



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

We make
it here!

Lobster Feast

For Two Persons

Whole Nova
Scotia Lobster
Each

Plus

1/2 Bottle of
House Champagne

Plus

Strawberries &
Cream for dessert

59.95

Appetisers

Bowl of Mixed Olives (v) (n)	2.95
Sun Dried Tomato & Olive Focaccia bread	2.95
Fresh Herb Garlic Bread (v)	2.95

To share

Olive Platter (v) (n)	8.95
Selection of olives, stuffed peppers & sun dried tomatoes	
Seafood Platter	14.95
Crayfish Marie rose, potted shrimps, smoked mackerel with fresh orange, rollmop herring & Scottish smoked salmon	

Antipasti Platter	10.95
Prosciutto ham, homemade sausage, chorizo, rare roast beef, black pudding, hellish relish & pesto dipping sauces	

Starters

Homemade Soup of The Day	4.95
Served with freshly baked bread	
Thai Chicken Dumplings	5.95
Garnish and Chilli dipping sauce	
Italian Meatballs	4.95/9.95
In rich tomato sauce (main served with spaghetti)	
The Pantry's Sausage of The Day	4.95/9.95
Served with buttery mash & rich onion gravy	

Duo Of Bury Black Pudding & King Scallops	6.95
Tomato concasse & lemon dressing	

Classic Prawn Cocktail	4.95
Marie rose sauce	

Smoked Mackerel Salad	6.95
With fresh orange slices	

Pan Fried Squid	5.95
On a warm salad with chorizo & garlic	

Long Cut Scottish Smoked Salmon	6.95
Simply served with lemon Or gherkin, caper & shallot dressing	

Nova Scotia Half Lobster	8.95
Thermidor, Garlic Butter or cold with a fresh salad	

Salads

Gratinated Goats Cheese Salad (v)	4.95/9.50
Fresh green leaf salad with balsamic dressing	

Mediterranean Salad (v)(n)	4.95/9.50
With olives, tomatoes, cucumber & chopped mint	

Goosnargh Chicken Caesar Salad	5.95/11.50
Classic Caesar salad with goosnargh chicken	

add crispy bacon bits for 99p

(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	9.95
Sat on spring onion mash & carrots, cheddar cheese sauce	
King Prawn Sizzling Platter	14.95
With sticky sweet chilli sauce, saffron rice	

Poached Salmon	12.95
On asparagus & black pepper hollandaise	

Fillets of Sea Bass	15.95
Fresh pea, chive & ricotta risotto Or with chilli, garlic & herb infused spaghetti	

Nova Scotia Whole Lobster	16.95
Thermidor, garlic butter or cold with a fresh salad	

Meat

Duo Of Lamb	15.95
Best End of Lamb and Marinated Slow Roasted Breast served with gnocchi, broad beans, petit pois and mint	

Goosnargh Chicken Breast	12.95
Kiev stuffed Wild Mushroom, garlic cream sauce	

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

Duo Of Goosnargh Duck Breast & Confit Leg	13.95
Port Sauce, root vegetable Dauphinoise	

Fillet of Pork Wellington	13.95
Sage and Onion Cream	

Escalope Of Veal	12.95
Topped with ham and gruyere cheese, salsa verde	

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

10oz Sirloin	15.95
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8oz Fillet	19.95
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Surf & Turf	19.95
4oz Fillet with 5 King Prawns	

16oz 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
Jersey Royal Potatoes	2.95
Hand Cut Proper Chips	1.95
Fresh Seasonal Side Salad	2.95
British Asparagus	2.95

Register Online

www.ramsheaddenshaw.co.uk

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