

CHEESE BOARD

STARTERS

SCALLOP

King scallop - parsnip – crispy yoghurt and
smoked pancetta
£12

CELERIAC (v)

Celeriac – fennel – hazelnuts and vanilla
£7

JACOBS LADDER

Jacobs ladder tartar – goat's curd -
anchovy and chive
£8

POTATO (v)

Aerated Potato – black olive – baked white
chocolate and nasturtium
£6.5

MACKEREL

Pickled mackerel – oyster & sorrel sorbet –
girolles and peach
£8.5

QUAIL

Breast & leg - red cabbage ketchup – roasted
fig and bitter chocolate
£10

Choose as many as you fancy at £3 each

Blacksticks Blue – Deliciously creamy with a
smooth yet tangy taste

Whitehaven – Made in Burland, near Nantwich.
Smooth soft goats milk brie with a subtle flavour,
a hint of white wine and almonds

Farleigh Wallop – Goats cheese with hints of
mushroom and a thyme veiled velvet crust

Smoked Appleby's Cheshire - Oak-smoked Red
Cheshire with a full smokey flavour and a crumbly
texture

Drunken Burt – Golden in colour, washed in
Cider. It is matured naturally giving a smokey
flavour.

Barbers 1833 -24 month mature cheddar with
intense and complex depth of flavour

Lord of the Hundreds – Savoury yet its flavour
hints at burnt caramel and caramelised hazelnuts.
A slightly dry and grainy texture.

Crofton – A mixture of Cows & Goats milk, semi
soft naturally rinded from Cumbria

Mrs Bell's Blue – One of the best ewe's blue
cheese, milder than a Roquefort but enough
punch for any cheese lover's palate

Harrogate Blue- Soft luxuriously creamy blue
veined cheese. Delivering a mellow blue flavour
with a hint of pepper to finish.

Bluestones – Soft mould ripened blue made from
goats milk. Made in east Yorkshire.

Accompanied by grapes, celery, wafers, spiced fruit
loaf, Irish butter, green tomato chutney & quince jelly

DESSERTS

APPLE

Apple cake – blackberry – vanilla and walnut
£7

LEMON

Lemon curd – damson and meringue
£8

BITTER CHOCOLATE

Bitter chocolate cream – brownie -dried
chocolate mousse – plums and buttermilk
sorbet
£9.5

PINEAPPLE

Salt baked pineapple – coconut panna cotta –
star-anise biscuit and Thai basil
£7.5

BANANA

Poached banana – salted peanut butter
cheesecake – golden raisin and toasted milk
skin
£7.5

MAIN COURSES

LAMB

Lamb rump – cauliflower – spiced lamb
sausage and pressed potato
£21

DUCK

Duck breast – Heritage carrot - quince
and toasted spelt
£17.5

TURBOT

Poached turbot fillet – beetroot –
cucumber – new potato and puffed pork
skin
£20

PORK

Pork fillet & belly – broccoli- pink Lady
apple and potato
£16.5

50 day dry aged **RIB EYE** steak
tomato, fat chips, mushroom and
green peppercorn sauce
£25

A vegetarian dish is available upon request.

Our ala carte menu is designed with 3
course in mind. If you feel you need extra
vegetables or potato we are happy to
serve a seasonal side of sautéed spinach
or hand cut fat chips for a small
supplement of £4 each

Allergen information please ask a member of staff.

Coffee

Espresso – Americano – Latte - Cappuccino £3

Liqueur Coffee

A double espresso topped with whipped cream
and your choice of liqueur £6.50

Tea £2.50 each

We only use fresh loose tea leaves from The Tea
Alchemist in Alderley Edge.

Canton Earl Grey

Made from high grade Organic first flush
Darjeeling from the Arya Estate, This lighter more
delicate blend that is best brewed lightly and
taken without milk.

Red Berry and Hibiscus

This is a stunning infusion of Hibiscus blossoms,
Elderberries, Rose- hip petal's and Elderflowers
which yield soft fruit flavours. The scarlet liquor
has a sweet, forest berry aroma and the infusion
is perfectly balanced between sweet and tart
notes.

Canton English Breakfast Tea

A delicious mix of malty top grade Assam and
bright Darjeeling with a delicious citrus top note.
Smooth and full bodied; delicious without milk.

Moroccan Mint Blend

This organic blend of famous North African tea is
a mixture of high grade, gunpowder green tea
and organic Peppermint and Spearmint leaves to
give a rounded mint flavour.

Rooibos

This Zambian Rooibos- or red bush is a naturally
caffeine free herbal tea. The fine needle like
leaves are chopped, bruised and dried in the
traditional way to give the fullest flavour. Packed
with Antioxidants, it is naturally sweet and full
bodied with a deep red liquor.

TLC Spiced Tea

A delicious blend of caffeine free, rich and raisin
like, organic Rooibos with Christmas spices,
ginger, clove and cinnamon bark for the perfect
winter warmer. To this orange peel and
cranberries are added for a sweet and fruity
flavour.

THE LORD CLYDE

The Lord Clyde is steeped in history and was originally
formed from two stone built weavers cottages dating
back to 1843.

Our location is surrounded by the beautifully hills and
plains of the Cheshire countryside, where we are
driven by the seasonality and the best of what Mother
Nature provides, which allows us to aspire towards
our endeavour of ultimate quality.

Our dishes combine unpretentious modern British
flavours, with joyful creativity, fun, and even a little
surprise!

We hope you enjoy your time with us at The Lord
Clyde.

The Lord Clyde family