

S U N D A Y  
L U N C H \_

*spring 2021*

— T H E —  
**FLINTLOCK**  
— AT CHEDDLETON —

~~P R E D I N N E R~~

STAFFORDSHIRE CHEESE GOUGERES

STAFFORDSHIRE ORGANIC BEER BREAD & BUTTER

~~S T A R T E R S~~

BBQ ENGLISH ASPARAGUS | 6.5

confit egg yolk, wild garlic and hazelnut pesto, cured egg yolk (v)(n)  
(gf)

LEEK & STAFFORDSHIRE CHEESE VELOUTE | 7.

caramelised onion crouton, crispy leeks, leek top oil

CRAB TART | 9.

brown crab “thermidor”, ponzu tomato, fennel jam

DUCK LIVER PARFAIT | 8.

apricot chutney, toasted brioche

GRILLED AUBERGINE | 6.

curry spices, miso hummus, crispy garlic, red oil (ve) (gf)

PORK & PRAWN | 9.

pig cheek croquette, bbq king prawn, prawn oil, prawn shell seasoning, spiced pineapple ketchup

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## ~~M A I N S~~

STAFFORDSHIRE ROAST BEEF | 16.

yorkshire pudding, beef fat carrot, roast potatoes, burnt onion puree  
borderlaise gravy.

ROAST PORK LOIN | 16.

pork and black pudding sausage roll, caramelised apple ketchup, crackling,  
yorkshire pudding, local cider gravy

WILD MUSHROOM PITHIVIER | 15.

roast potatoes, yorkshire pudding, buttered baby leeks, onion and  
ale gravy (v)

*\*all roasts served with complimentary vegetables and brown  
butter cauliflower cheese*

HALIBUT | 23.

roasted in brown butter, leek fondue, pomme parmentier, sea vegetables,  
cremant sauce. (gf)

KARAAGE CAULIFLOWER | 16.

smoked peanut satay, golden raisin caper puree, toasted yeast, rice “fries”  
(ve)

CHICKEN KIEV | 18.

3 garlics butter, watercress salad, jersey royals with chicken fat mayonnaise  
and crispy chicken skin

## ~~S I D E S~~

flintlock chips, black garlic ketchup (gf)(v) | 4.5

jersey royals, wild garlic aioli (gf)(v) | 5.

soft leaves, pickled radish, aged pecorino, croutons (v) | 4.5

*(n) contain nuts (v) suitable for vegetarians (ve) suitable for vegans (gf) gluten free*

*\*denotes dishes that can be altered to meet the requirements listed Please inform us of any dietary requirements or allergies*

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## D E S S E R T S

SALTED CARROT CARAMEL TART | 7.  
whipped creme fraiche, chicory root crumble (n) (v)

72% CHOCOLATE MOUSSE | 7.  
yoghurt sorbet, honey jelly, honeycomb, orange sable, soy sauce caramel  
(v)(gf\*)

STICKY DATE AND PARSNIP PUDDING | 7.  
pedro ximenez toffee sauce, bay leaf ice cream (v)

YUZU “MERINGUE PIE” | 7.  
raspberry sorbet, pistachio praline (n) (ve)

WHITE CHOCOLATE & MISO CHEESECAKE | 8.  
macerated cherries, cherry gel, black sesame ice cream (v)

CHEESE | 9.  
homemade chutneys, celery, crackers (v)

(n) contain nuts

(v) suitable for vegetarians

(ve) suitable for vegans

(gf) gluten free

*Please inform us of any dietary requirements or allergies you have*