

110 Restaurant

Appetisers

Olives marinated in lemon and thyme £2.00

Selection of Italian breads with balsamic puddle £2.50

Vine tomato bruschetta - basil, garlic & buffalo mozzarella (V) £3.50

Starters

Mussel, chorizo, chilli and saffron risotto £6.50

Crispy pork belly, glazed pak choi and
caramelised apple relish £6.50

Homemade soup of the day (V) £5.00

Tian of fresh white crab meat, ripe mango
and avocado & chilli salsa £7.00

Chef's Pasta of the Week £6 / £10

Pan seared king scallops with fresh strawberries
and aged balsamic £8.50

Seared chicken livers, pancetta, shallots
and a wild garlic & thyme jus £6.50

Local asparagus, wild mushroom fricassee
and shaved parmesan (V) £6.50

Spiced salmon and watercress fishcakes with
homemade tartare sauce £6 / £10

Sweet Galia melon, raspberries and a spiced
berry mascarpone (V) £5.50

Fish Dishes

Crispy cod supreme, spring onion mash, lemon
buerre blanc and pancetta £14.50

Chef's Fish Dish of the Day £15.00

Tandoori sea bass fillets, bombay potatoes
and minted yogurt £14.50

Main Courses

Moroccan lamb tagine, apricot and chickpea couscous £15.00

Roasted and braised chicken with wild mushrooms,
boudin blanc, roast apples and
Calvados sauce £14.00

Half a crispy roast duck, garlic greens with
a plum and cherry dressing £15.00

Twice baked Mrs Kirkham's cheese soufflé
with 110's Waldorf salad (V) £11.00

From the grill

8oz Rump steak £13.00

8oz Sirloin steak £16.00

7oz Fillet steak* £18.00

10oz Ribeye steak on the bone* £20.00

All served with mushroom, cherry vine tomatoes, hand cut chips and
a choice of sauce: Saffron chilli butter, Dianne or 3 Peppercorn

Sides £3.00

Sauteed leeks, butter beans and peas

Carrot and sweet potato mash

Hand cut chips with rock salt

Potatoes of the Day

Crisp green salad with ripe avocado

Desserts

Warm chocolate fondant, lavender cream and fresh raspberries £6.50

Orange and date sticky toffee pudding with honeycomb Ice-cream £6.50

Fresh strawberries with hazelnut shortbread and minted cream £6.50

Fairground favourites - Mini toffee apple, candy floss, ice-cream lolly and popping candy £6.00

Assiette of 110's finest desserts to share £10.00

Selection of properly matured cheeses, biscuits and homemade chutney £7.50

Cheshire Farm ice-cream and sorbets £6.00

We prepare all of our products from fresh ingredients daily. If you have any special requirements please let us know and we would be delighted to accommodate them where possible.

(V) denotes vegetarian dishes - please be aware that due to the presence of nuts in our kitchen area, traces of nuts may be found in our dishes. All indicated weights are uncooked.

10% optional service charge for all parties of 10 people or more

TWO COURSES FOR ONLY

£14.95

THREE COURSES FOR ONLY

£19.95

Sunday to Thursday