

The Faulkner

Pub, bar & restaurant

While You Wait

Marinated Mixed Olives (v) £2.50, Bread Basket (v) £3.00

SMALL PLATES AND SHARING

£4.50 each / 3 for £12.50 / 5 for £20.00

Meat & Fish

Bao Buns with hoisin pork belly
Lamb Koftas, mint yogurt
BBQ Chicken Wings & blue cheese dressing
Whitebait with tartare sauce
Chorizo cooked in Pedro Ximinez sherry

Vegan / Vegetarian

Falafels with harrisa & mint yogurt (Ve)
Onion Bhajis, mango chutney (Ve)
Lemon & Coriander Hummus, flat bread (Ve)
Garlic Mushroom Bruschetta (v)
Tempura Courgette with goats cheese
mousse and honey (v)

STARTERS

Soup Of The Day, served with farmers brown bread & butter (v) £5.50

Crab Cakes, peashoot salad & sweet chilli dressing £7.95

Patchwork Chicken Liver Pate, apricot chutney, pickles & sourdough toasts £6.95

Roasted Beetroot Salad, goats cheese mousse, candied walnuts, nectarine, citrus dressing (v/gf) £7.25

Warm Smoked Mackerel & Fennel Salad, horseradish crème fraiche, croutons & micro herbs £7.95

Wild Mushrooms, poached egg, truffle butter, English asparagus & shaved parmesan on toasted sourdough (v) £7.50

LIGHT BITES & SALADS

Shredded Lamb Salad, gem, feta, pomegranates, black olives croutons, broad beans, olives, garlic & mint dressing £11.50

Smoked Haddock, Salmon & Cod Fishcakes, soft poached egg, fennel & cucumber salad, citrus dressing £10.50

Moroccan Chicken Thighs, cous cous, chick peas, flat bread, mint yogurt & a middle eastern salad £10.50

Spring Pea & Asparagus Risotto, courgette, peashoots & radish with shaved parmesan (V/ gf) £10.25

Crispy Duck Salad, duck egg, roasted beetroot, new potatoes, honey, walnut & raspberry dressing £11.50

MAIN MEALS

Baked Hake Fillet with wilted spinach, tomato & chorizo salsa & samphire £16.00

We would recommend our Pablo Y Walter Malber 2018

Roasted Cauliflower Thai Red Curry served with wild rice, sesame seeds & pomegranate (Ve/gf) £13.50

We would recommend our Terrazze Della Luna Pinot Grigio 2018

Lamb Rump, (served pink) sautéed potatoes, blueberry, carrot, kale & lamb jus (gf) £16.95

10oz Rump Steak, mustard butter, flat field mushroom, baked red onion, grilled tomato & pub chips £17.95

(Add Peppercorn, Béarnaise or Diane sauce for £1.50)

Mushroom Bourguignon with truffle & parmesan mash (Ve/gf) £13.25

Hand Carved Honey & Mustard Baked Ham, fried free range eggs, pub chips & grilled tomato £12.00 / £9.00

Weetwood Ale battered Cod, pub chips, mushy peas & homemade tartare sauce £13.50 large /£9.25 small

We would recommend our Percheron Chenin Blanc Viogner

The Faulkner Steak, Mushroom & Ale Pie, a proper pie with creamy mash, buttered greens & a rich gravy £14.50

We would recommend our The Last Stand Shiraz 2018

The Faulkner Steak Burger, Colliers cheddar, smoked bacon, lettuce, onion & tomato, Dijon mayo on a brioche bun with seasoned fries £13.50 (Add homemade coleslaw for £1.00)

SEASONAL SPECIALS

Pan Fried Sea Bass, salsa verde, buttered Jersey Royals & lambs leaf £14.25

Everything you eat will have been prepared onsite and to order, so please be patient during busy periods, we have a very small kitchen so please allow at least 20 minutes. The provenance of our food is extremely important to us; where possible we use small, local suppliers or larger local suppliers to ensure consistency of quality.

Most of our meals can be made using GF ingredients however, our kitchen is not a fully GF environment.

Our food may contain allergens; if you require more information on any of our menu ingredients please ask a member of staff.

HAND STRETCHED STONE BAKED PIZZAS

La Grecka Pizza, caramelised red onion, feta, cherry tomatoes, spinach, black olives (v) £11.00

Prosciutto, tomato, smoked mozzarella, sun dried tomatoes, shaved parmesan, fresh rocket, balsamic reduction £12.00

SIDE ORDERS

Truffle Cauliflower Cheese, Sweet Potato Fries £4.00 each
Dressed Salad, Chips, Fries, Buttered New Potatoes, Seasonal Greens, Onion Rings £3.50 each
Garlic Bread £3.00 Garlic Bread with Cheese £3.50

SANDWICHES

Served till 5pm

(Available on white bloomer, wholemeal or gluten free bread with a dressed salad garnish)

Toasted Chicken & Chorizo, smoked paprika mayonnaise, rocket & red onion £6.95
Ploughmans, Colliers mature Cheddar, tomato, lettuce & red onion chutney (v) £5.95
Goats Cheese, roasted red pepper, beetroot, grapes, walnuts, rocket & pesto mayonnaise (v) £6.50
Open Prawn Sandwich on farmers brown with marie rose sauce, pickled cucumber & dresses leaves £6.95
Hand Carved Honey & Mustard Roast Ham with free range egg, lettuce, tomato & wholegrain mustard mayo £6.50
Posh Fish Finger, weetwood Ale battered cod goujons, gem lettuce, minted pea puree & tartar sauce £6.95

CHILDRENS MENU

Cheese Burger with fries & coleslaw £6.00
Roast Chicken Breast with creamy mash, peas & gravy £5.50
Tomato Penne Pasta with garlic bread £5.00
Cod Goujons & Chips with peas or beans £6.95
Margherita Pizza with fries £5.00 (Add Pepperoni or chicken £1.00)

HOMEMADE DESSERTS

Knutsford Rhubarb Crumble with vanilla custard (Ve option) £6.50
Fresh English Strawberries with cream £6.50
Chocolate Brownie with salted caramel ice cream & chocolate sauce £6.50
Orange & Passionfruit Tart with vanilla ice cream £6.50
Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream £6.25
Vanilla Cheesecake with raspberry coulis & white chocolate chunk ice cream (gf) £6.25
(We recommend a glass of Sarria Moscatel pudding wine with any of our desserts)

Selection of Cheshire Farm Ice Creams – (gf) choose 3 scoops £5.25, 2 scoops £3.50 and 1 scoop £1.75
(Chocolate, Vanilla, Strawberries & Cream, Pistachio or Salted Caramel)

Cheeseboard, a selection of local cheese, chutney, biscuits & fruit £7.95
(We recommend a glass of Cockburns Ruby Port, Tio Pepe Fine Sherry or Pedro Ximenez Sherry)

TEAS AND COFFEES

Espresso £1.75, Double Espresso £2.25, Americano £2.50, Cappuccino £2.85, Latte £2.85, Hot Chocolate £2.85, Tea £2.00
Hot Chocolate with cream & marshmallows £3.00, Speciality teas £2.25, Liqueur Coffees & Chocolate £4.50

LOCAL SUPPLIER INFORMATION

Meat & Poultry - Noel Baker Butchers, Chester.
Sausages - Hopton's Butchers, Hoole, Chester
Fish & Seafood - My Fish Company, Fleetwood
Fish & Game - Bricklands, Hoole, Chester
Speciality Meats – Pigging Good Pork, Colwyn Bay
Fruit, Vegetables & Dairy - Perry's Produce, Middlewich,
Eggs, Freshfields Farm, Crewe
Rhubarb, Knutsford, Cheshire
Pate – Patchwork Foods, Ruthin
Ice Cream - Cheshire Farm Ice Cream, Tattenhall
Cheese – Snowdonia Cheese, Rhyl. Kidderton Ash, Nantwich. Burts Cheese, Altringham
Dry & Grocery Goods – Nicol Hughes, Chester. Harlech Foods, Criccieth
Coffee - Adams & Russell, Birkenhead
Cask Ales – Weetwood Ales, Tarporly. Spitting Feathers, Chester. Purple Moose, Porthmadog
Gins – Hunters, Cheshire, Liverpool Gin, Liverpool, Whitley Neal, Liverpool

Terms & Conditions

Prices include VAT at current rate, all weights are approximate prior to cooking. All menu items are available subject to availability. Please note that our fish dishes may contain bones. (V) Denotes meals suitable for vegetarians. All products may contain nuts or nut derivatives. Menu description may not list the full dish content so if you have any allergies please ask a member of staff prior to placing your order.