

starters

fresh soup of the day (v)	£4.00
herb crusted asparagus spears (v) with lemon and chive butter	£5.50
warm moroccan chicken with mango and fennel salsa	£5.50
king prawn and crab cake with pickled ginger and cucumber relish	£6.50
seared king scallops with spicy provencal sauce and dressed rocket	£7.50
smooth chicken liver parfait with cherry vine tomato chutney and crostini	£5.50
duo of melon (v) with strawberries and spiced berry mascarpone	£5.00
starter of the week chef's choice using fresh seasonal ingredients	£6.00

light bites

wild mushroom tortellini (v) with toasted pine nuts and parmesan cream	£6.00
110's bread and olives (v)	£3.00
greek mezze to share (v) home made humus, fresh olives, marinated feta cheese and toasted pitta	£9.00
smoked chicken caesar salad served with panchetta and parmesan croutons	£6.50

main courses

chargrilled sirloin steak (8oz) pink peppercorn sauce, hand-cut chips, vine tomato and flat mushroom	£14.00
matured fillet steak (7oz) extra virgin olive oil mash and forestière sauce (£2 supplement for set menu)	£17.00
english lamb rump redcurrant and mint glaze and boulangere potatoes	£14.00
grilled chicken supreme fondant potato and peas à la française	£12.00
pot roasted fillet of pork celeriac and thyme mash, cider and apple sauce	£13.00

fish dishes

seared salmon fillet crushed garlic blue potatoes and herb beurre blanc	£14.00
thai king prawn curry with coconut spring onion rice	£12.00
pan roasted halibut supreme roasted vegetables, sweet potatoes and salsa verde	£15.00
chef's weekly fish dish a different fresh fish dish changing weekly	£market price

pasta of the week

a choice of two pasta dishes changing weekly £8.00

vegetarian

asparagus and portobello mushroom tower (v) with stilton rarebit	£9.00
vanilla tomato and pesto provencal (v) with mediterranean vegetables wrapped in a garlic and herb crepe	£9.00

side dishes

honey roasted root vegetables	
green beans provencal	
sweet red cabbage	
caesar salad (with optional pancetta)	
boulangere potatoes	
hand cut chips	all £2.50

desserts

110's manchester tart with raspberry pavlova ice-cream	
mini banana fritters with a dark chocolate and pecan nut ganache	
vanilla scented panacotta with spiced summer fruits	
lemon and elderflower fool with swirl biscuits	
sticky chocolate and pear pudding with ferrero roche ice cream	
cheese board assorted cheeses with biscuits and homemade chutney	all £5.00

vip menu

a three course menu for £12.50 -
including a £5 chip for the casino
and double DRS points.
(this menu is only available sunday through till thursday)

starters

fresh soup of the day
prawn and crayfish cocktail
chicken liver pate

main courses

6oz rump steak, chips and peppercorn sauce
salmon fillet, saffron and prawn sauce
and green beans
chicken breast, diane sauce and potatoes

desserts

eton mess
warm chocolate cake with vanilla ice cream
trio of cheshire ice cream

two
courses
for only
£15.00

three
courses
for only
£18.00



white wine

Ropiteau L'Emage Sauvignon Blanc Delicious gooseberry notes on a crisp, dry finish.	£10.75
Pinot Grigio delle Venezie Sartori Zingy and fresh with a tongue-tingling acidity. The perfect aperitif.	£14.95
Oakwood Semillon Sauvignon Citrus and apple flavours combine in this lighter style of wine from Australia.	£11.95
Mirassou Chardonnay Delicately structured with balanced, crisp tropical fruit flavours and subtle vanilla notes.	£17.45
Wolf Blass Bilyara Chardonnay Medium bodied with ripe fruit, supported by French oak. Crisp and fresh.	£14.95
Montana Sauvignon Blanc Classic New Zealand Sauvignon - fresh and zesty with grapefruit and herbaceous aromas and flavours.	£18.95
Chablis Ropiteau Ripe apples and brioche flavours, elegantly dry with delicate, mineral notes.	£22.50
Firefly Chardonnay Rich melon, peach and apricot aromas. The palate is smooth with tropical fruit flavours enhanced by subtle oak characters. It is well-balanced by a crisp acidity and a soft finish.	£14.95
Drostdy Hof Steen Chenin Blanc by any other name. Aromas of citrus fruit. Medium-bodied with plenty of ripe fruit flavours.	£12.95
Sancerre Domaine Serge Laporte This Sancerre stands out for its aromatic intensity, citrus, exotic fruits and minerality. A perfect balance between softness and acidity.	£25.00
Pouilly Fume 'Genetin' Full sauvignon on the nose and a palate that is mouth-filling, round and full of fruit. Quality fume made from grapes grown on ancient vines.	£19.95
Puligny Montrachet Les Enseignerres Domaine roux Full bodied and smooth with a distinct vanilla, toasted bread and walnut aromas which linger beautifully in the mouth.	£41.50
Starborough NZ Sauvignon Blanc The wine shows flavors of honeydew melon, passion fruit, and peach over a citrus background.	£18.95
Terra Duoro Albariño This is a delicate yet full flavoured aromatic white wine displaying taut, savoury, lemony fruit.	£24.65

premium white wine

Albariño Pionero Maccarato Albariño is Spain's noblest white variety, grown in the cool, north-west. Dry and fresh with aromatic peachy fruit.	£22.00
Châteauneuf du Pape Blanc 'Clos de l'Oratoire' Exotic aromas of apple, acacia and apricot mostly from the Roussanne. The mouthfeel is broad and rich.	£36.00
Chablis, 1er Cru 'Vaillons' Ropiteau Creamy Chardonnay with mineral and flint flavours, well-balanced acidity with hints of acacia and honeysuckle.	£34.00
MacMurray Ranch Pinot Gris Aromas of peach, melon and fig with notes of honey and spice develop into deep flavours on the palate.	£28.00
Alturis Pinot Grigio Soft, elegant aromas, succulent and fruity with a hint of lemon. Great sophistication from Friuli.	£20.00
Plaisir de Merle Sauvignon Blanc Light green/straw yellow. Fig and tropical fruit aromas. On the palate, more tropical fruit and grapefruit.	£21.00

rose wine

Pinot Grigio Blush Sartori Crisp, clean summer fruit flavours on the palate and a style that sits slightly on the sweeter side of off-dry.	£12.95
Gallo Family Vineyards White Zinfandel Medium dry, blush wine with fragrant floral notes and orange blossoms with ripe berry flavours and a crisp, medium dry finish.	£13.95
Wolf Blass Bilyara Rosé An attractive red berry aroma, leading to ripe fruit flavours of cherry and red berry.	£14.95

premium rose wine

Jacobs Creek Rosé Made from 100% Shiraz grapes, this is an off-dry, fruit-driven rosé, which explodes with flavour. IWSC 2005 Silver Medal.	£17.00
Sancerre Rose "La Perriere" Light salmon colour with a hint of raspberry. Refreshing and round on the palate, with aromas of red berries, strawberries and cherries.	£28.00

red wine

Ropiteau L'Emage Cabernet Sauvignon Silky smooth red with irresistible blackcurrant aromas.	£10.75
Fleurie Ropiteau Silky texture with ripe raspberry and vanilla spice aromas. Sweet, rich, fruit extraction with an elegant finish.	£24.65
Oakwood Shiraz Cabernet Rich and youthful fruit on the nose and palate, full and concentrated. Soft, balanced and long. Easy drinking.	£12.55
Drostdy Hof Merlot Bright ruby. Subtle berry and delicate cherry aromas. Medium-bodied with ripe fruit and gentle oak spice.	£14.55
Montana Pinot Noir An elegant wine with red cherry and plum flavours and a fine structure.	£19.95
Rioja Campo Viejo Crianza Ruby red in colour with sweet cherry aromas and silky oaky flavours. Light, smooth velvety texture.	£15.00
Château Teyssier, Grand Cru St. Emilion 2004 A wealth of intense, plummy fruit develops with deep, rich succulence on the palate. A beautiful balance of elegance and vitality.	£33.00
Châteauneuf du Pape 'Le Palais des Papes' The high percentage of Grenache makes soft, early ripening wine. Some enticing spice and a velvet finish.	£28.00
Barolo 'Le Terre' Garnet red colour, distinctive ethereal bouquet followed by ripe fruit flavours with a hint of oak and a long, well-balanced finish.	£23.95
Dancing Bull Zinfandel Lots of ripe dark fruit flavours, complimented by bright raspberry and strawberry notes, black pepper and vanilla adding complexity.	£17.75
Wolf Blass Bilyara Merlot Ripe plum fruit and soft velvety tannins. Typically smooth and easy drinking.	£14.95
Firefly Shiraz Aromas of intense ripe plum and blackberry fruit are balanced in the mouth with spicy liquorice flavours and integrated vanilla oak, finishing with elegant, integrated tannins.	£14.95
Nederburg Cabernet Sauvignon A full-bodied, mouth-filling and rich wine with ripe fruit, delicate oak spices, firm tannins and a lingering aftertaste.	£16.45

premium red wine

McGuigans Collection Shiraz Warm, rich, ripe blueberry and blackberry fruit aromas which follow through on the palate - rich and voluptuous.	£18.00
Otra Vida Malbec A powerful wine with ripe plum and cherry fruit, soft tannins and a lingering finish. Deservedly Decanter Trophy Winner 2007.	£18.00
Alturis Merlot Overwhelming, dense ripe luscious fruit flavours - smooth and generous.	£20.00
Rioja Campo Viejo Gran Reserva Aromas of vanilla and cinnamon combine with intense and spicy fruit, to deliver a rich and powerful wine.	£27.00
Plaisir de Merle Grand Plaisir Aromatic red berries and spicy blackcurrant tones, with cedar and vanilla. Full, rich flavours with chocolate, blackcurrant and red berry fruits.	£29.00
Gevrey Chambertin Jaffelin A vibrant wine with a raspberry and strawberry character, which develops extraordinary finesse and power.	£44.00

sparkling wine

Freixenet Cordon Negro Brut A fine Cava with Mediterranean aromas of melon and nectarine. The palate is soft and fresh with good fruit and a long, dry finish.	£15.95
Maschio Prosecco di Valdobbiadene Classy and refined with soft bubbles and fruity flavours.	£19.95

champagne

Lanson Black Label A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.	£35.00
Laurent Perrier Rosé Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate.	£55.00
Veuve Clicquot Yellow Label Full-bodied, rich and fruity with great elegance and a delightful long finish.	£45.00

premium champagne

Lanson Gold Label Vintage Well-structured, with racy acidity but with rich undertones and soft maturity.	£65.00
Bollinger Special Cuvée Bone dry, full-bodied wine with the classic, biscuity finesse.	£75.00