

main menu 12pm - late

PROPER FOOD

plates

trof chop of the week

- see the board for this weeks special

trof pie of the week 20

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fish & chips 18.5

- beer batter, tartare sauce, minted peas

double cheeseburger 16.5

- two smashed patties, yankie cheese, mustard, pickles, onion, brioche bun, fries

fried chicken burger 16

- buttermilk fried chicken, yankie cheese, lettuce, mayo, brioche bun, fries

veggie fritter bun (v) 15

- goats cheese, mint slaw, brioche bun, fries

chickpea & spinach curry (ve) 14

- rice, nigella seed flatbread

giant cous cous & pistachio salad (v) 12.5

- rocket, cucumber, red onion

add chicken + 3

chicken kiev 17.5

- creamed leeks, chive mash

bangers & mash 16.5

- toulouse sausage, mash, onion gravy

our local partner

Est. 1964
LITTLEWOODS
BUTCHERS

Our meat is supplied by Littlewoods - a proper traditional butchers specialising in dry aged, grass fed, free range, local meat sourced from the plains of Cheshire.

snacks

fried potato skins (ve) 6

- green pea dip

pork & fennel sausage 9

- crème fraiche, piperade

burrata (v) 9

- citrus dressing, cherry tomatoes, basil, rye

sides

chive mash (v) 6

chips & garlic aioli (v) 5

citrus dressed greens (ve) 5

pot of gravy 3

fries (ve) 5

puddings

sticky toffee pudding (v) 8.5

- vanilla ice cream

lemon & rhubarb posset (v) 8.5

- pistachio shortbread

orange sponge cake (ve) 8.5

- pouring cream