Antrobus Arms

Winter Menu

Welcome to the Antrobus Arms.

Thank you for choosing to dine with us.

We hope you enjoy our food, service & hospitality.

UPHOUSE
Pub Group

The Antrobus Arms is part of the family-run, Uphouse Pub Group.
We have had the priviledge of running this freehold pub alongside our fantastic colleagues since 2018.

Antrobus Arms

FROM FARM TO FORK

The company was established in 1988 by Adrian Ogden in Burnley, Lancashire and have been supplying the hospitality trade all over the UK since then. An independently operated, family-run business.

Northern Catering Butchers boasts nearly 50 years of experience in supplying high-quality fresh meat to independent restaurateurs. They focus on providing consistent quality & service, sourcing their meat from trusted suppliers to ensure traceability & freshness.

As fruit and vegetable wholesalers, we source our supplies from local producers because frankly, it's the best we can get. You can be assured you're buying excellent produce, often within hours of it being picked in the field. Sourcing close to home also helps us to support the local economy and keeps our carbon footprint low too.

Bidlea Milk is not just any milk. It's milk from a beloved, prize-winning herd of Holstein-Friesian cows. The Bidlea herd. all raised and milked on thr farm. No nasty additives, no unnecessary preservatives. Just the best feed, the best welfare, the best milk & ice cream. Simple really.

Our County's Best...

Cheshire is blessed with fantastic food & drink producers, Over the seasons we work with as many of these local partners as we can to showcase their produce on our menus. There are too many to list here, we have compiled a list on our website with links to their individual websites & profiles.

Scan here...

WINTER A LA CARTE

Nibbles

Pitta, Black Olive Tapenade, Hummus ve gf* df
Green pitted olives. **8**

Breaded Brie Bites v
Chilli jam. **8.50**

Sticky Pigs in Blankets
Wholegrain mustard dip. **6**

Cheesy Garlic Ciabatta
6

Starters

Soup of the Day v* ve* df* gf*
Freshly prepared soup, warm seeeded bread roll, sea salt butter.
8.50

Crayfish & Prawn Cocktail gf*
Marie rose sauce, gem lettuce, pickled cucumber, butter bloomer.
9

Roast Beetroot Tartare ve* df* gf*
Horseradish cream, charred orange dressing, sourdough crisp.
9

Bury Black Pudding Hash Cake
Breaded Bury black pudding & potato hash cake, peppercorn sauce, fried free range hen's egg**.**
9

Chicken Caesar Croquette
Gem lettuce, caesar vinaigrette, shaved parmesan.
9

Wild Mushroom Risotto ve* df* gf
Samphire, parmesan tuille, herb oil, freshly grated parmesan, truffle dust.
9

Please let your server know if you have any food allergies or intolerances & require our allergen information.

v vegetarian **ve** vegan **df** dairy free **gf** gluten free * adaptable for dietary requirements

Pub Classics

12oz Gammon Steak gf df
Grilled gammon steak, fried hen's egg and grilled pineapple wedge, served with hand-cut chips, roasted cherry vine tomatoes & flat mushroom and wild rocket. **19.50**

Beer Battered Haddock df gf*
Crispy beer battered fresh haddock fillet. Served with hand cut chips, marrowfat mushy peas & tarragon tartare sauce. **14.50/19.50** *Add white bloomer bread & butter. £2 Add curry sauce. £2*

8oz House Beef Burger
8oz beef patty, crispy shallots, Parma ham, smoked cheddar, caramlised red onion, garlic mayonnaise, potato bun, gem lettuce, tomtato, gherkins, fries, house slaw**. 21**

8oz Rump Steak
Char grilled rump steak, hand cut chips, flat field mushroom, tomato. **20**

Hand Raised Pies

Our signature pies are prepared in-house and baked to order. They may take a little extra time, but they're always worth the wait.

Hand Raised Steak & Weetwood Ale Pie
Slow braised beef in Weetwood ale, fully encased in puff pastry. Served with hand cut chips, seasonal vegetables and house gravy. **21.50**

Cheese, Potato & Onion Pie v*
Fully encased in puff pastry, served with mashed potatoes, seasonal vegetables and house gravy. **21.50**

Seasonal Specials

Slow Braised Short Rib of Beef gf
Creamy mash potato, charred tender stem broccoli, glazed carrot, charred celeriac puree, red wine jus.
26.50

French Trimmed Breast of Chicken
Poached thigh rolled in Parma ham, mushroom puree, kale, fondant potato, chicken jus.
24.50

Confit Belly Pork gf
Dauphinoise potatoes, charred celeriac puree, kale, glazed carrot, cider sauce.
22

Market Fish
Fresh market fish, ask your server for today's choice.
Market Price

Vegetarian & Vegan

Sweet Potato & Squash Pithivier ve df
Parmentier potatoes, kale, vegan peppercorn sauce. **21**

Wild Mushroom Risotto ve* df* gf
Samphire, parmesan tuille, herb oil, freshly grated parmesan, truffle dust. **22**

Daily Market Specials

Limited-availability dishes guided by the day's best market offerings.
Please ask your server for today's menu.

Light Bites *Served 12-5pm*

All served with house slaw, dressed rocket & salted crisps.
Upgrade to fries or hand cut chips. £3

Rump Steak & Mozzarella Ciabatta
Sliced rump steak with melted mozzarella, caramelized red onion & garlic mayonnaise. **14**

Buffalo Chicken Ciabatta
Buttermilk chicken fillet in buffalo sauce, rocket & garlic mayonnaise. **11.50**

Beer Battered Haddock Ciabatta df
Crisp battered fresh haddock, rocket & tarragon tartare sauce. **10.50**

Welsh Rarebit v
Toasted sourdough, onion chutney, cheddar, Guinness & wholegrain mustard rarebit. **11.50**

Prawn & Crayfish Sourdough Open Sandwich
Sourdough, King prawns, crayfish tails, Marie rose sauce, cucumber ribbons, gem lettuce, lemon zest & wedge. **12.50**

Side Orders

Skinny Fries df gf
4

Hand Cut Chips df gf
5

Onion Rings df
5

Seasonal Vegetables df* gf
4

Mash Potato gf
4

Peppercorn Sauce
3

House Salad gf df
4

Desserts

Chocolate Fondant
Hazelnut crumb, raspberry gel, honeycomb ice cream. **9**

Sticky Toffee Pudding v
Miso caramel sauce, gingerbread ice cream. **8.50**

Honey & Almond Tart
Antrobus honey, whipped lemon mascarpone. **9**

House Crumble gf* df*
Steeped fruits, oat crumble, creme anglaise. **8.50**

Lemon Posset
Shortbread, ginger crumb, fresh mint, redcurrants. **8**

Bidlea Dairy Ice Creams & Sorbets ve* gf* df*
Ask your server for our selection of ice creams & sorbets from the award-winning Cheshire dairy farm. **3 one scoop, 5 two scoops, 7 three scoops.**

Dessert Wine, Cocktails & Cognac



Espresso Martini
Espresso, Absolut vodka, Kahlua, sugar syrup. **10**



Cherry Bakewell
Disaronno Amaretto, Absolut vanillia vodka, Chambord, cranberry juice, pineapple juice, lime juice. **10**



Château Tirecul La Gravière Les Pins, AOP Monbazillac 12.5%
South West, France
75ml 5.25



Prunier VSOP Cognac Champagne Cognac
Powerful yet delicate with notes of cacao, tobacco & leather. **25ml 7**