



To Start

Tomato and Basil Soup, Parsley Oil, Warm Bread	£6.50
King Prawns, Chilli and Garlic, Toasted Ciabatta	£5.75
Crispy Duck Spring Rolls, Pineapple & Ginger Dipping Sauce	£7.50
Carpaccio of Beetroot, Goats Curd, Balsamic	£6.50
Chicken Wings, Salt & Pepper, BBQ or Teriyaki	£7.25
Avocado, Pomegranate and Quinoa Salad, Citrus Dressing	£6.95
Devilled Whitebait, Garlic Aioli	£5.95
Chicken Liver Parfait, Toasted Brioche, Onion Chutney	£6.50

Main Dishes

Lamb Chump, Potato Rosti, Spinach, Vichy Carrot, Jus	£17.50
Homemade Pie of the Day, Creamy Mashed Potato, Seasonal Vegetables	£14.25
Pan Seared Sea Bass, Sautéed Potatoes, Fennel	£18.50
Chicken Kiev, Hand Cut Chips, Tenderstem Broccoli	£16.50
Confit Duck Leg, Pan Seared Pak Choi, Chilli & Ginger	£17.50
Traditional Fish & Chips, Mushy Peas, Tartare Sauce	£15.75
Vegetable Rigatoni, Rich Tomato Sauce, Mozzarella	£14.95
Salmon Fishcakes, Wilted Spinach, Dill Cream Sauce	£16.00
Filo Parcel of Goats Cheese, Spinach, Butternut Squash, and Courgette Fries	£15.25

From The Grill

All Served With Grill Garnish – Watercress - Triple Cooked Chips

8oz Pork Tomahawk Steak	£19.95
10oz Rib Eye Steak or 10oz Sirloin Steak	£23.75
Classic Pinewood Beef Burger, Crispy Bacon, Cheddar Cheese, Chips or Fries	£16.50

Add A Sauce or Butter For £1.50 Extra – Wild Mushroom Sauce, Pepper Sauce, Red Wine Jus



Side Orders

Creamed Mash Potato	£3.75
Parmesan Wedges	£3.75
Peas a la Francois, Petit Pois, Bacon & Shallot	£4.50
Triple Cooked Chips	£3.75
Chilli and Ginger Tenderstem Broccoli	£4.50

Sandwiches

Hot Steak Ciabatta, Onion Jam & Watercress	£8.95
Club Sandwich, Chicken, Bacon, Egg, Avocado Mayo	£9.00
Ham, Mustard and Tomato	£6.95
Mature Cheddar and Branston Pickle	£6.75
Spiced Cajun Chicken, Mango Mayonnaise	£7.25
Tuna and Cucumber	£6.75
Mediterranean Vegetable Wrap, Houmous & Beetroot	£6.75



Sweets

Mango and Passionfruit Cheesecake	£6.50
Chocolate and Hazelnut Delice	£6.25
Manchester Tart	£6.50
Vanilla Rice Pudding, Plum Compote	£6.50
Selection of Cheshire Farm Ice Cream (See Server for What Flavours Are Available)	£1.50 (Per Scoop)
Cheshire Cheeseboard	£6.50

Restaurant One Eighty North West Cheese Menu £8.00 for three, £9.95 for five

Trotter Hill

A fully matured and extremely special rinded Lancashire cheese, handmade by Butlers using a raft of traditional cheese making skills. The name originates from the steep hill in Inglewhite village where locals would trot their horses whilst at the village fair. Wrapped in muslin and matured for up to a year in the barn at Throstle Nest Farm.

Smoked Bronte

Smooth and creamy in taste, naturally smoked and full of flavour. Bronte cheese is based on a recipe created by dairy farmer Simeon Robinson back in the 1830s. Robinson was tenant at the home of gothic novelists the Bronte sisters. Cow's milk sourced from local farms around Haworth.

Wensleydale Blue

Delicately flavoured, creamy and mellow cheese. The mellow cheese will appeal to newcomers and connoisseurs alike.

Kidderton Ash Goats Log

The soft curds made from our goat's milk are ladled by hand into individual moulds and gently drained. She then dusts these with food ash and leaves them to slowly ripen, as a silky white mould coat blooms through the ash. An outstanding goat's cheese with a delicate yet distinctive creamy flavour.

Blackstick's Creamy

Blackstick's White is a soft and creamy white cheese with subtle blue veining. Made from local pasteurised cows milk.

All Served with Quince Jelly, Biscuits, Celery & Grapes