

Light Breakfast

Eggs Your Way (v) Two free range eggs cooked to your liking (poached/fried/scrambled) on toasted sourdough	£4.50	Homemade Potato Cakes With Quicke's mature cheddar (v) +£1.00 With baked beans (v) +£1.00 With crispy streaky bacon +£1.50 With cheesy beans (v) +£1.50	£3.00
Simply Sourdough Toasted with butter (v) With Tiptree jam (v) +£0.50 With honey (v) +£0.50 With peanut butter (v) +£0.50 With Nutella (v) +£0.50 With sausage +£2.00 With crispy streaky bacon +£2.00	£2.00	Granola and Honey Mascarpone (v) Our own homemade granola packed full of raisins, sultanas, dried cranberries, pumpkin seeds, sunflower seeds, citrus peel, and rolled oats served with a honey mascarpone	£4.25

A Little Moor?

Full English Bacon, sausages, two free range eggs, slow roast tomato, thyme roasted portabello mushroom, toasted sourdough, baked beans	£8.50	Halloumi Breakfast (v) Charred halloumi, two free range eggs, sautéed spinach, slow roast tomatoes, thyme roasted portabello mushroom, toasted sourdough	£7.50
Smashed Avocado (vv) Chilli and lime infused avocado, toasted sourdough and watercress	£5.00	Eggs Benedict (v) Two poached free range eggs, buttered spinach, toasted sourdough with either classic or avocado hollandaise With bacon +£1.00 With thyme roasted portabello mushroom (v) +£0.50 With halloumi (v) +£1.00 With smoked salmon +£1.50	£6.50
Smashed Avocado and Eggs (v) Chilli and lime infused avocado, toasted sourdough with two poached free range eggs with bacon +£1.00 with smoked salmon +£1.50	£6.50		

Lunch Menu

Starters

Red Pepper and Onion Bhajis (VV) With tofu raita and chilli-spiked mango chutney
Hand Pulled Garlic Pizza Bread (v) With melted mozzarella (v) or tomato (v)
Courgette Fritters (v) With truffle mayonnaise
Chimichurri-spiked Houmous (vv) With warm flatbread

Mains

Homemade Haddock and Salmon Fishcake Served with skinny fries and homemade tartare sauce
Cauliflower, Red Quinoa and Summer Squash Curry (vv) With tofu raita and handmade flatbread
Flattened Rump Steak (add £3 supplement) Chargrilled to pink or well done, with smoked garlic confit butter and skinny fries
Classic Chicken Caesar Salad With chargrilled chicken breast, homemade caesar and anchovy dressing, sourdough croutons, Gran Padano shavings
Cornish Mussels and Chips In a Sundried tomato pesto broth served with skinny fries and handmade flatbread
Your Choice of any of our stone baked pizzas Please see main menu for the full selection

Desserts

Passionfruit Eton Mess With chargrilled pineapple
Cappuccino Crème Brulee With homemade biscotti
Chocolate Brownie with Nutella® sauce and vanilla ice cream
Raspberry and Prosecco Posset With homemade shortbread

AVAILABLE MONDAY TO FRIDAY 12-7PM

Two courses for £11.95/Three courses for £14.95

Nibbles & Sharers

Mixed Kalamata and Halkidiki Olives (vv) Marinated with oregano, thyme and rosemary	£3.95	Vegetarian Platter (v) Courgette fritters, goat's cheese bon bons, charred halloumi and chimichurri-spiked houmous. Served with a rocket, sunblazed tomato and onion salad, olives and handmade warm flatbreads	£14.95
Hand Pulled Garlic Pizza Bread (v) - With roasted San Marzano tomato sauce (v) +£0.50 - With melted mozzarella (v) +£0.50 - Half mozzarella, half tomato (v) +£0.50	£4.95	Home Made Dough Balls (v) Served with smoked confit garlic butter	£2.95
Meat Platter Air-dried salt beef, prosciutto, chorizo and salami milano. Served with chimichurri-spiked houmous, pickled cornichons, caperberries, rocket salad and handmade warm flatbreads	£16.95	Panko-Crumbed Goat's Cheese Bon Bons (vv) With roasted red pepper and tomato jam	£5.25
		Handmade Warm Flatbread (vv) With harissa-spiked houmous	£4.95

Starters

Earl Grey Smoked Chicken Salad With raspberries, watercress and balsamic reduction	£6.95	Artisan Chicken Liver Pate Smooth chicken liver pate with toasted ciabatta and tomato chutney	£6.95
Herb-Crusted Crispy Poached Duck Egg (v) With new season asparagus and smoked garlic butter	£7.25	Red Pepper and Red Onion Bhajis (vv) With tofu raita and chilli-spiked mango chutney	£5.50
Goat's Cheese, Apple and Celery Bruschetta (v) With charred golden beetroot and pickled apple on truffled sourdough crostini	£6.95	Homemade Fishcakes Haddock, hot-smoked and poached salmon fishcakes served with homemade tartare sauce	£6.95
Paprika-Dusted Charred Halloumi (v) With balsamic reduction, sunblazed tomato and rocket salad	£5.25	Cornish Mussels In a sundried tomato pesto broth with garlicky flat bread	£6.95
Wild Boar and Chorizo Meatballs Oven baked in our rich tomato sauce with melted mozzarella, served with handmade warm flatbread	£6.25	Poached Salmon Salad Poached salmon fillet and new potato salad, with new season asparagus and spring onion	£7.50

Mains

Half Chicken With roasted cherry tomato and portabello mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£14.95	Pan Seared Sea Bream Fillet With crushed herb new potatoes, spinach, Cornish mussels and a tomato and garlic butter sauce	£15.95
Fish and Chips Beer-battered haddock with proper mushy peas, fat chips and homemade tartare sauce	£13.95	Soy, Ginger and Chilli Swordfish Skewer Wilted pak choi, hoisin noodles and Asian vegetables with a wasabi and coriander butter	£15.95
Not Fish and Chips (v) Beer-battered halloumi with proper mushy peas, fat chips and homemade tartare sauce	£10.95	Chicken Tandoor Curry Tandoor Chicken breast served on charred cauliflower, red quinoa and squash curry and handmade flatbread	£14.95
Charred Cauliflower, Red Quinoa and Summer Squash Curry (vv) With red pepper bhaji, tofu raita and handmade flatbread	£9.95		

Grill

Steak Frites Flattened rump steak chargrilled to pink or well done, with smoked garlic confit butter and skinny fries	£12.95
8oz 28 Day Dry-Aged Sirloin Steak All steaks cooked to your preference and served with roasted cherry tomato and portabello mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£17.95
8oz 21 Day Dry-Aged Ribeye Steak All steaks cooked to your preference and served with roasted cherry tomato and portabello mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£21.95
16oz 21 Day Dry-Aged T-Bone Steak All steaks cooked to your preference and served with roasted cherry tomato and portabello mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£29.95

Pizzas

Our homemade dough is freshly made on site every day - lovingly hand crafted and stone baked in our traditional Italian pizza oven. Gluten-free bases are available on request.

Margherita (v) Tomato, mozzarella, basil	£8.50
Pollo Chargrilled chicken breast, pesto, lemon and thyme infused oil	£10.50
Mediterranean (vv) Sunblushed tomato, mushroom, roasted red pepper, olives, oregano infused oil, rocket (no cheese)	£8.95
Goats Cheese (v) Goat's cheese, courgette, sunblush tomato pesto, pine nuts and rocket	£9.50
Duck Egg Florentine (v) Tomato, mozzarella, spinach, black olives and a duck egg	£9.50
Duck Smoked duck breast, spring onion and hoi sin (no tomato)	£10.95
American Pepperoni, mozzarella, tomato and oregano infused oil	£9.25
Make It Hot! Add green Jalapeño and chilli oil +50p	
Meat Feast Wild boar and chorizo meatballs, salami, chicken breast, mozzarella, tomato and basil oil	£11.95

Sandwiches

<i>Made using artisan ciabatta with a side salad garnish and skinny fries.</i>	
Chargrilled Chicken with Pesto and Rocket Chargrilled chicken breast, sunblushed tomato, pesto and rocket	£7.50
Steak, Mushroom and Portabello Rump steak, roasted portabello mushroom and Cashel Blue cheese	£8.25
Asian Vegetable and Houmous Mixed asian vegetables with homemade edamame bean and wasabi houmous	£6.25
Goat's Cheese and Roast Vegetable With charred courgette and wood fired roast red peppers	£6.95

Burgers

All our burgers come in a brioche bun, with Tusk burger sauce, gherkin, tomato, onion and baby gem lettuce, and are served with skinny fries. Gluten-free burger buns are available on request.

Tusk Beef Burger Our succulent juicy beef burger with Croxton Manor cheddar cheese	£12.95
Wild Boar and Chorizo Burger Wild boar and chorizo burger with Cashel Blue cheese and crispy streaky bacon	£14.95
Chicken Burger Butterfly chicken breast in a crispy panko-breadcrumb	£13.95
Portabello Mushroom Burger (v) Roast mushroom, charred tomato, red pesto mayonnaise, buffalo mozzarella and rocket	£10.95

Mixed Grill for Two (or one greedy person) Whole poussin, 6oz rump steak, four award winning farmhouse sausages, 10oz gammon chop, fried duck egg, Portabello mushroom, slow roasted tomatoes, onion rings and fat chips	£39.95
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Pump your grill! For an extra £20 add a T Bone Steak

Salads

Salmon Nicoise Poached salmon fillet on top of baby gem, fine green beans, Kalamata olives, new potatoes, San Marzano tomatoes and free-range hard boiled egg	£9.25
Chicken Caesar Classic caesar salad with chargrilled chicken breast, homemade caesar dressing, sourdough croutons, Gran Padano shavings	£9.95
Tabbouleh Salad (vv) Giant cous cous and red quinoa tabbouleh with mint tossed fatoush salad	£6.50
Add Ras-El-Hanout Halloumi £3 (v)	
Greek Salad (v) Barrel aged feta, green peppers, red onion, cherry tomatoes, cucumber, Kalamata and Halkidiki olives and oregano infused oil	£7.95

Sides & Sauces

Skinny fries (vv)	£2.95
Fat chips (vv)	£2.95
Truffle and parmesan fries (v)	£3.25
Seasonal greens (vv)	£3.95
Tomato and red onion salad (vv)	£2.95
Courgette fritti (v)	£3.25
Rocket and parmesan salad (v)	£2.95
Wilted pak choi and Asian vegetables in wasabi butter (v)	£2.95
Beer battered onion rings (vv)	£2.95
Bearnaise (v) / Coconut Curry Sauce	£2.95
Pink Peppercorn / Cashel Blue Cheese (v)	£2.95

Sunday Roasts

All our roasts are served with Yorkshire Pudding, roast potatoes, maple glazed parsnips, Chantenay carrots, tenderstem broccoli and lashings of gravy.

Choose from

Roast Beef £13.95 / Roast Chicken £13.95 / Vegetarian Wellington (V) £12.95 / Duo of Roast Beef and Chicken £18.95

Desserts

Affogato Cheshire Farm vanilla ice cream, biscotti, espresso coffee Add a shot of amaretto + £2	£3.95	Raspberry and Prosecco Posset With homemade shortbread and edible flowers	£5.25
Passionfruit Eton Mess With rum-glazed pineapple	£5.25	Dark and White Chocolate Cheesecake With salted peanut brittle crumb	£5.50
Strawberry and Granola Crumble Balsamic poached strawberry and granola crumble with black pepper Chantilly	£5.50	Goey Nutella® Chocolate Brownie With Cheshire Farm vanilla ice cream	£5.25
Cappuccino Crème Brûlée Made with Ancoats Coffee and served with homemade biscotti	£5.25	Artisan Cheese Board A selection of 3 regional cheeses from our artisan supplier there, served with homemade chutney and crackers	£7.95

Kids Menu

Nibbles - £1.50

Houmous & Veggies

Doughballs and dip
Choose either tomato sauce or garlic butter

Treat Time - £1.50

Cheshire Farm Ice Cream Two scoops of your favourite flavour
Nutella® Filled Calzone With vanilla ice cream
Chocolate Brownie With vanilla ice cream

Mains

All come with your choice of a carton of fair trade apple/orange juice or a glass of Fitzpatrick's Cordial

Little Tuskers - £4.25	Recommended ages 0-4
Bigger Tuskers - £5.25	Recommended ages 5-11

Not Chicken Nuggets (V)
Crispy halloumi bites with skinny fries and Heinz baked beans

Noodles (V)
Wok fried noodles with pak choi, carrots and peppers in soy sauce
Add hoi sin or sweet chilli sauce. **Add chicken +£1**

Mini Fish 'N' Chips
Battered haddock with homemade chips and mushy peas

Bangers and Beans
Lincolnshire sausage, chips and baked beans

Tusk Burger
Beef burger slider with cheddar cheese and skinny fries

Salmon Fishcake
Homemade salmon fishcake with new potatoes and green beans

Margherita Pizza (V)
Hand stretched dough with san marzano tomato pizza sauce and mozzarella
Extra Toppings +25p

TUSK
HEATON MOOR