

The team would like to welcome you to The Vicarage
 A refurbished 17th century grade II listed country pub, restaurant and hotel in the heart of Cheshire.
 Stepping into the building, leaving your muddy boots and daily strains at the door, you can expect
 quirky décor matched with country comfort. Take a pew and peruse our drinks bible to find your
 tippie of choice.

LUNCH MENU

SIDES

- Masseys Chunky Chips 3.5
- Sweet Potato Fries - Sweet chilli mayonnaise 3.5
- Seasonal Greens - Sauté in garlic butter 3.5
- Rocket & Parmesan salad 3.5
- Roasted Root Vegetables – Herb oil 3.5
- Cheddar Mash 3.0

NIBBLES

- Olives – Mixed marinated olives v gf 4.0
- Hummus – Chickpea, lemon, paprika, pumpkin seeds,
toasted pita bread v 5.0
- Bread Selection – Mandevilles bloomer bread,
flavoured butter, oil & balsamic vinegar v 4.0
- Garlic Ciabatta- Herb and lemon mayonnaise v 4.5
- Add cheese 1.0

STARTERS

- Soup – Chef’s inspiration of the day, ‘Mandeville’s’ bloomer v gf 5.0
- Garlic Prawns – Pan seared prawns in garlic butter, served with baked ciabatta 8.5
- Pea & Ham – Pressed salted hocks, pea, mint & broad bean crush, apple cider & sultana black pudding, pancetta, pickled cherry tomatoes 7.5

LUNCH CLASSICS

- Market Fish of the Day – Pan fried, shrimp buerre noisette, capers, new potatoes, samphire, air dried tomatoes Market Price
- Fish & Chips – Real Ale & black onion seed battered seabass, minted mushy pea puree, homemade tartar sauce, Masseys fat cut chips, grilled lemon 15.0
- Vicarage Burger – 8oz ground beef, flat cap mushroom, fried onions, Monterey Jack cheese, ‘Buttercross Farm’ smoked bacon, dill & pickle remoulade, salad, brioche bun, Masseys fries 13.0
- Steak & Chips – 6oz rump steak, rocket & house dressing, confit tomato, parmesan & truffle Masseys fries, *cooked pink or well done* gf 16.0
- Open Lasagne - Roasted peppers, aubergine, courgette, smoked cheddar croquetas, tomato, spinach & red pepper ragout v 14.5
- Sausage & Mash - Farmhouse sausage, mashed Massey potatoes, caramelised onion jus 13.0

SALADS & SANDWICHES

- Chicken Ceaser Salad - Cos lettuce, charred chicken breast, croutons, parmesan, bacon, anchovies, soft hen’s egg gf 10.5
- Steak Salad - 6oz rump steak, red onion, gem lettuce, crispy onions, blue cheese dressing 12.0
- Salt Baked Beetroot Salad - Pickled golden beets, marinated feta, onions, blush tomatoes, croutes, mixed leaves v 10.5
- Club Sandwich – Roast chicken breast, back bacon, gem lettuce, tomatoes, confit onions, avocado mayonnaise, fried hens egg, toasted bloomer, kettle crisps 9.0
- Open Prawn on Wholemeal - Atlantic prawns, Marie rose sauce, pickles, tomato, rocket, kettle crisps gf 8.0
- Steak Sandwich - Rump steak, caramelised onions, lettuce, tomatoes, blue cheese, bloomer bread, Masseys fat cut chips *cooked pink or well done* gf 11.0
- Cheese and Pickle - served on Mandevilles bloomer and kettle crisps 6.0
- Vegetarian Open Club - toasted Mandeville’s bloomer, avocado and chili, mushroom, sliced tomato, gem lettuce, poached hens egg, kettle crisps 9.0
- Upgrade your crisps to chips for an extra 1.0

FIXED PRICE MENU

2 courses £20 | 3 courses £25

Available Monday-Thursday from 5pm

Selected Items FP

ROAST SUNDAY

Traditional roasts with all the trimmings

Available Sunday’s from 12pm

2 Courses £20 3 Courses £25

EXPRESS LUNCH

Any nibble and sandwich for £10

Any nibble and Main Course for £15

Available from our mid-week lunch menu,

Monday to Friday 12pm-5pm

For parties over 10, a discretionary 10% service charge will be added to the bill. V & GF denote that the dish can be adapted for Vegetarian & Gluten Free dietary requirements.

Our kitchen team will be happy to suggest alternative dishes if you so require.

We take great care to ensure that all menu items are locally sourced, safe, fresh, wholesome and of the highest quality.