Sunday Lunch Menu

To Start Soup of the day (GF)(DF) Served with a warm bread roll

Chicken liver pate With red onion and chorizo chutney and toasted brioche

Squid ink arancini (GF)(V) With confit garlic and wasabi mayonnaise

Smoked salmon terrine With dill crème fraiche and caper flowers

Grilled halloumi (GF)(V) With a carrot & orange salad topped with hot honey dressing

Main Course

Roasted chicken breast With roast potatoes, seasonal root vegetables, pan jus and Yorkshire pudding

Braised featherblade of beef With herb creamed potatoes, seasonal root vegetables, red wine jus and Yorkshire pudding

Traditional fish and chips (DF) With triple cooked chips, minted crushed garden peas and tartare sauce

Buttercross Cumberland pork sausages (GF) With herb creamed potatoes, buttered cavelo nero, kale and onion gravy

Roasted cauliflower and hazelnut carbonara (V) With penne pasta & garlic toasted ciabatta

Dessert

Espresso brownie (V) With baileys chocolate sauce and vanilla ice cream

Keylime pie With Chantilly cream and toasted pecan nuts

Trio of Cheshire farm ice cream (V) Please ask for today's selection

Poached pear (GF) (DF) (V) with orange sorbet and pistachio emulsion

Selection of local cheeses (V) With crackers, celery, grapes and chutney

Two Courses £22.95pp Three Courses £27.95pp (V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free



Hadley Park was formerly part of the Hadley Park estate which, at its largest extent, comprised 345 acres of land. Hadley Park has been documented as one of the largest farms in the parish having trebled in size from its initial 115 acres in 1772 to 345 acres in 1940. The property has been an independent estate throughout the history of the present building and was clearly of some status with its own lodge house at its entrance. It would have been a local employer, as it is today, and thus playing an important role within the local community. For more information on the amazing history of Hadley Park House please visit: https://www.hadle ypark.co.uk/aboutus/history/

A full list of allergens is available for each dish. Please let us know if you have any allergies.

Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, Crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide.

Prices are inclusive of VAT at current rate.