

COSY LUNCH

Served Mon - Sat from 12:00 - 14:30

Two course £12 ; Three course £15

STARTERS

Homemade soup of the day with warm bread & butter (gfa)

Beetroot falafel with chilli dipping sauce (vg)

Classic prawn cocktail with Marie-Rose sauce, lemon & granary bread (gfa)

Honey & soy baked pork belly bites with hoi sin dip

MAINS

Lemon baked seabass fillet, dauphinoise potatoes, crushed peas & caper butter (gfa)

Chef's homemade pie of the day with thick cut chips, peas & gravy

6oz rump steak with thick cut chips, peppercorn sauce & watercress (gfa)

Wexford chicken Roast chicken breast & sauteed potatoes with a mushroom & stilton cream sauce (gfa)

Penang curry Cauliflower, green beans, mangetout & peppers in an aromatic coconut sauce with steaming rice (vg/gfa)

PUDDINGS

Sticky toffee pudding with toffee sauce

Eton mess with crushed meringue, mulled red berries, ice cream & whipped cream (gfa)

Selection of Cheshire Farm ice creams (gfa)

Salted caramel profiteroles with warm chocolate sauce

Selection of sandwiches served Mon – Sat 12:00 to 14:30

Served with skinny fries and a pot of coleslaw

Honey glazed ham, Prawns & Marie-Rose or Lancashire cheese & chutney on white or brown bread (gfa) 7.95

Griddled chicken breast, bacon, lettuce & tomato on warm ciabatta (gfa) 11.95

Hot roast beef on warm ciabatta with a jug of onion gravy (gfa) 12.95

J.W. LEES
INNS & HOTELS

WELCOME TO THE VALE ROYAL ABBEY ARMS

PATRONS PLEASE :

KEEP YOUR DISTANCE

AND STICK TO SOCIAL DISTANCING RULES

SANITISE YOUR HANDS

ON ENTRY, AND THROUGHOUT YOUR VISIT AS MUCH AS YOU LIKE

DON'T STAND AROUND THE BAR

OR MOVE AROUND THE PREMISES, OTHER THAN TO USE THE TOILET FACILITIES

DON'T ENTER IF YOU FEEL UNWELL

OR IF YOU ARE DISPLAYING ANY SYMPTOMS OF COVID-19

HOW THINGS WORK

- Take note of signs, we must ensure everyone sticks to the rules and stays safe
- For now, we are an all-seated pub
- You will be shown to your table by a team member
- Please do not move furniture
- All food and drink orders plus payment will be taken at your table
- As a precaution contactless and card payments are preferred to cash
- Please return directly to your table after using toilets
- We're here to help – ask if you need any guidance

WHAT WE'RE DOING

- Our team are trained in the operating procedures for this premises and have received specific safety guidance and social distancing training regarding COVID-19
- Each team member is temperature checked at the start of their shift
- Each team member completes a daily health assessment questionnaire to confirm they are fit to work
- All our tables, handles, payment machines and surfaces are regularly sanitised
- Glassware, crockery and cutlery is all washed at 60+°C to ensure cleanliness
- Napkins and condiments are all disposable and discarded after every use
- This is a disposable menu – You are welcome to take it home with you – or just leave it for us to dispose safely

SMALL PLATES & STARTERS

Warm organic breads, houmous, butter, rapeseed oil & rosemary sea salt (vga) 6.50

Halloumi fries & sweet chilli dipping sauce (gfa) 4.95

Salt & pepper squid with chilli dipping sauce & grilled lime 6.45

Homemade soup of the day with warm bread & butter (gfa) 5.95

Five baked shell on prawns, garlic & herb butter, aioli dip and griddled bloomer bread 7.95

Button mushrooms in a creamy stilton sauce, served with warm mop up bread (gfa) 6.45

Chicken liver pate with apple and brandy chutney and toast 6.95

Seared king scallops & black pudding with crispy bacon, pea puree & parsley cream (gfa) 7.95

Pea & mint fritters with flat bread & houmous (vg) 5.95

Messy chips Thick cut chips with pulled beef brisket & Cheddar melt (gfa) 4.95

MAINS

Slow braised lamb shank in its own cooking stock with seasonal greens & spring onion champ (gfa) 16.95

Coq au vin Chicken breast with button onions, bacon lardons & mushrooms in a red wine gravy with parsley mash (gfa) 12.95

Our chef's homemade fish pie Salmon, scallops, prawns & cod in a creamy white wine sauce with potato & Cheddar topping (gfa) 13.95

Spinach tortelloni and roast butternut squash with shaved chestnuts, crispy sage and rapeseed oil (vg) 13.95

Woodland mushroom risotto with soft poached egg, soft herb oil & shaved Grana Padano (vga) 14.95

Braised pork belly with star anise carrot puree & pak choi with ginger & soy glaze 14.95

Fresh cod fillet in MPA* beer batter served with thick cut chips, mushy peas, tartar sauce & lemon (gfa) Small 10.95 / Large 14.45

The Vale Royal Abbey Arms' own slow braised steak & JW Lees ale pie with creamed mash or thick cut chips & ale gravy 12.95

Brewery Tower Burger 2 beef patties, pulled beef brisket, dry cured bacon, burger relish, lettuce, tomato & Cheddar melt on a sour dough bun with fries & coleslaw 13.95

Our best selling homemade cheese & onion pie with thick cut chips, garden peas and Cheddar & chive sauce (v) 12.95

Piri Piri chicken burger on toasted sourdough bun with tomato, avocado, baby gem lettuce, lemon & herb mayonnaise, skinny fries & coleslaw 12.95

Quinoa & beetroot burger with dill pickle, sliced tomato & vegan melt on toasted sourdough with skinny fries (vg) 13.95

STEAKS FROM THE GRILL

Our 28 day aged Black Angus steaks are specially selected by our butcher to ensure the finest quality, tenderness, succulence and flavour

Grilled 10oz rib eye steak with thick cut chips, garden peas, flat cap mushroom & grilled tomato (gfa) 19.95

Grilled 8oz sirloin steak with thick cut chips, garden peas, flat cap mushroom & grilled tomato (gfa) 18.95

10oz gammon steak with pineapple or fried egg, thick cut chips, garden peas, flat cap mushroom & grilled tomato (gfa) 13.95

On the side;
Peppercorn sauce (gfa) 1.95
Diane Sauce 1.95
Ale battered onion rings (v) 2.95

SALADS

Garden salad with new potatoes, garden peas, avocado, radish, cherry tomatoes, soft boiled egg and mixed green leaves with your choice of house salad dressing: Olive oil & balsamic, Caesar dressing or honey & mustard

On its own 9.95, or add one of the following toppings :

Griddled halloumi (gfa) +3.00 Piri Piri chicken breast +3.00

Griddled chicken breast (gfa) +3.00 Lemon baked seabass fillet (gfa) +5.00

ON THE SIDE

Peppercorn sauce (gfa) 1.95 | Thick cut chips & Aioli (v/gfa) 3.45

Skinny fries (vg/gfa) 3.45 | Sweet potato fries (vg/gfa) 3.95

Baked cauliflower cheese (v/gfa) 3.95 | JW Lees ale battered onion rings (v) 2.95

Garlic & herb ciabatta with Cheddar melt (v) 3.95

PUDDINGS

Chocolate & hazelnut brownie with Cheshire Farm raspberry ripple ice cream & chocolate sauce (gfa) 5.95

Apple & cinnamon compote with honey & oat crumble topping and custard & ice cream 5.95

Warm treacle & orange tarte with clotted cream ice cream 5.95

Baked vanilla cheesecake with mulled red berries & vanilla ice cream (vga/gfa) 5.95

Selection of British cheeses with apple, celery, ale chutney & biscuits (gfa) 5.95

Affogato Cheshire Farm vanilla ice cream, shortbread crumb & a shot of espresso coffee (vga/gfa) 4.95

*(v) - suitable for vegetarians, (vg) suitable for vegans, (gfa) gluten free alternative available. If you suffer from any food related allergies, please inform a team member before placing your order. Ask to see our Children's Menu for little ones. *MPA is our JW Lees Manchester Pale Ale; a golden ale brewed in Manchester entirely from all British malt.*