

# a taste of escape...

## escape early doors

from 5am - 11am

creamy porridge with brown sugar  
grilled unsmoked bacon sandwich  
handmade cumberland sausage sandwich  
soft boiled free range egg with toast soldiers (v)  
  
warm croissants and danish pastries  
white and brown toast with preserves  
selection of cereals  
platters of prepared fruits  
yoghurts

## escape all day

from 11am-9pm

soup of the day with locally made breads

*sandwiches on brown and white slice with a little bit of salad:*

free range egg mayonnaise with mustard cress (v)  
applebys cheshire and farmhouse pickle (v)  
cheshire ham salad

*warm paninis with a little bit of salad:*

free range corn fed chicken with unsmoked bacon

chargrilled courgette and aubergine with mozzarella and pesto(v)  
tuna and cheddar melt

tortilla chips, crisps and nuts with dips

*salads:*

Cheddar and spring onion quiche with mixed leaf and coleslaw (v)  
cheshire ham salad with homemade piccalilli

*little irresistables:*

caramel shortbread

lemon drizzle

crazy cupcakes

prepared fruits

cheshire farm icecream - lots of flavours!

## just for kids...mini escape!

sandwich on brown or white slice:

cheddar cheese (v)

tuna mayonnaise

cheshire ham

egg mayonnaise (v)

cucumber and carrot sticks

seasonal melon

beans on toast!

penne pasta with rich tomato sauce and garlic bread

breaded chicken fillets with new potatoes and garden peas

fish finger sandwiches

crisps

cheshire farm ice cream

fruit juices, cordials, milkshakes, bottled water, soft drinks

## the beverages...

pot of tea

english breakfast, earl grey, darjeeling, green, fruit, peppermint

pot of freshly ground coffee

cappuccino

espresso

latte

mocha

macchiato

americano

hot chocolate

fruit juices:

orange

apple and elderflower

cranberry

organic apple

tomato

lemon refresher

old fashioned ginger beer

chilled white wine:

avanti chenin torrentes

villa rosa sauvignon blanc

red wines:

avanti shiraz malbec

villa rosa merlot

rose wines:

avanti malbec rose

cougars moon zinfandel

sparklers:

ackerman sparkling chardonnay

prosecco spumante d'

beers:

peroni  
poddingtons  
guinness  
magners

spirits:

gordons gin  
bells whisky  
smirnoff  
bacardi  
jack daniels  
baileys  
martini  
taylors port  
harveys bristol cream

mixers, soft drinks, mineral water

additional extras to add to your experience...

*the temptations...*

*"full english"*

scrambled egg, handmade cumberland sausage, unsmoked bacon, button mushrooms, grilled tomato

£5.95

*"complete continental"*

continental meats and cheeses with fancy breads and hard boiled egg

£5.50

*"eggs benedict"*

soft squidgy toasted muffins topped with crispy bacon, soft poached egg and buttery hollandaise

£4.95

*"old smokey"*

scrambled egg on buttered wholemeal toast with oak smoked scottish salmon

£5.95

## add to your experience...

### *side orders:*

fries

minted new potatoes

sugar snap, garden peas & mange tout

mixed green salad

coleslaw

all £1.50

### *hot dishes of the day:*

slow roasted rib eye of beef with shallots on champ potato with roasted root vegetables

£6.95

chestnut and wild mushroom wellington with new potatoes, fine green beans and tarragon cream(v)

£5.95

handmade gourmet burger with coleslaw, kettle chips, green salad and tomato relish

£5.95

### *open sandwiches on toasted focaccia:*

smoked salmon, cream cheese, red onion and hard boiled egg with capers

£4.95

prawns with marie rose, red apple, celery and rocket

£3.95

warm roast beef sirloin, sautéed onions, dill pickle and watercress

£4.95

breast of chicken, lettuce, tomato, cucumber ,chervil mayonnaise

£4.25

## add to your experience...

afternoon tea:

selection of teatime sandwiches -  
smoked salmon & cucumber, egg mayonnaise, cheddar and tomato, cheshire ham and grain mustard

fruit scones with clotted cream and preserves  
chocolate fudge brownies  
little strawberry tarts

£4.95

served on sundays...

roast joint with all the trimmings, seasonal vegetables, roasted potatoes

£6.95

tiny temptation...

gourmet handmade mini burger with fries and baked beans

£2.50

## a bit of a fizz...by the bottle

### wines:

White -	
Rocheburg Chenin Blanc	£16.75
Pinot Grigio La Casada	£17.50
Brown Brothers Everton White	£19.95
Mapa Chardonnay, Baron Rothschild	£22.00
Mudhouse Sauvignon Blanc	£23.50
Chablis A.C. Le Manoir	£25.95
Red -	
Rocheburg Shiraz Cinsault	£16.75
Primitivo La Casada	£15.35
Brown Brothers Everton Red	£19.95
Rioja Crianza Azabache	£22.00
La Pieve Chianti D O C G	£23.50
Chateau Blaignan Cru Bourgeois AC Haute Medoc	£26.75

### champagnes:

viscomte de castellane champagne N.V	£4.50 glass £28.00 bottle
laurent perrier brut	£6.50 glass £45.00 bottle
veuve cliquot yellow label	£49.00 bottle
bollinger special cuvee	£56.00 bottle
laurent perrier rose	£80.00 bottle