

Please order your food at the bar.

NIBBLES

Garlic ciabatta (v)	£3.50
Garlic ciabatta glazed with mozzarella and alpine cheese (v)	£3.75
Selection of artisan mini sausages with honey and mustard mayonnaise	£4.00
Selection of mixed breads with aioli and olive tapenade (v)	£3.50
Mix of Aegean and Kalamata olives (v)	£3.50
Haddock goujons, tartare sauce	£4.50
Hot Scotch egg, house chutney	£4.25
Avocado hummus with coriander and lemon, crudites (v)	£4.75

STARTERS

Chef's soup of the day served with crusty bread	£5.95
Baked Mexican nachos, glazed with mozzarella, served with tomato salsa, guacamole and sour cream dip (v)	£7.25
Wild mushroom bruschetta, focaccia, crumbled feta and fine herbs, parsley oil (v)	£6.50
Thai style crab and prawn fishcakes, Thai salad and sweet chilli	£7.50
Crispy chicken wings with either – piri piri / buttermilk fried / salt and pepper	£6.95
Muncaster crab, smoked salmon and prawn cocktail, spiked Marie rose, pickled cucumber and blushed tomato, brown bread and butter	£7.95
Chicken liver pâté, with house chutney and toasted brioche	£7.95
Sticky barbeque ribs	£6.75
Baked avocado with Blacksticks Blue cheese and Italian ham, aged balsamic and frisee salad (v)	£7.50

SANDWICHES AND LITE BITES (served 12pm-6pm)

Toasted bagel of oak smoked salmon, baby gem lettuce, cream cheese and chive and lemon	£7.95
Bookmaker, flash fried minute steak, caramelised onions, toasted ciabatta and French mustard	£9.95
Confit duck and hoi sin wrap with cucumber and spring onion	£7.95
Classic club sandwich, chargrilled chicken, streaky bacon, iceberg lettuce, tomato, Cheshire ham with garlic mayonnaise on toasted white or brown malted bread	£7.95
Traditional Eggs Benedict with toasted muffin, spinach and hollandaise (v) with roast ham £7.25 with smoked salmon £7.50	£6.25
Tuna, spring onion and sweetcorn mayonnaise, served on white or brown freshly baked bloomer bread	£7.25
Croque Monsieur, gruyere cheese and roasted ham on white or brown malted bread - add fried hen's egg £0.95	£7.25
Turkey, cranberry and sage on white or brown bloomer bread	£6.95

PANINI'S (served 12pm-6pm)

Turkey, brie and cranberry melt	
Honey roasted ham and cheddar cheese	
Tuna, spring onion and sweetcorn with melted cheddar cheese	
Mozzarella, cherry tomato and rocket with basil pesto (v)	
Coronation chicken with sweet chilli and coriander	

All Sandwiches and Panini's served with garden leaves and Kettle Chips.

Why not add a cup of today's soup or chunky chips? £1.95

JACKET POTATOES (served 12pm-6pm)	All at £7.95
Tuna and cheddar cheese	
Honey roast ham and cheddar cheese	
Baked beans and cheddar cheese (v)	
Pulled chipotle pork and melted cheddar	
Goat's cheese, blush tomato and basil pesto (v)	

Served with dressed side salad

OMELETTES (served 12pm-6pm)

Cheddar cheese (v)	
Honey roast ham and vine tomato	
Smoked salmon and tiger prawn	
Roasted Mediterranean vegetables (v)	

Served with Kettle Chips and dressed side salad

PLATTERS AND SHARING BOARDS

Fish - Loch Duart smoked salmon, prawn Marie-rose, pickled herring with soused onions, smoked trout, salmon and tiger prawn fishcake, tartare sauce and crusty bloomer bread	£13.50
Charcuterie - Air dried ham, honey glazed chipolata, chorizo, salami, Scotch egg, house pickles, olives, blushed tomatoes and crusty bloomer bread	£13.75
Ploughman's - Butlers Blacksticks Blue, Colliers Welsh cheddar, pork pie, home baked sausage roll, goat's cheese, house chutney, honey glazed ham, apple, grapes and fig and crusty bloomer bread	£13.25

SALADS

Classic Caesar salad with anchovies, gem lettuce, parmesan, crispy bacon and herb croutons	£10.25
With chargrilled chicken or cajun marinated salmon	£12.95
Salad of herbed quinoa, baby spinach, blush tomatoes, sunflower seeds, mung beans, sweetcorn and basil pesto (v)	£10.95
Add chargrilled chicken £2.50, marinated feta £1.95, chargrilled halloumi £1.95, hot Delamere goat's cheese £1.95	
Crispy chilli beef salad, Thai salad, coriander and lime, finished with a sweet chilli dressing	£12.95
Warm goat's cheese salad, olives, blushed tomatoes, pine nuts and basil, herbed croutons and citrus dressing (v)	£11.95
Hot smoked salmon, confit baby potato, seasonal greens and shoots, horseradish creme fraiche	£11.95

MAIN MEALS

Nelson's steak burger with house sauce and skin on fries	£12.50
Extra toppings –	£1.95 each
Blacksticks blue cheese; caramelised red onion; goat's cheese; Welsh rarebit; streaky smoked bacon; fried egg; flat cap mushroom; glazed cheddar; chipotle pulled pork and glazed cheddar; onion rings;	
Cajun chicken burger, lemon mayonnaise, house slaw, mango salsa and skin on fries	£12.25
Minted Welsh lamb burger, skin on fries, house slaw and mint yoghurt	£12.25
Nelson's veggie burger, smoked cheddar patty, caramelised red onion, house slaw and skin on fries (v)	£12.25
Deep fried North Sea haddock, with chunky chips, marrowfat mushy peas, homemade tartare sauce and lemon	Small £10.95 Large £14.95
Thai chicken katsu curry, jasmine rice and Thai crackers	£14.25
Mixed vegetable katsu curry, jasmine rice and Thai crackers (v)	£11.95

Sizzling fajitas, floured wraps, tomato relish, sour cream and guacamole	
Chicken £14.95	Beef £15.95
Prawn £15.25	Vegetable £11.95
Char sui pork £13.95	

Chargrilled 10oz 28 day aged Ridings Reserve rib eye of beef, grilled tomato, flat cap mushroom, watercress and hand cut chips	£24.50
--	--------

Weetwood ale braised Ridings Reserve beef and mushroom pie, served in puff pastry with chunky chips and garden peas	£15.25
---	--------

Nelson's classic cottage pie, pickled red cabbage and white bloomer bread	£12.95
---	--------

Slow braised lamb Henry, creamed potatoes, honey and thyme roasted root vegetables and mint and redcurrant sauce	£14.95
--	--------

Tagliatelle frutti di mare, tiger prawns, salmon and scallops, sweet chilli and coriander	Small £7.95 Large £13.95
---	--------------------------

Crispy fried buttermilk chicken with sweet potato fries, garlic mayonnaise and house made slaw	£14.25
--	--------

Nelson's mixed grill, sausage, lamb chop, gammon, ribeye steak and black pudding served with onion rings and chunky chips	£22.95
---	--------

Marinated sesame and soy Scottish salmon, fried egg noodles, bok choy, spring onions and water chestnuts with chilli and coriander	£14.95
--	--------

Baked Mediterranean vegetable lasagne, rocket, cherry tomato, parmesan and balsamic vinegar salad, garlic bread (v)	£13.25
---	--------

Half a roast Gressingham duck, stir fried vegetables, wild basmati rice, plum and chilli sauce and coriander	£16.50
--	--------

SIDE ORDERS

Curly fries with garlic dip	Chunky chips
Sweet potato fries	Beer battered onion rings
Fiery skinny fries, jalapenos, red onion and cheese	Skinny fries
Garlic buttered spinach	House salad
Honey and thyme roasted root vegetables	Peppercorn sauce (£1.95)
	Gravy (£1.95)

DESSERTS

Warm double chocolate fudge and pecan brownie, caramelised bananas and coconut ice cream	
White chocolate and amaretto cheesecake, dark chocolate ganache, cherry crumble ice cream and honeycomb pieces	
Winter fruit crumble, cardamom custard and vanilla ice cream	
Sticky toffee pudding, caramel sauce, Cointreau and orange ice cream and honeycomb pieces	
Winter berry crème brûlée, shortbread biscuit and mini meringues	
Nelson's ice cream sundae, honeycomb ice cream, Chantilly cream, sticky toffee pieces, caramel sauce and praline	
Nelson's knickerbocker glory, crushed fruit, meringue and vanilla ice cream	
Selection of Cheshire Farm ice creams or sorbets	£6.50
3 cheese selection: Colliers Welsh cheddar, Pearl Wen and Blacksticks Blue Served with celery, grapes, house chutney and water biscuits	£7.50

HOT BEVERAGES

Pot of Tea £2.75	Coffee	
English Breakfast, Earl Grey and a variety of fruit and herbal infusions	Espresso, Americano and Macchiato	£3.00
Hot chocolate with marshmallows and whipped cream £3.25	Cappuccino, Latte, Mocha	£3.50
	Flat White	£3.25
Why not add salted caramel?	Liqueur Coffee	from £7.00

Our meals may contain traces of nuts. Many of our dishes are gluten free, please enquire with a member of staff regarding allergens or dietary requirements.

WHITE WINES	125ml	175ml	250ml	Bottle
MOONSTONE RANCH CHARDONNAY – SE Australia	3.35	4.65	6.45	17.95
A deliciously, juicy fresh and fruity Chardonnay from 'Down Under' - clean melon and peach characters with a hint of cream.				
LAUGHING GIRAFFE CHENIN BLANC – South Africa	3.45	4.75	6.70	18.95
Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.				
CASA DI FIORI PINOT GRIGIO – Hungary	3.60	4.85	6.95	19.95
A crisp, dry white, light and refreshing with hints of green fruits and pears.				
TORRES VERDEO – Spain	4.00	5.60	7.95	22.95
A bright yellow wine with tinges of green. Aromas of peach, honey and tropical fruits. Fresh and elegant with a delicious finish.				
TEN ROCKS SAUVIGNON BLANC – New Zealand	4.40	6.40	8.60	24.95
Full of ripe peach, apricot with a light vanilla sheen. An excellent value white, suited to a wide range of white meats and fish.				
VISTA CALMA VIOGNIER – Argentina				23.95
Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.				
ACCOMPLICE SEMILLON / SAUVIGNON – Australia				24.95
Pale in colour with fresh green hues, a clean and grassy nose with a hint of tropical fruit and a soft, round palate with clean citrus flavours on the finish.				
PIC POUL DE PINET ORMARINE – France				24.95
Dry, light and fruity with lively acidity. Aromas of lemon, green apples and spring blossom. The Pic Poul appellation is gaining huge popularity, why not give it a try?				
TREWA VINEYARDS RESERVA CHARDONNAY – Chile				25.95
Expressive nose, with scents of bananas, white peaches and apricots, mixed with notes of vanilla, toffee and dried fruits.				

RED WINES	125ml	175ml	250ml	Bottle
TIERRA DE ESTRELLAS MERLOT – Chile	3.35	4.65	6.45	17.95
Deep ruby red in colour, with smooth velvety flavours of plums and damsons. Produced exclusively for Rodney Densem Wines by Vina Ventisquero.				
COORONG ESTATE SHIRAZ – Australia	3.60	4.85	6.95	19.95
A rich and spicy Shiraz with wonderful flavours of black fruits, black pepper and sweet spices. This is an easy-drinking wine with soft tannins and a warm finish.				
COSMINA VINEYARDS PINOT NOIR – Romania	3.90	5.30	7.40	20.95
Another simple stunner from this grape, a full bodied red packed with plum fruit.				
ALTO DE MAYO MALBEC – Argentina	3.90	5.30	7.40	20.95
A full bodied palette of ripe berries and spices with smooth velvety tannins.				
BODEGAS SANTIAGO RIOJA CRIANZA – Spain	4.30	6.25	8.25	24.95
Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins				
LYNGROVE PINOTAGE – South Africa				21.95
This wine is packed with spice and blackberry aromas. A structured but well balanced wine with juicy berry flavours and a soft finish.				
CIELO 'PRIMASOLE' PRIMITIVO – Italy				24.95
A delicate bouquet with violet and gooseberry notes. Lightly spiced, full and decisive but rounded on the finish.				
VINA VENTISQUERO RESERVA PINOT NOIR – Chile				29.95
Deep, intense ruby-violet in colour. Elegant and complex with notes of cherry, strawberry, raspberry and redcurrant together with spice notes, vanilla hints and a velvety finish.				
SMOKING LOON “OLD VINE” ZINFANDEL – USA				30.95
The complex blend of fruit and spice is well-balanced by this wine’s refreshing, bright acidity, the hallmark of a classic, food-friendly style Zinfandel.				

ROSE WINES	125ml	175ml	250ml	Bottle
THE PAINTED BIRD ZINFANDEL ROSE – USA	3.40	4.50	6.50	18.95
Mouth-watering summer berry flavours create this refreshing rosé.				
CAMPO DI FIORI, PINOT GRIGIO ROSE – Hungary	3.60	4.85	6.95	19.95
A lovely dry and fruit driven rose with notes of citrus and subtle raspberry.				

SPARKLING WINE & CHAMPAGNE	125ml	Bottle
PROSECCO 'DOC' GRAN DUCA, SPUMANTE, EXTRA DRY – Italy	5.50	25.95
Fully sparkling, lightly nutty and fruity. Clean and fresh on the palate.		
MIONETTO VIVO PROSECCO STYLE SPUMANTE ROSE – Italy	5.50	25.95
Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.		
CHAMPAGNE J'LEMOINE BRUT NV– France	8.50	49.95
This fantastic small house is part of the Laurent Perrier family, it delivers excellent Champagne with zesty, dry citrus character and a lively, persistent mousse.		
CHAMPAGNE LAURENT PERRIER 'LA CUVÉE' BRUT NV – France		55.95
A beautiful and elegant wine from Champagne from one of the region's most – renowned producers. Soft in style with beautiful balance and delicate acidity.		
CHAMPAGNE FORGET BRIMONT 1ER CRU BRUT ROSE NV – France		59.95
Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.		
VEUVE CLICQUOT YELLOW LABEL BRUT NV – France		65.95
Definitely among the top producers; a rich full-bodied Champagne with flowery, malty notes and a long, long finish.		
CHAMPAGNE LAURENT PERRIER VINTAGE BRUT 2006/7 - France		75.95
Very elegant, blending ripe fruit aromas such as pink grapefruit and yellow peach, with hints of creme brulee. Opens to yellow fruit flavours and has a lingering, crisp finish that shows citrus-fruit flavours.		
CHAMPAGNE LAURENT PERRIER ROSE BRUT NV – France		77.95
The undisputed star of Rosé Champagne. Gently pressed from some of the best grapes from the regions top vineyards. A beautiful pale pink colour with lovely summer fruit flavours.		
KRUG GRAND CUVÉE – France		215.00
A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages.		

DESSERT WINE	125ml	Bottle
CHATEAU MANOS CADILLAC – France		25.95
Made from hand-harvested Semillon grapes, this is ripe, honeyed with marmalade notes, the natural sweetness offset by well-judged acidity.		

MEALS ARE SERVED:
Monday - Sunday 12 noon - 10.00pm


at

Grosvenor Pulford Hotel & Spa
Wrexham Road, Pulford, Chester CH4 9DG

Tel: 01244 570560
www.grosvenorpulfordhotel.co.uk

