

The Wilbraham Arms

Winter Set Menus

Menu A

2 courses £15.50

3 courses £20.50

TO START

Creamy mushroom and Dovedale Blue cheese soup, warm bread & butter (V) (GFA)

Jamie Cowden's chicken liver pate, caramelised red onion chutney, toast (GFA)

Roast garlic hummus, spiced chickpeas, tomato salsa & homemade flatbread for dipping (VGN) (GFA)

Potted smoked trout, house pickles, watercress, toast (GFA)

MAINS

8 hour beef & ale stew, herb & mustard dumplings, braised red cabbage and onions

Roast fillet of smoked haddock, crushed new potatoes and corn, poached egg, parsley sauce (GFA)

Green olive & preserved lemon braised chicken, spaghetti, roasted sprouting broccoli

Wendy's cheese & potato pie, mash, glazed carrots, veggie port gravy (VGN) (GF)

DESSERTS

Sticky toffee pudding, honeycomb, vanilla ice cream (V)

Gluten-free rhubarb & pistachio crumble, custard (V) (GF)

Chocolate fudge cake, whipped cream (V)

Vanilla cheesecake, fresh berries & pistachios (V)

GF gluten free GFA gluten free available VG vegan V vegetarian

Some items on our menu contain allergens. Please speak to a member of staff for more information.

Menu available for bookings of 20 people or more

A £5 deposit per person will be required to secure the booking within one week of reservation

We'll need a pre-order completed within one week prior to the booking. All party members are required to order from the set menu

The Wilbraham Arms

Winter Set Menus

Menu B

2 courses £20

3 courses £25

TO START

Smoked ham hock & pea soup, warm bread & butter (GFA)

Slow cooked beef croquettes, mustard mayonnaise, watercress

Woodland mushrooms & leeks on toast, garlic, rocket, olive oil (VGN) (GFA)

Hot smoked salmon pate, homemade soda bread, cream cheese & caper berries (GFA)

MAINS

Slow braised ox cheek, mash, savoy cabbage, peas & onions

Fillet of sea bream, roast new potatoes, wilted spinach & sprouting broccoli, bacon parsley butter (GF)

Lamb shoulder & mint pie, garlic & rosemary chips, minted mushy peas

Butternut squash & beetroot Wellington, mash, glazed carrots, veggie port gravy (VGN) (GF)

DESSERTS

Sticky toffee pudding, honeycomb, vanilla ice cream (V)

Gluten-free rhubarb & pistachio crumble, custard (V) (GF)

Chocolate truffle torte, whipped cream (V)

White chocolate & lemon cheesecake (V)

Staffordshire & Cheshire cheese plate, crackers, chutney, homemade pickles (V) (GFA)

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