

ALDERLEY EDGE HOTEL

CHESHIRE



Scallop with Poor Man's Lobster and Potato

Roasted Loch Fyne Scallop, Casserole of Monkfish,
Massalla, Potato Crisps and Verjus

£12.50

Gressingham Duck with Quince and Muscat

Slow Cooked Gressingham Duck, Quince and Muscat

£12.25

Cheshire Pork Pie and Blue Cheese

Free Range Cheshire Pork Pie, Ploughman's Relish Gel,
Bertelin Blue Crumble, Pickled Turnip

£12.00

Local Pigeon, Sloe Gin and Walnut

Pigeon at 58°C with a Ragout of its Leg, Sloe Gin Gel,
Walnuts and New Season Celeriac

£11.75

Salmon and Potted Shrimps

Whisky Cured and Smoked Organic Salmon,
Potted Brown Shrimps, Brown Toast, Orange and Avocado

£12.00

6 Course Tasting Menu Available

Every Evening until 9pm

£58.50 per person

Cheshire Lamb with Hot Pot and Carrots

Loin of Cheshire Lamb, Confit Shoulder and Ragout,
Pickled Beetroot, Hot Pot Pressé and Smoked Carrot Purée
£23.50

Sirloin of Veal and Truffle

Sous-Vide Sirloin of Rose Veal, Truffle Dumplings, Oxtail,
Sautéed Wild Mushrooms
£23.75

Locally Shot Pheasant Three Ways

Pheasant at 58°C, Scotch Egg and Casserole,
Mulled New Season Pear and Hibiscus
£23.50

Cod with Lobster and Black Truffle

Slow Cooked Sustainable Cod, Butter Poached Lobster,
Herb Croquettes and Black Truffle
£23.60

Wild Halibut, Celeriac and Apple

Roasted Wild Halibut, Textures of Celeriac and Apple,
Saffron Emulsion, Brown Shrimps
£23.80

*All main courses are complemented with vegetables,
which are cooked al dente:*

SIDE ORDERS

Autumn Vegetable Casserole - £5.50
Buttered Spinach - £4.95 Truffled Scented Mash - £4.50
Sautéed Potatoes - £4.45 Triple Cooked Chips - £4.50
New Season Leek Gratin - £5.75