



## Starters

- Artichoke Mornay on Sourdough** - Tender artichoke hearts atop a toasted Mornay smothered sourdough. 9.5  
Perfect Pairing - a chilled pinot grigio or some bubbles
- Charlie's Wings** - Crispy wings in a house-made cola glaze. The ultimate sweet meets savory crunch 8.5  
Perfect Pairing - Jamesons and Ginger Beer, with a wedge of lime
- Botanical Cured Salmon** - Silky sashimi grade fillets cured in craft gin and sea salt. A fresh, vibrant taste of summer 8.95  
Perfect Pairing - a floral Roku Gin and tonic, with a wedge of lime
- Charlie's Hail to Caesar** - Crunchy romaine and signature dressing with a sharp citrus lift. Finished with herb-rubbed croutons and cracked black pepper 7  
Perfect Pairing - a refreshing glass of our New Zealand Sauv Blanc
- Chicken Yakitori** - Flame-grilled skewers with fire-kissed edges. Glazed in a dark, umami soy reduction for a deep, smoky finish 8.5  
Perfect Pairing - Suntory Toki Japanese whisky & soda
- Gold & Red Beetroot Salad** - Earthy heritage beets and tangy whipped chevre. A bright colourful balance of sweet, creamy, and crunch 8.5  
Perfect Pairing - a delicate Provence Rose
- Tempura Prawns** - With a delicate, bubbly crust. Light on the palate, big on crunch 12  
Perfect Pairing - a glass of our crisp English Sparkling wine - Balfour '1503' Brut

## Mains

- Cheshire Organic Rotisserie Chicken** - Half or Whole 16.6/26  
Choose your Sauce Soy, Lemon and Thyme - or - Charlie's BBQ sauce  
Choose your side Chinois Salad - or - Fries  
Perfect Pairing - a light Primitivo
- Fish & Chips** - New age finished beer battered haddock 17  
Perfect Pair - a cold crisp lager offers a perfect refresher between bites

<b>Charlie's Ruby Murray</b> - <i>Tender chicken with a deep charcoal char, folded into a spiced curry sauce</i>	17.5
Perfect Pairing - a velvety Pinot Noir	
<b>Charlie's Proper Sausage &amp; Mash</b> - <i>Peppery local Cheshire sausages on a bed of indulgent, butter-rich mash with plenty of sweet, caramelised onion gravy</i>	17.5
Perfect Pairing - a crisp pint of our draught apple cider	
<b>The Billionaire Burger</b> - <i>The ultimate power move. Heavy hitting Wagyu empire building, stacked tall, marbled, and undeniably elite.</i>	18.5
Perfect Pairing - a glass of the Luxurious Laurent Perrier	
<b>Robata Sirloin &amp; Chips</b> - <i>Prime sirloin steak, chargrilled over open flames for a deep, smoky finish. Served with triple cooked chips and our signature Teriyaki Peppercorn fusion sauce</i>	29.5
Perfect Pairing - a velvety Amarone della Valpolicella	
<b>Roasted Halibut &amp; Ponzu</b> - <i>Flaky, line caught halibut paired with a decadent brown butter and citrus glaze</i>	29.5
Perfect Pairing - an elegant glass of Moilard-Thomas Chablis	
<b>Spring Pea &amp; Mint Risotto</b> – <i>A bright, velvet risotto infused with sweet peas and garden mint. Topped with tender asparagus and a delicate, tempura crunch</i>	21
Perfect Pairing - a glass of our crisp English Sparkling wine - Balfour '1503' Brut	
<b>Charlie's Signature Pie</b> - <i>steak and ale, cheese and onion, Served with a creamy mash</i>	18.5
Perfect Pair - a glass of hearty Merlot or a smooth draught lager	

## Desserts

<b>Baileys Cheese Cake</b> - Creamy vanilla cheesecake infused with Baileys Irish Cream on a buttery biscuit base.	7
<b>Chocolate Brownie &amp; Ice Cream</b> - Rich chocolate brownie served warm with a scoop of creamy vanilla ice cream.	7
<b>Homemade Apple Crumble</b> - Warm homemade apple crumble topped with a golden buttery crunch and served with creamy custard.	7
<b>Dessert Cocktail</b> – A range of perfectly crafted desert cocktails to end a perfect meal.	12

### Allergy Advice:

If you have and food allergies, intolerances or dietary requirements, please speak to a member of our team before ordering. While we take care to prepare our food, our kitchen handles a wide range of ingredients and we cannot guarantee that any dish will be completely free from allergens.

