



Appetizers

Olives	£3.50
Sunblush Tomatoes & Feta	£3.50
Bread Platter with Balsamic and Olive Oil	£3.50
Garlic Bread	£3.50
Padron Peppers, Chilli Flakes	£3.50

To Start

Natural Smoked Haddock, Cheese Rarebit, Tomato Compote, Chive Oil	£6.95
Summer Pea & Pinewood Mint Soup with Crème Fraiche (V)	£5.95
Chilli & Lemongrass Pate, Margarita Jelly and Tortilla Croutes	£6.25
Black Pudding Scotch Egg, Bacon & Apple Jam and Compressed Apple	£6.50
Heirloom Tomato & Mozzarella Salad, Basil Gel & Rocket, House Dressing (V)	£6.25
Smoked Salmon, Pickled Fennel, Sherry Vinegar Radish & Wasabi Cream	£7.25
Warm Halloumi & Asparagus Salad, Poached Duck Egg (V)	£7.25
Marinated Chicken Satay with a Warm Peanut Sauce	£6.75

Main Dishes

Pinewood "Hopnik" Beer Battered Cod and Fries, Crushed Minted Pea Puree & Tartare Sauce	£14.50
Slow Cooked Beef Brisket & Blacksticks Blue Pie, Fat Chips, Peas & Red Wine Jus	£14.25
Roast Salmon, Tartare Potato Rosti, Tenderstem Broccoli, Lemon Butter Sauce	£16.95
Salt & Pepper Gressingham Duck Breast, Fondant Potato, Spinach, Samphire & Cherry Jus	£18.95
Pappardelle Pasta, Sundried Tomato Sauce, Wild Mushrooms & Truffle	£15.75
Chicken Supreme, Asparagus & Wild Mushroom Fricassee, Artichoke Puree, Tarragon Cream	£16.50
Cauliflower & Lentil Dahl, Pilaf Rice, Garlic Naan Bread	£12.95



From The Grill

Pinewood Burger – 7oz Homemade Burger Patty, Pretzel Bun, Cheshire Cheese, Fries **£14.00**

Maryland Chicken Burger – Pretzel Bun, Sweetcorn Fritter, Paprika Mayonnaise, Sweet Potato Fries

(A Dish Created by Jon Kershaw, a Chef of 11 years at the Pinewood) **£14.00**

Veggie Burger, Pretzel Bun, Guacamole, Fries **£12.95**

The Following Are All Served with Fat Chips, Portobello Mushroom, and Vine Tomatoes

10oz Rib Eye Steak **£23.95**

8oz Flat Iron Steak (Recommended Medium) **£17.95**

Sticky Pineapple Gammon Steak, Fried Duck Egg **£16.95**

Side Orders

Mint Buttered New Potatoes **£3.50**

Onion Rings **£3.50**

Summer Vegetable Panache **£3.50**

Skin on Fries **£3.50**

Sweet Potato Fries **£3.50**

Fried Padron Peppers **£3.50**

Halloumi Fries **£3.95**

Mixed Salad **£3.50**

Pepper Sauce **£1.95**

Mushroom Cream Sauce **£1.95**

Red Wine Sauce **£1.95**



Sweets

Strawberry Cannelloni, Digestive, Strawberry Caviar & Baby Meringues	£6.95
Chocolate Pistachio Slice, Almond Crumb, Praline Tuille, Clotted Cream Ice Cream	£6.95
Apple Crumble Cheesecake, Apple Gel, Custard Crumble	£6.95
Passionfruit Stone, Lemon Marshmallows, Lemon Gel	£6.95
Chocolate Brownie with Chocolate Sauce, Clotted Cream Ice Cream	£6.95
Baked Egg Custard with Rhubarb Gel, Custard Crumble	£6.95
3 Scoops of Cheshire Farm Ice Cream (Strawberries & Cream, Rum & Raisin, Clotted Cream, Double Chocolate, Toffee Fudge, Cherry Crumble)	£4.95
Cheshire Cheeseboard	

Restaurant One Eighty North West Cheese Menu £8.00 for three, £9.95 for five

Burts Blue

A semi soft blue made in Cheshire, with milk from the local dairy. Each cheese is made in small vats making each cheese a labour of love. It's a combination of craftsmanship and traditional cheese making, graded individually and wrapped to produce a rich and delicious cheese.

Mollington Grange Mature Cheshire Cheese

This cheese uses raw milk from local farms on the Cheshire salt plain and each is cloth bound to let the delicate flavours breathe and develop naturally for up to 8 weeks, being turned every few days.

Garstang White

This is made in Lancashire with creamy rich Jersey milk, mould ripened like a brie this cheese perfectly fits a gap in the market for a locally produced creamy oozy versatile cheese.

Kidderton Ash Goats Log

An outstanding goat's cheese handmade at Butler's Ravens Oak Dairy. Kidderton Ash is log shaped and features a delicate creamy flavour. Sprinkled with charcoal ash prior to maturing, a fabulous visual effect can be appreciated when the cheese is sliced

Snowdonia Mature Cheddar

This Snowdonia cheese marries a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish!

All Served with Tomato Chutney, Celery & Grapes

If you have any allergies or intolerances please speak to a member of the team



If you have any allergies or intolerances please speak to a member of the team