



Welcome to Lounge One Eighty

Sparkling & Champagne 125ml

1 Jules Larose Brut - France 3.50

Soft, foaming, candied fruit, pear

2 Prosecco D.O.C., Pure - Veneto, Italy 4.00

Crisp, gala melon, fresh grape, honey

3 Baron de Beaupre Nv brut Champagne 8.50

Soft biscuit, roasted but, brioche, pear

4 Laurent-Perrier Cuvée Rosé 16.20

Alpine strawberry, cherry, steel, biscuit

Rose Wines

125ml 175ml 250ml

5 Pinot Grigio Rosé, Ca' Tesore Venezie, Italy

Crisp, pale rose petal, soft, easy, dry 3.70 4.90 6.80

6 Zinfandel Rose, Route 66, California, USA

Medium, sweet, watermelon,

American cream soda 3.80 5.10 7.10

Dessert Wines

50ml bottle

7 Pacherenc de Vic Bilh Collection, Plaimont Languedoc, France

Sweet marmalade, lime, tangerine, honey, grapefruits 26.00



White Wine

125ml 175ml 250ml

Light & Zesty

8 Sancerre 'Le Pierrier' Domaine Jean Thomas - Loire, France

Cut grass, lime, wet stones, flowers 7.80 10.70 15.10

9 Pinot Grigio, Ca' Tesore Venezie, Italy

Almond butter, crisp, light, smooth 3.50 4.70 6.50

10 Sauvignon Blanc, Kuraka Marlborough, New Zealand

Elderflower, passionfruit, lime, crisp, intense 4.80 6.50 9.10

11 Sauvignon Blanc, Tonada Central Valley, Chile

Flowers, lemon, grapefruit, softness 3.50 4.70 6.50

12 Rioja Blanco, Rioja Vega Rioja, Spain

Steely, apples, crisp, refreshing, light 4.50 6.10 8.50

Full & Ripe

13 Chardonnay Colombard, Waterval Paarl, South Africa

Fruity, soft, tropical fruit, zest 3.30 4.40 6.10

14 Chardonnay, Blue Ridge Thracian Lowlands, Bulgaria

Baked apple, butter, vanilla, spice – soft 3.30 4.40 6.10

15 Fiano, Carlomagno Puglia, Italy

Baked Alaska, soft, quince, apple, spice 4.70 6.30 8.80

16 Viognier, Los Coches Central Valley, Chile

Apricot, peach cream, steely acidity, fresh 4.00 5.40 7.50

17 Chardonnay, Sun Gate California, USA

Rich, buttery, spicy oaky, full, generous 4.30 5.80 8.10



Red Wines

125ml 175ml 250ml

Light, Soft & Easy

18 Cinsaut Pinotage, Waterval Paarl, South Africa

Fruity, jammy, open, lush easy 4.00 5.40 7.50

19 Tempranillo, Pleno Navarra, Spain

Soft red fruits, liquorice, spice, oak. Easy 3.70 4.90 6.80

20 Rioja Crianza, Bodegas Muerza Rioja, Spain

Mellow, old barrels, mature, soft, red berries 3.30 4.40 6.10

21 Merlot, Blue Ridge Thracian Lowlands, Bulgaria

Ruby, soft mocha, red berries, oak, smooth 4.80 6.50 9.10

Ripe & Jammy

22 Malbec, Xavier Roger Languedoc, France

Soft yet full spicy, black fruits, jam, spice 4.00 5.40 7.50

23 Pinot Noir 'Les Argelières', Marilyn Lasserre Languedoc, France

Soft damson, strawberry, cherry, decadent 4.70 6.30 8.80

24 Sangiovese, Ca' Tesore Puglia, Italy

Jammy, easy, spicy, cherries, smoky 3.80 5.10 7.10

25 Shiraz, Rook's Lane Victoria, Australia

Jammy black fruit, spice, pepper, rounded 4.00 5.40 7.50

26 Cabernet Sauvignon, El Picador Central Valley, Chile

Cassis, spice, generous, black fruits 3.80 5.10 7.10

Powerful, Rich & Warming

27 Primitivo "Appassimento", Carlomagno Puglia, Italy

Jammy, dense, creamy, cherry, port 4.50 6.10 8.50

28 Carmenere, Turi Central Valley, Chile

Intense, mocha, cherry, chocolate 4.30 5.80 8.10

29 Malbec Reserva, Gouguenheim Mendoza, Argentina

Powerful spicy black fruits, mulled spice 5.30 7.20 10.10

30 Zinfandel, 770 Miles California, USA



appealing, rich, warming, dense, opulent 4.50 6.10 8.50

Welcome to Lounge One Eighty

If you have any dietary requirements please
speak to a member of the team

Enjoy

Sandwiches

*All sandwiches are served on your choice of white
or multi grain bread.*

Hot Steak, Stilton & Onion with Rocket	£8.95
Cajun Chicken, Spiced Mango Mayonnaise	£6.95
Cheshire Ham, Piccalilli & Salad	£6.95
Mature Cheddar, Red Onion & Salad Cream	£6.75
Welsh Rarebit & Beetroot	£7.25
Tuna, Olive & Spring Onion	£6.75

To Start

Selection of Warm Breads with Olive Oil & Balsamic Vinegar (V)	£4.80
Marinated Black & Green Olives (V)	£3.50
Pea Brulee, Sesame Crab Toast & Smoked Chilli Jelly	£7.65
Thai Fish Cake, Pak Choi, Sweet & Sour Cucumber Pickle	£7.50
Warm Scrambled Duck Egg & Smoked Salmon, English Muffin (Vegetarian Option Available)	£7.25
Celeriac Veloute, Blue Cheese Beignet & Paprika Crisps (V)	£6.95
Avocado, Crab & Chorizo Salad, Citrus Sour Cream	£6.95
Beer Battered Cauliflower Fritters, English Mustard Mayo (V)	£6.50



(v) Vegetarian

Main Course

Pork, Apricot & Sage “Bangers”, Bubble & Squeak & Beer Braised Cabbage	£13.50
Steak & Guinness Pie with Chestnut Mushrooms, Caramelized Onions & Suet Crust, Sweet Potato Mash	£15.50
Stone Bass, Citrus Glazed Chicory, Cauliflower Puree, Almond & Polonaise Garnish	£19.50
“Chicken Kiev”, Smoked Garlic Butter, Charred Stem Broccoli, Parmesan Wedges	£16.50
Lentil, Chickpea & Spinach Dahl, Basmati Wild Rice, Naan Bread (V)	£13.95
Pumpkin & Sage Ravioli, Pickled Fennel & Apple Puree, Watercress & Hazelnut Salad (V)	£13.95
Indian Spiced Lamb Burger, Brioche Bun, Coronation Salad, Asian Slaw, Sweet Chilli Fries	£14.95
Slow Cooked Rump of Beef, Celeriac, Baby Carrots, Pickled Walnuts & Anchovies	£20.50

From the Grill

280g Rib Eye Steak	£23.50
280g Sirloin Steak	£23.50
280g Rosemary, Apple & Garlic Marinated Pork Cutlet	£18.95

All of our rare breed steaks are served with Grill Garnish -
Watercress, Triple Cooked Chips,

Add a Sauce or Butter for your Steak £1.50 Extra – Smoked Paprika & Lemon Butter, Wild Mushroom Sauce, Pepper Sauce

Side Orders

Cauliflower Cheese	£3.50
Tender Stem Broccoli	£3.50
Garden Pea, Onion & Leek	£3.50
Sweet Potato Mash	£3.50
Parmesan Wedges	£3.50



Triple Cooked Chips **£3.50**

Sweets

Sticky Toffee Pudding & Vanilla Ice Cream **£6.50**

Lemon Cheesecake & Candid Pistachios **£6.50**

Warm Dark Chocolate & Orange Fondant, Citrus Sherbet,
Crème Chantilly (allow 10 minutes cooking time) **£6.50**

Banoffee Tart & Tuille **£6.50**

“Pain Au Chocolate” Butter Pudding, Whisky,
White Chocolate Sauce **£6.50**

3 Scoops of Cheshire Farm Ice Cream **£5.25**

See server for what flavours are available

Northwest Cheeseboard

£8.00 for your choice of 3 cheeses

£9.95 for your choice of 5 cheeses

Hot Drinks

Americano **£3.00**

Espresso **£2.40**

Cappuccino **£3.20**

Mocha **£3.20**

Latte **£3.20**

Hot Chocolate **£3.20**

Pot of Tea for one, Homemade Biscuits **£3.20**