

A LA CARTE

NIBBLES & BREAD BOARDS

Veggie Black pudding, mustard dip 3.50 Marinated Olives 3.00

Root vegetable crisps 2.50 Warm pulled pork, apple sauce, toasted onion bread 5.00

Market fish pate, black olive bread 5.00 Artisan bread selection 3.00

STARTERS & SMALL DISHES

Homemade soup of the day, artisan bread 3.95

Bombay breaded tandoori salmon fishcake, tomato, mango & sweetcorn chutney 6.25

Braised rabbit pot pie, puff pastry top, tarragon buttered walnut bread 8.75

Smoked trout, spring onion & ginger, cucumber & wasabi jelly, watercress salad 6.50

Glass noodle salad, cucumber, mint, celery & roasted peanuts, nuoc cham dressing 5.95

Chicken liver parfait, leaf salad, red onion marmalade & toast 5.75

Crispy five spiced oyster mushrooms, Chinese pancakes, cucumber & plum dressing 6.50

EARLE CLASSICS (All £10.95)

Robinsons 'Old Tom' battered haddock, hand cut chips, mushy peas & tartare sauce

6oz beef burger, hand cut chips, coleslaw & Earle burger relish (Cheese add £1)

Classic moules mariniere, hand cut chips & onion bloomer

Aubergine massaman curry, coconut rice, Thai crackers

Lamb & rosemary sausages, smoked garlic mash, beer battered onion rings and damson gravy

MAIN COURSES

WH Frosts 6oz fillet steak, potato rosti, wilted spinach, pink peppercorn crusted soft poached egg, wild mushroom fricassee & basil jus 25.95

Feta, spinach & pistachio layered filo pastry, baby spinach & sun-blushed tomato salad, cinnamon tomato sauce 12.50

Pan-roast Parma ham wrapped cod loin, pickled fennel, sautéed potatoes & wild mushrooms, red wine sauce 18.50

Pork Three Ways – Pork fillet, butternut squash & sage puree, pork belly & creamed leeks, pork & apple spring roll 18.50

Mirin glazed fillet of sea bass, braised rice, wilted pak choi & Thai red curry sauce 16.50

Pave of Cheshire venison, dauphinoise potatoes, orange & cumin chanterney carrots, brushed chocolate & Madeira sauce 21.95

Butternut squash, chick pea & tomato cassoulet, spinach & turmeric potato scallop, mango & lime pickle 12.50

SIDE ORDERS

Market vegetables 3.00

Earle salad 3.00

Hand cut chips with mayo 3.50

Beer battered onion rings 3.00

Buttered mash 3.00

DESSERTS

Vanilla & raspberry crème brulee, white chocolate dipped shortbread	5.95
Chocolate & hazelnut brownie, mascarpone cream, fudge sauce	5.95
Almond panna cotta, sweet poached pear, warm chocolate sauce & amaretti crumb	5.95
Spotted dick, lemon custard, pavlova ice cream	5.95
Manchester Tart – Tart of sliced banana, vanilla custard crème, raspberry puree & desiccated coconut	5.95
A selection of cheeses including Cheshire Brie, Shropshire Blue & Kirkhams Lancashire with cheese biscuits & chutney	6.95

10% discretionary service charge applicable to tables of 6 or over Some dishes may contain nuts – please check with server