

## WHITE WINE

	175ml	250ml	Bottle
<b>Nuevo Extremo Sauvignon Blanc – Chile</b>	4.10	5.90	16.00
Fantastic example of the crisp, citrus led sauvignon blanc, with a lovely juicy acidity			
<b>Coorong Estate Chardonnay – Australia</b>	4.20	6.10	16.50
A delicious, juicy fresh and fruity chardonnay from down under, clean melon and peach characters with a hint of cream			
<b>Col di Sotto Pinot Grigio, Veneto – Italy</b>	4.50	6.40	17.50
A delicious, silky white, with pear, apple and notes of honey and almond			
<b>Casa Solera Chenin Blanc – Argentina</b>	4.40	6.60	18.00
Bright, fresh and clean with lively citrus fruit characters, ripe fruit on the palate, leading to crisp acidity on the finish			
<b>La Campagne Viogner – France</b>			18.00
Firmly established in the south of France. As the vines mature, they produce wines with even more of that classic peachy-apricot flavour			
<b>Paternina Dorada Blanco, Rioja – Spain</b>			19.00
Excellently made wine, dry and crisp with notes of apple and melon with a nutty finish			
<b>Rione Verdicchio dei Castelli di Jesi, Marche – Italy</b>			22.00
A brilliantly clear and light straw coloured wine with green reflections. Fine, lasting, lightly fruity bouquet with delicate scent of almond and wisteria flowers with a dry, fresh, elegant body and good finish			
<b>Mirror Lake Sauvignon Blanc, Marlborough – New Zealand</b>			24.00
An excellent sauvignon from Marlborough; a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish			
<b>Rincon Privado Torrontes – Argentina</b>			25.00
The medium-dry, floral scented torrontes grape is native to Argentina. This example is a perfect foil for something a little spicier from the menu			
<b>Guy Saget Vouvray, Loire – France</b>			26.00
Made from ripe, honeyed chenin blanc grapes; a summery white perfectly balanced between fruit, sweetness and acidity			
<b>Gavi Docg Stefano Massone – Italy</b>			27.00
A delicious medium-dry white, laced with floral notes, fresh melon, lemon and apple fruit and a touch of hazelnut			
<b>Chateau Lamothe Blanc de Blancs, Bordeaux – France</b>			28.00
Classic dry white Bordeaux blend of semillon and sauvignon, with a little muscadelle, excellent intensity with citrus characters and herbal notes, with a rounded finish			
<b>Bodegas Navajas Crianza, Rioja – Spain</b>			29.00
An excellently made wine – dry and crisp with notes of apple and melon with a nutty finish			
<b>Thomas Bassot Chablis, Burgundy – France</b>			30.00
Unoaked chardonnay grapes produce peach and fig flavours and steely acidity with a lingering, lightly buttery finish			
<b>Bodegas As Laxas Albarino, Rias Baixas – Spain</b>			39.95
Albarino is a grape native to Northern Spain, and seldom seen outside that area. The wine is elegant and dry with floral notes and ripe pear and mandarin fruit, with a touch of cream			
<b>Pouilly Fuisse, Joseph Drouhin, Burgundy – France</b>			49.95
A full bodied, rich chardonnay – the ripe peach, melon and fig fruit is balanced by nutty butterscotch and fresh acidity			

## ROSE WINES

	175ml	250ml	Bottle
<b>Al Verdi Pinot Grigio Rose, Veneto – Italy</b>	4.40	6.20	17.00
A gentle rose hue, showing ripe berry fruit on the palate with a clean, refreshing dry finish			
<b>Grant Burge 'Benchmark' Rose – Australia</b>	4.90	6.70	19.00
A delicious fruity blend of grenache and shiraz, showing ripe strawberry and raspberry notes with just a whiff of spice on the finish			

## DESSERT WINE

	125ml	Bottle
<b>Chateau Manos, Cadillac, Bordeaux – France</b>		
<i>Half bottle</i>	7.00	22.00
Made from hand harvested semillon grapes, this is ripe, honeyed with marmalade notes, the natural sweetness offset by well judged acidity. Ideal with fruit based desserts or creme brulee		

## RED WINES

	175ml	250ml	Bottle
<b>Nuevo Extremo Merlot – Chile</b>	4.10	5.90	16.00
Another simple stunner from this range, a full red, packed with inky plum fruit and well toned tannins			
<b>Coorong Estate Shiraz – Australia</b>	4.20	6.10	16.50
This nicely structured, elegant wine shows off notes of black berry, blackberry, toasty cocoa and chocolate			
<b>Casa Solera Bonarda Malbec – Argentina</b>	4.50	6.60	17.50
A ripe and juicy red, bursting with blackberry fruit, hints of spice and a full, robust finish			
<b>Jarah ridge Shiraz – Australia</b>	4.60	6.60	18.00
Upfront and fruity in style with ripe blackberry and plum flavours and notes of spicy pepper			
<b>Fontella Chianti Docg – Italy</b>			22.00
Ripe berry aroma with berry fruit, plenty of tannin and a soft finish			
<b>Sepia Pinot Noir – Chile</b>			23.00
A lovely expression of this classic grape, medium in body with plenty of soft, ripe cherry and strawberry fruit and a velvety finish			
<b>Urbina Tempranillo Rioja – Spain</b>			24.00
A youthful style Rioja. Not too heavy with upfront blackcurrant fruit with hints of spice and mellow oak			
<b>Trivento Reserve Syrah – Argentina</b>			25.00
Slightly dulled nose, with some black fruit and a touch of earth or leather. The fruit on the palate comes good, with a nice juicy roundness of black berries, and the tannins and oaky spice adding some power and structure			
<b>Vina Bondad Reserva, Valdepenas – Spain</b>			26.00
Blackberry fruit, with added oak ageing depth giving rise to tobacco, clove and vanilla character			
<b>Chateau Lamothe 1er Cuvee, Bordeaux – France</b>			28.50
A full bodied claret from the premier Cotes de Bordeaux, with 12 months cask maturation; ripe black fruits, notes of tobacco, spice and vanilla. Delicious with most red meats			
<b>Beaujolais Villages Joseph Drouhin – France</b>			29.00
On the palate, it has a silky smoothness, and its delicious fruit lingers for a long time			
<b>Montes de Ciria Reserva, Rioja – Spain</b>			29.95
A superb Rioja – harmoniously balanced between inky ripe blackcurrants, coffee bean, vanilla and clove with a long, mellow finish			

<b>Ventisquero Pinot Noir Reserva – Chile</b>	29.95
Deep and intense ruby-violet in colour. Elegant and complex with notes of cherry, strawberry, raspberry and redcurrant together with spice notes and vanilla hints and a velvety aftertaste showing red fruit notes mingles with and elegant vanilla touch	

<b>Paternina Accolado Rioja Reserva – Spain</b>	33.95
Traditional rioja blend aged for 24 months in oak. Lively cherry and raspberry aromas with notes of vanilla and spice. On the palate, a typical mix of integrated oak, subtle tannins and balanced acidity. Fantastic with red meat dishes and cheese	

<b>Urbina Rioja Gran Reserva, 1996 – Spain</b>	39.00
Reddish-garnet, splendid ripe, complex nose, harmonious, well-balanced oak and fruit tannins, intense rich fruit, great finesse, velvet smoothness and wondrous length	

## SPARKLING WINE AND CHAMPAGNE

	125ml	Bottle
<b>Bosco Dei Cirmioli Prosecco – Italy</b>	4.95	20.00
A delicate style of sparkling wine with a soft, clean fizz; hints of sherbet and well-judges acidity, lovely as an aperitif		

<b>Forget Brimot 1er Cru Brut NV – France</b>	6.95	33.00
A small, family run Champagne house making excellent quality wines, clean and fresh with lemon notes, a soft, persistent mousse and a lengthy, dry finish		

<b>Forget Brimot Rose Brut NV – France</b>	8.00	36.00
Plenty of moreish strawberry and raspberry fruit, balanced by well judged acidity from this excellent family run producer		

<b>Veuve Clicquot Yellow Label NV – France</b>		55.00
Definitely among the top producers; a rich full bodied champagne with flowery, malty notes and a long, long finish		

<b>Bollinger Special Cuvee – France</b>		65.00
A really elegant, bone dry style with excellent depth of flavour. Complex and well balanced with a long, persistent mousse		

<b>Veuve Clicquot Rose NV – France</b>		67.50
A deep rose colour with wild strawberry aromas which follow onto the palate. A very fine mousse, with a long, crisp finish		

<b>Dom Perignon – France</b>		145.00
The delicate aromas and flavours of Dom Perignon really develop in the glass when savoured slowly, as floral, zesty notes give way to complex hazelnut, brioche and cream		

<b>Krug Grand Cuvee</b>		160.00
A magnificent full bodied Champagne, fermented in oak barrels and blended from up to twenty different vintages for a decadently rich style. Enjoy!		

<b>Cristal Louis Roederer 1999</b>		210.00
Yellow appearance with burnished gold reflections. Intense nose of white flowers, citrus and red berries, followed by warmer whiffs of toast and wood. On the palate, ripe lush fruits and toasty flavours. Dense, fleshy structure and powerful finish		

### ANTIPASTI

<b>Pitta Pane Caldo con Hummus</b>	3.00
Warm pitta bread with hummus, olive tapenade, basil pesto	
<b>Olive (v)</b>	3.20
Marinated olives	
<b>Pane al' Aglio (v)</b>	3.25
Toasted garlic ciabatta	
<b>Selezione di Pane (v)</b>	3.50
A selection of breads with olive oil and aged balsamic syrup	
<b>Ciabatta con Mozzarella</b>	3.65
Toasted garlic ciabatta with glazed mozzarella	

### ARANCADORES

<b>Zuppa di Fagioli Toscani</b>	5.25
Tuscan bean soup with pancetta and chorizo, saffron and aioli croutes	
<b>Bruschetta (v)</b>	5.90
Tomato, basil and mozzarella bruschetta, basil pesto	
<b>Arrosto Carciofi</b>	6.50
Roast artichokes and salsify with wild mushrooms and shallot strudel with chive crème fraiche	
<b>Anitra Croccante</b>	6.95
Crisp duck croquettes, pickled walnuts, fig jam and baby spinach	
<b>Souffle di Formaggio (v)</b>	6.95
Twice baked Cheshire cheese souffle, pickled beetroot and rocket salad	
<b>Moules Mariniere</b>	6.95
Mussels cooked in white wine, garlic and shallots, finished with fresh herbs	
<b>Terrina de Prosciutto</b>	7.00
Pressed mosaic of game terrine with celeriac puree, mulled pear and walnut salad	
<b>Insalata di prosciutto di Parma</b>	7.05
Salad of Parma ham, toasted ciabatta croutes rubbed with garlic, rocket and parmesan salad	
<b>Gambas Pil Pil</b>	7.95
Tiger Prawns cooked in olive oil, garlic and fresh chilli finished with basil and cherry tomatoes	
<b>Pettini</b>	9.95
Seared king scallop with pumpkin puree, toasted seeds and crisp sage	

### INSALATA

<b>Cesare (v)</b>	5.25 / 9.25
<b>Cesare con Pollo (Chicken)</b>	10.25
Served with lettuce, anchovies, parmesan shavings and garlic croutes	
<b>Insalata Caprese</b>	5.25 / 9.25
Plum tomato and buffalo mozzarella, fresh basil and rocket salad	
<b>Greek Salad</b>	5.95 / 9.95
Salad of misto olives, sun blushed tomatoes, cucumber and feta cheese, olive dressing	

### PASTA E RISOTTO

<b>Spaghetti Pomodoro e Basilico (v)</b>	5.10 / 9.10
Spaghetti tossed in a light tomato ragu and basil	
<b>Tagliatelle al Pollo</b>	7.00 / 12.00
Tagliatelle of chargrilled chicken, sautéed mushrooms finished with truffle oil and fresh parmesan	
<b>Risotto Eglefini</b>	6.75 / 10.95
Smoked haddock and leek risotto, soft poached hens egg and curry oil	
<b>Risotto di Funghi (v)</b>	6.95 / 10.95
Wild mushroom and truffle risotto, parmesan shavings	
<b>Tagliatelle Funghi e Chorizo</b>	7.05 / 10.95
Roast chorizo and button mushroom tagliatelle with a light tomato sauce	
<b>Risotto Gamberetti e Pomodori (can also be taken as a vegetarian)</b>	7.45 / 10.95
Roast tiger prawns and sundried tomato risotto, basil pesto	
<b>Tagliatelle Frutti di Mare</b>	7.65 / 13.95
Scallop, tiger prawn and salmon tagliatelle, coriander and sweet chilli oil	
<b>Spaghetti alla Bolognese</b>	9.60
An all time favourite	
<b>Lasagne</b>	9.65
Oven baked Ciro's lasagne, crisp rocket leaves	
<b>Cannelloni Funghi Selvatici (v)</b>	10.65
Cannelloni of spinach and wild mushrooms, topped with tomato ragu and mozzarella	
<b>PESCE</b>	
<b>Arrosto di Filetto di Merluzzo</b>	15.95
Roast fillet of cod with wilted spinach and a fricassee of artichokes and salsify, with potted shrimp sauce	
<b>Spigola Scottato</b>	16.95
Pan seared fillet of seabass with leaf spinach, crisp basil and seared scallops	
<b>Ciro's Bouillabaisse</b>	17.00
With seabass, salmon, cod, scallops, mussels, tiger prawns, finished with saffron potatoes and aioli croutes	
<b>Coda di Rospa Alforno</b>	19.00
Roast Monkfish (Saltimbocca Style) with a potage of pancetta and mussels and soft herbs	
<b>CARNE</b>	
<b>Pollo Arrosto</b>	15.50
Roast breast of chicken with rosemary sautéed potatoes, crispy pancetta, baby onions and red wine sauce	
<b>Pancetta di Manzo</b>	15.95
8 hour braised blade of beef with pancetta and baby onions, red wine and thyme braising juices	
<b>Petto d'Anatra Arrosto</b>	16.10
Honey roast duck breast, potato gratin and roast root vegetables, cassis sauce	
<b>Agnello Rosto</b>	18.25
Roast rack of Bowland lamb dauphinoise potatoes and redcurrant sauce	

<b>Chargrilled 10oz Rib Eye Steak</b>	22.00
Served with Jenga chips, grilled tomato and mushrooms served with a choice of red wine, Béarnaise or pepper sauce	

<b>Tournedos Rossini</b>	28.00
8oz fillet steak with pâté, roast shallots, Jenga chips and red wine sauce	

All our beef is sourced from the North West and aged for 28 days

### CONTORNI

All 3.50

Roast root vegetables

Garlic mushrooms

Jenga chips

Misto salad

Rocket & parmesan salad

Tomato & red onion salad, basil pesto

Cauliflower & cheese

Gratin potatoes

### POSTRE

All 6.25

Milk chocolate mousse, popping candy and fresh raspberries

Baked vanilla crème brulee, shortbread fingers

Bramley apple and cinnamon soufflé, mini toffee apple and Cheshire apple juice shot

Mulled pear tart tatin, vanilla and red wine syrup

Classic tiramisu with mascarpone cheese and marsala, grated chocolate shavings

Heart melting chocolate fondant served with vanilla ice cream

Winter berry cheesecake, vanilla chantilly

### FROMAGGI

Locally sourced Cheese with traditional accompaniments  
Please ask for the days selection 8.95

### LES PORTO

Dow's Fine Ruby Port	2.40
Taylor's LBV	3.00
Warre's Otima 10 Year Tawny	8.50

### CAFÉ

Teas	2.25
Café	2.40
Espresso	2.40
Macchiato	2.60
Latté	2.60
Cappuccino	2.60
DBL Espresso	2.95
Liquor Coffee	5.25

### CAFÉ DE LA MAÑANA

Morning Coffee and Afternoon Tea  
Served Monday - Friday (11am - 5pm)

(v) Suitable for Vegetarians

All dishes may contain nut traces. If you have any allergies please advise the restaurant manager who will endeavour to accommodate your needs.

Prices include VAT but do not include a service charge.