

The Faulkner

Pub, bar & restaurant

February Menu

While You Wait

Marinated Mixed Olives (v) £2.50, Breadbasket (v) £3.00

STARTERS

Soup of the day, with wholemeal bread (v) £5.95

Deep Fried Brie, rhubarb & orange chutney, watercress (v) £7.50

Black Pudding, poached egg, prosciutto, pea & watercress velouté, smoked oil £7.50

The Faulkner Prawn Cocktail, served with wholemeal bread & butter £7.95

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

SMALL PLATES AND SHARING

3 for £12.50 / 5 for £20.00

Meat & Fish	Vegan / Vegetarian
Chipolatas, maple & mustard £4.50	Truffle mushroom arancini, arrabiata sauce (v) £5.50
Bao Buns with hoisin duck £5.25	Falafels with harissa & mint yogurt (Ve) £5.00
Lamb Koftas, mint yogurt £5.50	Onion Bhajis, mint yogurt, mango chutney (Ve) £4.50
Whitebait with tartare sauce £4.85	Bang Bang Cauliflower, chilli & coriander (Ve) £5.50
BBQ Chicken Wings, blue cheese dip £5.00	Lemon & Coriander Hummus, flat bread (Ve) £4.50

LIGHTBITES

Classic Caesar Salad, chargrilled chicken breast, anchovies, crisp smoked bacon, herb croutons, parmesan £10.95

Vegan Bean & Lentil Chili, avocado, soya yoghurt & tortilla crisps (Ve/gf) £10.00

Butternut Squash Risotto, wild mushrooms, spinach & Parmesan (Ve/gf) £9.50

Smoked Haddock, Salmon & Cod Fishcake, mustard creamed leeks, soft poached egg & wilted spinach £10.95

MAIN MEALS

Lamb Rump, (served pink) sautéed potatoes, blueberry, carrot, kale & lamb jus (gf) £17.95

Pan Fried Salmon, pea & watercress puree, pink fur potatoes, asparagus, wild mushroom & lemon butter £17.50

Moroccan Spiced Chicken Thighs, cous cous, chickpeas, hot green relish & yogurt £12.50

Provençal Herb Crusted Hake Fillet, saffron potatoes, samphire, seafood broth £16.95

Roasted Cauliflower Thai Red Curry, served with wild rice, sesame seeds & pomegranate (Ve/gf) £13.75

10oz Rump Steak, mustard butter, flat field mushroom, baked red onion, grilled tomato & pub chips (gf) £19.50

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

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

Hand Carved Honey & Mustard Baked Ham, fried free range eggs, pub chips & grilled tomato (gf) £12.50 / £9.50

Weetwood Ale battered Cod, pub chips, mushy peas & homemade tartare sauce £13.95 large / £9.95 small

The Faulkner Steak Burger, Colliers cheddar, smoked bacon, lettuce, onion & tomato, Dijon mayo on a brioche bun with seasoned fries & pickle £13.75 (Add homemade coleslaw for £1.00)

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

Buffalo Margherita, tomato, buffalo mozzarella and fresh basil (v) £10.00

Truffle Pizza, Prosciutto, wild mushroom, Buffalo mozzarella, shaved parmesan, fresh rocket, truffle oil £12.50

SIDE ORDERS

Sweet Potato Fries £4.00 each

Dressed Salad, Chips, Fries, Buttered New Potatoes, Seasonal Greens, Onion Rings £3.75 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)

Classic Toasted Club, Crisp smoked bacon, chicken breast, lettuce, tomato & mayonnaise £7.95

Open Prawn, Marie Rose, wholemeal bloomer

Colliers Mature Cheddar, red onion chutney, tomato and lettuce £6.50

Beetroot Wrap, lemon & coriander humus, roasted veg, falafels, spiced yogurt, root vegetable crisps (Ve) £8.00

Hand Carved Roast Ham, our own honey & mustard roast ham, tomato & mustard mayo £6.50

Posh Fish Finger, weetwood Ale battered cod goujons, gem lettuce, minted pea puree & tartar sauce £6.95

CHILDRENS MENU

Cheeseburger 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)

DESSERTS

Apple & Cinnamon Crumble, thick vanilla custard £6.95

Dark Chocolate Torte, blood orange sorbet (gf) £6.50

Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream £6.50

Crème Brulee homemade shortbreads £6.50

Chocolate Brownie with salted caramel ice cream & chocolate sauce £6.50

Dark Chocolate Torte, blood orange sorbet (gf) £6.50

Selection of Cheshire Farm Ice Creams – (gf) choose 3 scoops £5.50, 1 scoop £1.85

(Chocolate, Vanilla, Strawberries & Cream, white chocolate or Salted Caramel)

Cheeseboard, a selection of British Cheese, chutney, biscuits & fruit £7.95

TEAS AND COFFEES

Espresso £1.75, Double Espresso £2.25, Americano £2.50, Cappuccino £2.95, Latte £2.95, Hot Chocolate £2.95, 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 / Hopton's Butchers, Hoole, Chester

Fish & Seafood - My Fish Company, Fleetwood

Fish & Game - Bricklands, Hoole, Chester

Fruit, Vegetables & Dairy - Perry's Produce, Middlewich / Hoole Food Market

Eggs, Freshfields Farm, Crewe

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, Tarporley. 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.