

MENU

STARTERS & SMALL PLATES

Warm organic rye bread, garlic buttered sourdough flatbread, Spanish olives and dipping oil (V)	9.95
Whole baked Camembert, apple, walnuts, warm breads, crudites and fig & caramelised onion chutney. Perfect for two (V)	16.45
Homemade soup of the day with warm bread and butter * (VGA)	7.45
Panisse Fried chickpea chips seasoned in chilli, with roast garlic mayonnaise (VG)	6.95
Crispy glazed chicken wings with a smoky diablo dip	8.95
Wild boar tortelloni, soft herb butter, crispy sage and Grana Padano	8.95
Garlic & Stilton mushrooms with warm mop up bread * (V)	7.95
Salt & pepper squid, chilli & coriander dipping sauce, grilled lime	8.95
Mussels, cod, king prawns & scallops in a creamy lobster bisque with bread and rouille *	12.95

Signature dishes

Chicken Milanese Breaded chicken breast on strozzapreti pasta tossed in garlic, pesto & chorizo, finished with Grana Padano	16.95
Roast salmon fillet, hasselback potatoes, tender stem broccoli, pea & parsley beurre blanc and crispy courgettes *	19.95
Slow braised lamb shank, bubble & squeak potato cake, salt roasted beets and lamb & rosemary gravy *	22.95
Venison & chestnut casserole, horseradish dumpling, chantennay carrots and creamy mash	18.95
Grilled smoked bacon loin chop, poached egg, grain mustard mash, buttered spinach and parsley cream (NGCI)	16.95

CLASSICS

MPA battered cod fillet, thick cut chips, mushy peas and tartar sauce *	Small 15.45 Large 17.95
Add chippy tea curry sauce with bread and butter	1.95
Brewery Tower burger Two beef patties, BBQ pulled beef brisket, dill pickle, dry cured bacon, relish & Monterey Jack on a sourdough bun, topped with ale battered onion ring, served with skinny fries and coleslaw	17.95
Blackened Cajun chicken burger Butterflied chicken breast coated in Cajun spices with diablo sauce, dill pickle, tomato and baby gem, topped with ale battered onion ring, served with skinny fries and coleslaw	16.95
Seasonal salad Baby leaf spinach, new potatoes, avocado, radish, cherry tomatoes, soft boiled egg and mixed leaves (VGA/NGCI) with a choice of Ranch (V/NGCI), Classic vinaigrette (VG/NGCI) or Caesar dressing (NGCI)	11.95
Add Griddled chicken breast (NGCI)	+4.50
Add Grilled fillets of seabass (NGCI)	+4.50
Add Griddled halloumi (V/NGCI)	+3.50
Add Garlic prawns (NGCI)	+4.95
Grilled 8oz Black Angus Sirloin steak, thick cut chips, roast plum tomato, baked flat cap mushroom and ale battered onion rings *	26.95
Peppercorn & brandy sauce (NGCI)	1.95
Surf your turf, add garlic king prawns (NGCI)	4.95

PIES

Luxury fish pie Sustainably sourced hake, salmon, smoked haddock & king prawns in a creamy leek sauce topped with cheesy mash, served with garden peas and warm mop up bread *	17.95
Steak & JW Lees ale pie, thick cut chips, buttered garden peas or mushy peas and ale gravy	17.45
Our legendary three cheese & onion pie, thick cut chips, buttered garden peas, Cheddar & chive cream sauce (V) or ale gravy	16.95
Spiced three bean & red pepper hot pot with warm mop up bread (VG)	16.45

SIDES		PUDDINGS	
Garlic & herb sourdough flatbread with a cheesy dip (V)	6.45	Baked apple crumble with hot custard & vanilla ice cream (V)	7.95
Our famous messy chips Thick cut chips topped with pulled BBQ beef brisket and cheesy melt (NGCI)	7.25	Steamed spotted dick with custard (V)	7.95
JW Lees ale battered onion rings with BBQ dip (V)	4.95	Chocolate & salted caramel tart with clotted cream ice cream (VGA)	8.45
Skinny fries with aioli dip (VG/NGCI)	4.95	Rich chocolate brownie, dark chocolate sauce and white chocolate ice cream (V/NGCI)	7.95
Thick cut chips with aioli dip (VG/NGCI)	4.95	Glazed vanilla crème brûlée (V/NGCI)	7.95
Market salad with soft boiled egg (VGA) and Classic vinaigrette (VG/NGCI) Ranch (V/NGCI) or Caesar dressing (V/NGCI)	4.95	Baked blackberry cheesecake with mulled berries and cream (V)	7.95
Buttered seasonal greens (VGA)	4.95	<div>ROOM FOR A LITTLE ONE?</div> <div>Your choice of freshly brewed coffee or tea served with a bite size dessert. Choose from:</div>	
Roast hasselback potatoes, garlic butter and Grana Padano (V/NGCI)	5.95	Rich chocolate brownie (V/NGCI)	7.95
Thai honey halloumi fries, ginger, garlic & chilli sauce and toasted sesame seeds (V)	7.45	Steamed spotted dick with custard (V)	7.95
Crispy courgettes Battered courgette straws with aioli dip (VG)	4.95	Caramel doughnuts & maple syrup (VGA)	7.95

Sunday Roasts

Served all day Sundays with all the trimmings,
bottomless gravy and unlimited Yorkshire puddings

Traditional Sunday roast from 17.95

Sunday Sharer 41.95

A trio of our hand carved roasts with sage & onion stuffing, pigs in blankets, roast potatoes, creamed potatoes, seasonal root vegetables, buttered greens, baked cauliflower in three cheese sauce, bottomless gravy and unlimited Yorkshire puddings.

Perfect for 2 sharing

Scan to see our
Sunday Lunch menu



Prix Fixe

Set price menu available all day
Monday to Friday from 12 noon



Scan to see our fixed
price midweek menu

Stay with us

Book direct with us for a stay in one of our beautiful
inns & hotels with fantastic food and drink across the
North West and North Wales.

We offer the best rates guaranteed,
free cancellation 24 hours before check-in,
and free parking at all of our sites.



Scan to see our
Inns & Hotels



Scan here to see our
calories and allergens

(V) - suitable for vegetarians, (VG) - suitable for vegans, (VGA) - vegan option available, (NGCI) – No Gluten Containing Ingredients, ☉ - Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones. Adults require around 2000kcal per day. Weights stated are uncooked and approximate. Prices are GBP.

J.W. LEES
INNS & HOTELS

IH-DEAW25

Coca-Cola

Schweppes