

# Sunday

## Mushroom Pate 5.50

Course mushroom pate served with sweet chutney and toast

## King Prawn Salad 6.50

in tangy Marie Rose sauce on fresh salad

## Curried Egg Salad 5

egg with curried mayonnaise, little gem leaves filled with coriander coleslaw

## House Soup 4.50

Always Vegetarian and always freshly made soup served with roll & butter

## Chicken Wings 6

Basket of spicy chicken wings tossed in Buffalo Sauce

## Farmhouse Pate 5.50

Course chicken liver pate served with sweet chutney and toast

## Steak & Ale Pie 12.50

beef and our real ales, slowly cooked for richness and topped with flaky pastry,

Choice of potatoes and vegetables

## Three Cheese & Red Onion Pie 12.50

made with Lancashire cheese, Shropshire Blue & Brie with red onion bound with mashed potato. Baked with flaky pastry top

## Robin Hood Braised Steak 12.50

Beef, onions and stock slowly cooked for 6 to 8 hours.

Choice of potatoes and vegetables

Smaller plate braised steak 10.00

## Salmon Fillet 12.50

fresh salmon cooked with a white wine, cream & dill sauce, Choice of potatoes and vegetables

## Baked Chicken Breast 10.00

with a creamy peppercorn sauce, Choice of potatoes and vegetables

## 100z Gammon Steak 12.00

Cheshire gammon served with a free range fried egg & pineapple ring, triple cooked chips & garden peas  
smaller plate 60z Gammon Steak 10.00

## Aubergine Bake 10.00

layers of aubergine, tomato, onion, fresh basil, roasted peppers and puy lentils topped with sharp cheddar with garlic bread

## Roast Dinners 12.50 / small plate 10.00

all served with roasted and mashed potatoes, gravy and Yorkshire Pudding. Please see your server for today's roasts

### Slow Cooked Brisket with house beef gravy

### Roasted Turkey Breast with bacon wrapped chipolata, stuffing and cranberry sauce

### Roasted Cauliflower Steak

with a cheddar cheese sauce & Yorkshire Pudding

### Roasted Ham with Yorkshire pudding and apple sauce

## Robin Hood Burger 11

served on a toasted brioche bun with sliced tomato, onion & lettuce and Triple cooked chips with burger sauce

## Spiced Vegetable

### Bean Burger 11




served on a toasted brioche bun with sliced tomato, onion & lettuce & Triple cooked chips with burger sauce. Not just for vegetarians!

## Piri Piri Chicken Burger 11

whole spiced chicken breast on a toasted brioche bun with sliced tomato, onion & lettuce & Triple cooked chips & burger sauce

## Haloumi Burger 11

pan fried Haloumi cheese, lettuce, tomato and Salsa Sauce & Triple cooked chips

ADD		Sauce Pots 50p
Mature Cheddar slice	50p	Burger Sauce
Chilli Cheese 	50p	Sweet Chilli 
Streaky Bacon(2)	1	Chipotle 
		Barbeque

# Robin Hood

## Sides

Onion Rings	3.50
Ciabatta Garlic Bread	3.50
Garlic Bread with cheese or tomato	3.95
Basket of triple cooked chips	2.50
Basket of skin on fries	2.00
Sweet potato fries	3.00
Haloumi Fries (6) with dipping salsa	5.00
Seasonal Side Salad	2.20
1/2 Ciabatta & Butter	1.00
House Coleslaw	1.00
Baby boiled potatoes	2.00
Sauce Jugs Creamy Peppercorn Sidroy - tomato, onion and chilli	2.00
Jug of Gravy	1.00

Vegetarian dish which contains no meat or meat by products, apart from cheese.



Coeliac wheat free dishes, please let us know as a dish may need tailoring to comply.



Contains spices, heat level low



Contains spices, low to medium heat



Contains spices, will be QUITE HOT!!



We do not use nuts in our food preparation but cannot absolutely guarantee the complete absence.

## WHITE

### Isla Negra - Sauvignon Blanc 13.80

Aromas of citrus fruits and peache, fresh, balanced and dry 12%

### Isla Negra - Chardonnay 13.80

A rich and well balanced wine, Generous and soft on the palate 12%

### Previata Pinot Grigio 15.00

Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish 12%

### Chenin Blanc Jack Rabbit Signature 16.50

This south African wine offers an aromatic bouquet with grapefruit, pineapples and ripe melon. Refreshing green apple and grapefruit acidity with a creamy back palate. 13%

## RED

### Isla Negra - Merlot 13.80

A vivid and vigorous dark ruby red Merlot 12%

### Malbec Jack Rabbit Signature 16.50

This Argentinian wine offers opulent plum and blackberry flavours, rounded off with a hint of cocoa and vanilla. Medium-bodied with soft tannins and a long lasting finish 13%

## ROSE

### Previata Pinot Grigio Rose 15.00

Hints of strawberry, cherry and floral aromas make this medium-sweet wine ideal for sipping in a sunny garden 12%

### Isla Negra Rose £13.80

Delightful flavours of berries and cherries with a fresh, crisp finish. 12%

## SPARKLING

### Prosecco Vino Spumante 24.00

Fabulous straw coloured light wine with that certain sparkle 12% -

### Champagne Paul Langier 29.00

Stylish Superb fresh crisp and fruity 12.5%

See Our Boards for Wines of the Month