauce*

Goosnargh Chicken Breast	12.95
Pan roasted with mushroom risotto and basil pesto	

Game Hot Pot	8.95
Mixture of Allerton Estate game, pickled red cabbage	

Goosnargh Duck Breast	13.95
Pan fried with Savoy cabbage, port shallots and pan juices	

### Duo of Ribble Valley Suckling Pig 13.95

*Served stuffed with garlic and herbs  
Also with calvados, apple and prune*

Round Green Farm Venison Striploin	19.95
Fondant potato, beetroot & damsons	

All our beef is reared at Ashleigh Farm, Cheshire  
and aged for a minimum of 21 - 28 days

8oz Ribeye	15.95
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8oz Sirloin	15.95
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8oz Fillet	19.95
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Chateaubriand (for 2 persons)	43.95
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All steaks are served with sautéed mushrooms,  
grilled tomato and choice of sauce

### Sauces

Peppercorn	Red Wine
Blue Stilton	Garlic & Herb Butter

(All main courses are served as stated)

### Side orders

Selection Seasonal Vegetables	1.95
Petit Pois with bacon & cream	1.95
Potato Dish of The Day	1.50
Hand Cut Proper Chips	1.95
Fresh Seasonal Side Salad	2.95
Gratinated Leeks braised in cream & cheddar	1.95

Register Online

[www.ramsheaddenshaw.co.uk](http://www.ramsheaddenshaw.co.uk)

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