

Breakfast

LIGHT BREAKFAST

Eggs Your Way (v) £4.50
Two free range eggs cooked to your liking (poached/fried/scrambled) on toasted sourdough

Simply Sourdough £2
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

Homemade Potato Cakes £3
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

Granola and Honey Mascarpone (v) £4.25
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

A LITTLE MOOR?

Full English £8.50
Bacon, sausages, two eggs, slow roast tomato, thyme roasted portabello mushroom, toasted sourdough, baked beans

Smashed Avocado (vv) £5
Chilli and lime infused avocado, toasted sourdough and watercress

Smashed Avocado and Eggs (v) £6.50
Chilli and lime infused avocado, toasted sourdough with two poached eggs
with bacon +£1.00
with smoked salmon +£1.50

Halloumi Breakfast (v) £7.50
Charred halloumi, two eggs, sautéed spinach, slow roast tomatoes, thyme roasted portabello mushroom, toasted sourdough

Eggs Benedict (v) £6.50
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

BREAKFAST COCKTAILS

Blood Orange Buck's Fizz - £6.00
A tangy twist on the classic breakfast tippie. Solerno blood orange liqueur, orange juice and prosecco.

Breakfast Martini - £7.50
The best way to enjoy the taste of marmalade, here we use Portobello Road Gin, triple sec, lemon juice and English orange marmalade

Blood Mary's - £7.50
Each bloody Mary is lovingly made using our very special in-house mix with no less than ten ingredients, basil, garlic and paprika to name just few. Each made to your individual taste requirements – so just tell us how hot you like it!

Choose from:
Bloody Mary with Smirnoff Vodka
Red Snapper with Gordon's Gin
Cubanita with Captain Morgan White Rum
Bloody Maria with El Jimador

TEA & COFFEE

We are proud to use Ancova's Coffee, ask the bartender for today's blend.

Cappuccino £2.25
Latte £2.25
Espresso (single) £1.75
Espresso (double) £2.25
Americano £2.50
Flat white £2.25

Decaf £2.25
Mocha £2.50
Hot chocolate £2.25
Twining's tea £2.25
(Ask us for our full selection)

A la Carte

NIBBLES + SHARERS

Mixed Kalamata and Halkidiki Olives (vv) £2.95
Marinated with oregano, thyme and rosemary

Hand Pulled Garlic Pizza Bread (v) £4.00
- With roasted San Marzano tomato sauce (v) +£0.50
- With melted mozzarella (v) +£0.50
- Half mozzarella, half tomato (v) +£0.50

Home Made Dough Balls (v) £2.95
Served with smoked confit garlic butter

Meat Platter £16.95
Air-dried salt beef, prosciutto, chorizo and salami milano. Served with chimichurri-spiked houmous, pickled cornichons, caperberries, rocket salad and handmade warm flatbreads

Handmade Warm Flatbread (vv) £4.95
With chimichurri-spiked houmous

Vegetarian Platter (v) £14.95
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

STARTERS

Chargrilled Portabello Mushrooms (v) £4.95
With hollandaise and parmesan (v) or "avocadaise" and dressed rocket (vv)

Panko-Crumbed Goat's Cheese Bon Bons (v) £5.25
With roasted red pepper and tomato jam

Wild Boar and Chorizo Meatballs £6.25
Oven baked in our rich tomato sauce with melted mozzarella, served with handmade warm flatbread

Paprika-Dusted Charred Halloumi (v) £4.95
With balsamic reduction, sunblazed tomato and rocket salad

Artisan Paté £6.95
Chicken liver, wild boar and pork paté with toasted ciabatta and tomato chutney

King Prawn, Coriander and Fennel Bhajis £7.50
Served with a cucumber raita dip

Homemade Fishcakes £6.25
Haddock, hot-smoked and poached salmon fishcakes served with homemade tartare sauce

Tuna Carpaccio £7.25
Smoked tuna carpaccio with homemade caesar dressing, Gran Padano, pink sea salt and rocket

Salmon Three Ways £7.50
Hot-smoked salmon, poached salmon fillet and smoked salmon with dill and sour cream

MAINS

We pride ourselves on using local and artisan suppliers to ensure we always provide the best quality produce.

Half Chicken £14.95
With roasted cherry tomato and portabello mushroom, lemon dressed watercress and your choice of fat chips or skinny fries

Fish and Chips £13.95
Beer-battered haddock with proper mushy peas, fat chips and homemade tartare sauce

Not Fish and Chips (v) £10.95
Beer-battered halloumi with proper mushy peas, fat chips and homemade tartare sauce

Chickpea, Red Onion and Spinach Masala (vv) £9.95
Coconut-infused, delicately spiced vegetable curry served with a fennel and coriander bhaji and handmade flatbread

Seabass Fillet £14.95
With herby crushed new potatoes and seasonal greens

Monkfish Curry £21.95
Tikka-marinated monkfish with a coconut, chickpea and spinach masala topped with a king prawn and fennel bhaji

Steak Frites £11.95
Flattened rump steak chargrilled to pink or well done, with smoked garlic confit butter and skinny fries

8oz 28 Day Dry-Aged Sirloin Steak £17.95
With roasted cherry tomato and portabello mushroom, lemon dressed watercress and your choice of fat chips or skinny fries

6oz 21 Day Dry-Aged Fillet Steak £24.95
With roasted cherry tomato and portabello mushroom, lemon dressed watercress and your choice of fat chips or skinny fries

Please let us know if you have any allergies, allergen menu available on request.

BURGERS

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

Tusk Beef Burger £12.95
Our succulent juicy beef burger with Croxton Manor cheddar cheese

Wild Boar and Chorizo Burger £14.95
Wild boar and chorizo burger with Cashel Blue cheese and crispy streaky bacon

Chicken Burger £13.95
Butterflied chicken breast in a crispy panko-breadcrumbs

Portabello Mushroom Burger (v) £10.95
Thyme and garlic roasted portabello mushroom topped with goat's cheese, with panko-breadcrumbed courgettes and red pepper and tomato jam

SALADS

Salmon Nicoise £8.50
Poached salmon fillet on top of baby gem, fine green beans, Kalamata olives, new potatoes, San Marzano tomatoes and free-range hard boiled egg

Chicken Caesar £8.95
Classic caesar salad with chargrilled chicken breast, homemade caesar anchovies dressing, sourdough croutons, Gran Padano shavings

Creek Salad (v) £7.00
Barrel aged feta, green peppers, red onion, San Marzano tomatoes, cucumber, Kalamata and Halkidiki olives and oregano infused oil

Panzanella (vv) £6.50
Toasted sourdough croutons, red onion, San Marzano tomatoes, Kalamata olives, basil, extra virgin olive oil and balsamic vinegar

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
Beer battered onion rings (vv) £2.95

Sauces all £2.95
Bearnaise (v)
Chimichurri (vv)
Pink Peppercorn Cashel Blue Cheese (v)

TOASTED SANDWICHES

Made using artisan ciabatta with a side salad garnish and skinny fries. *Served 12-5pm every day*

Three Cheese (v) £5.95
Our secret Tusk recipe using Quicke's Mature Cheddar, Comté and Emmental

Chargrilled Chicken with Pesto and Rocket £6.95
Chargrilled chicken breast, sunblushed tomato, pesto and rocket

Steak, Mushroom and Blue Cheese £7.25
Rump steak, roasted portabello mushroom and Cashel Blue cheese

Houmous, Courgette and Red Pepper (vv) £5.95
Chimichurri-spiked houmous, wood-fired roast red pepper and courgette

Desserts

Affogato
Vanilla cheshire farm ice cream, biscotti, espresso coffee £3.75
Add a shot of saliza amaretto £5.95

Cheshire farm ice cream /sorbet £3.95
3 Scoops of cheshire farm ice cream

Sticky toffee pudding £5.25
With cheshire farm vanilla ice cream

Raspberry cheesecake £4.95

Nutella calzone with ice cream £5.25

A selection of 3 cheeses
With homemade chutney & crackers £7.95

DESSERT COCKTAILS

Choc orange old fashioned £8.00
Its not terry's, it's ours. This one is a delight for all taste buds with bulliet bourbon, triple sec, mozart dark chocolate liqueur and orange bitters

Salted caramel espresso martini £8.00
Salted caramel vodka, tossolini coffee liqueur and smooth espresso – simple and delicious

After 8 £7.50
Crème de menthe and mozart dark chocolate liqueur, cream and fresh mint – a night time treat that will leave your friends green with envy...

Hazelnut honey bee £7.50
Creamy and sweet – baileys, triple sec, hazelnut and honey syrup and a dash of cream

Strawberries and cream £7.50
The finest amaretto saliza, crème de fraise, strawberries, and cream with a crunchy biscuit top