Antrobus Arms

Welcome to the Arms

Christmas is a time to slow down, gather together and enjoy the moments that matter.

Whether it's a leisurely lunch, a festive dinner or simply another drink with good company, we hope you can relax, settle in and enjoy being here.

We've put together our Christmas menu with plenty of care, celebrating good food, seasonal ingredients and the pleasure of sharing a table with family and friends.

Thank you for choosing to spend part of your Christmas with us. It's a pleasure to welcome you, and we hope you have a wonderful time.

From our family to yours, Merry Christmas.

With thanks,
The Barnes Family & Team.

FROM FARM TO FORK

my fish company

people • product • passion

With over 200 years of priceless knowledge and experience in the fish and seafood industry, the team at My Fish Company are dedicated to sourcing the best produce, combined with outstanding service levels .

THE CATERING BUTCHER

Our meat is supplied by a fourth-generation family catering butcher, led by David Jackson, whose lifelong involvement in the company began helping his father, Arthur, in the shop from an early age. Their dedication to quality, craftsmanship, and exceptional service has earned them a reputation for supplying premium meat that consistently exceeds expectations.

OLIVER PERRY

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 DAIRY

FROM OUR FAMILY TO YOURS

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 the 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...

Scan here...

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.

FESTIVE A LA CARTE

Graze & Share

Bradwall's Bakery Grazing Bread Board v
Foccacia, flavoured sourdough, mixed olives, smoked sea salt, pickled walnuts, butters & oils.
14

Burt's Blue Stilton Stuffed Dates v gf
Caramelised onion jam.
8.50

Breaded Brie Bites v
Cranberry jam.
8.50

Starters

Soup of the Day v
Crusty bread, whipped sea salt butter.
9.50

Beetroot Terrine
Goat's curd, candied walnuts, apple gel, baby watercress, fennel pollen.
10

Celeriac & Cheshire Cheese Arancini v
Wilted spinach, kale, truffle emulsion, Cheshire cheese custard, lemon infused oil.
10

King Scallops gf
Cauliflower purée, pancetta, capers, cucumber ribbons, herb oil.
13

Chicken Liver Parfait
Rum & port chutney, toasted brioche, pickled shallots, chicken skin.
12

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 glazed pineapple wedge. Served with hand cut chips, and roasted vine tomato.
19.50

Beer Battered Haddock df gf*
Crispy beer battered fresh haddock fillet. Served with hand cut chips, marrowfat mushy peas & tarragon tartare sauce. *Add white bloomer bread & butter. £2 Add curry sauce. £2*
15/20

8oz Bone Marrow Beef Burger
8oz beef patty, Parma ham, brie, cranberry jam, truffle aioli, potato bun, gem lettuce, tomato, gherkins, fries, house slaw.
22

8oz Sirloin Steak gf df*
Chargrilled sirloin steak, Café de Paris butter, hand cut chips, flat field mushroom, roasted vine tomato.
28

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 mashed potatoes, tenderstem broccoli, baby carrots, house gravy.
22.50

Hand Raised Turkey & Leek Pie v
Fully encased in puff pastry, served with a cranberry glaze, mashed potatoes, tenderstem broccoli, baby carrots, turkey gravy.
22.50

Festive Favourites

French Trimmed Breast of Chicken gf
Wild mushroom & butterbean cassoulet, fondant potato, cavolo Nero, pancetta, chicken jus.
25

Pan Fried Loin of Cod
Creamed leeks, fondant potato, shellfish velouté, pickled fennel, tenderstem broccoli.
24

Cheshire Wild Venison Haunch Steak gf
Braised red cabbage, celeriac pureé, blakcberry jus, heritage carrots, pommes Anna.
29

Winter Vegetable Pithivier v
Cauliflower, chestnut, kale, beetroot crisp, celeriac pureé, Madeira jus, seasonal vegetables.
22

Wild Mushroom & Chestnut Risotto ve df
King oyster, chestnut, grey oyster, pink oyster, yellow oyster, shiitake, shimeji mushrooms, roasted chestnuts, parsely oil, pickled walnuts.
22

A little more every day...

This collection of dishes represents a step forward for us, more technique, more detail and plenty of care behind every plate.
We have our sights set on achieving AA Rosette recognition, and these dishes are part of that journey.
We hope you enjoy them, and perhaps you'll come back and see how we're getting on.

Light Bites *Served 12-5pm*

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

6oz Rump Steak Open Sourdough Sandwich gf*
Sliced rump steak, caramelised onion, peppercorn sauce, whipped horseradish.
16.50

Festive Ciabatta
Toasted ciabatta, turkey, pigs in blankets, sage & chestnut stuffing, brie, cranberry jam, turkey gravy.
14

The Antrobus Sea Dog df
Battered fresh haddock, brioche sub, marrowfat mushy peas, tarragon tartare sauce, pickles.
15

Cheshire Cheese & Cranberry Jam v
Bradwall's Bakery bloomer bread, Cheshire cheese, cranberry jam, pickled walnuts, apple.
13.50

Side Orders

Cauliflower Cheese
5

Hand Cut Chips df gf
5

Onion Rings df
5

Seasonal Vegetables df* gf
4

Braised Red Cabbage gf df
4

Peppercorn Sauce
3

Honey Roasted Parsnips
4

Desserts

Boozy Sherry Trifle
Chantilly cream, mulled berries, vanilla custard, almond crumb. **10**

Chocolate Delice
Clementine gel, praline, honeycomb ice cream. **9.50**

Mulled Berry Bakewell Tart gf
Cranberry gel, Chantilly cream. **9.50**

Homemade Christmas Pudding
Citrus zest, brandy sauce. **10**

Sticky Toffee Pudding
Toffee sponge, miso caramel, Bidlea Dairy honeycomb ice cream. **9.50**

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

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

Antrobus Cheese Board

A selection of cheeses including; English Brie, Blue Stilton, Cheshire Cheese
Quince jelly, crackers, whipped butter, grapes, apple.
14

Weise & Krohn Tawny NV Port 19%
Duoro, Portugal
75ml £7.25 Bottle £42.45