



From our
freshly baked
bread
to the
mouth watering
steak pie

We make
it here!

Are you a
vegetarian?

Not all of our
vegetarian dishes
are listed on the
menu

Please ask for
Toady's vegetarian
options

Full range of
wines by the glass
to suit every dish

Please ask to see
our wine list

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 possibil-
ity that nut traces may be found in
any of our items.

All main course dishes are served as
stated.

There is a discretionary 10% service
charge for parties of 8 or more.

Register Online

www.ramsheaddenshaw.co.uk

to receive all
our news & offers

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) Selection of olives, stuffed peppers & sun dried tomatoes	8.95
Seafood Platter <i>Crayfish Marie rose, potted shrimps, smoked mackerel with fresh orange, rollmop herring & Scottish smoked salmon</i>	14.95
Antipasti Platter Prosciutto ham, handmade sausage, chorizo, rare roast beef, black pudding, hellish relish & pesto dipping sauces	10.95

Starters

Homemade Soup of The Day Freshly baked bread	4.95
Sliced Melon & Prosciutto seasonal melon with best of the best Parma ham	4.95
Mixed Game Terrine Vegetables & juniper sauce	5.25
Goosnargh Chicken Liver Parfait Melba toast	5.25
<i>Crispy Cheshire Lamb Breast</i> <i>Dijon mustard crust with yogurt tzatziki</i>	5.95
Goosnargh Chicken Livers Pan fried with a Pink peppercorn cream, mixed leaf salad	5.25
Breaded King Prawns Deep fried with Sweet chilli dipping sauce	5.25
<i>Whitby Whole Dressed Crab</i> <i>Mixed salad, lemon & mayonnaise</i>	8.95
Long Cut Scottish Smoked Salmon Simply served with lemon & Crème Fraiche Or gherkin, caper & shallot dressing	6.95
Seafood Thermidor Pancake King scallop, salmon, haddock, sea bass & king prawns	7.95/15.50

All starters served with freshly baked bread

The Grill

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

Rump	8oz 225gm	13.95
Sirloin	6oz 170gm	13.95
Rib-Eye	8oz 225gm	15.95
Sirloin	10oz 280gm	19.95
<i>48hr Garlic Marinated Sirloin</i>	<i>10oz 280gm</i>	<i>19.95</i>
T-Bone	26oz 750gm	26.95
Fillet	8oz 225gm	24.95
Chateaubriand (for 2 persons)	16oz 450gm	53.95

All steaks are served with proper chips,
sautéed mushrooms, grilled cherry tomatoes
and choice of sauce

Salads

Mediterranean & Goats Cheese Salad Roasted peppers & balsamic dressing	5.25/10.50
Goosnargh Chicken Waldorf Salad Classic Waldorf salad with Goosnargh chicken	5.95/11.50

Fish

Gratinated Haddock Fillet Our legendary dish, with spring onion mash and baked with cheddar	9.95
<i>Scottish Salmon Escalope</i> <i>Pesto herb crust, vegetable risotto</i>	9.95
Filleted Sea Bass Foil baked Thai green curry with basmati rice	15.95
<i>Whole Whitby Lemon Sole</i> <i>Grilled with butter & lemon. Salad or fresh vegetables</i>	15.95
Prosciutto Wrapped Monkfish Tail Pesto spaghetti & provençal vegetables	15.95

Favourites

<i>Ashleigh Farm Calf's Liver</i> <i>Pan fried with Mash & onion gravy</i>	10.95
Goosnargh Chicken Breast Sweet n Sour sizzling platter & basmati rice Or... bacon pomme puree, broad beans & tarragon cream	11.95
Duo of Pork Fillet & Slow Braised Shoulder Braised sweet & sour white cabbage, red wine reduction	11.95
Ashleigh Farm Steak Pie Made on site at The Pantry, seasonal vegetables & proper chips	10.95
100% Ashleigh Farm Beef Burger Served on a lightly toasted "oven bottom" with caramelised onions, cheese, bacon, onion rings, chips or frites	9.95
21 Day Aged Roast Sirloin Fresh vegetables, roast potatoes, Yorkshire pudding & real beef gravy	13.95

Game

Bacon Wrapped Boroughbridge Pheasant Breast A l'orange, dried apricots, pate croute & provençal vegetables	12.95
Round Green Farm Venison Haunch Steak Roast shallots, watercress, bread sauce & game crisps	16.95

Sides

Seasonal Vegetables	2.50
Petit Pois with bacon & cream	2.50
Whole New Potatoes or Pomme Puree	2.95
Proper Chips or Frites	2.50
Seasonal Salad	2.95
<i>Zucchini</i>	<i>2.50</i>
Corn on The Cob	2.50
Onion Rings	2.50
Garlic Cheese Stuffed Skins	1.95
Roasted Bone Marrow	1.95
Sauces	
Peppercorn	1.50
Red Wine	1.50
Blue Stilton	1.50
Garlic Herb	1.50
<i>Sweet Chilli</i>	<i>1.00</i>