

## Tempus Begins

Fillet of lamb and barley broth with a brunoise of vegetables and fresh herbs £6.75  
...add of shot of malt whiskey from £5.75 per shot

Wild mushrooms on toast with herb focaccia, fried egg and pesto £7.25

Chicken liver and foie gras terrine with toasted soda bread, bramley apple and fig chutney and cherry vine tomatoes £8.95

Maple roasted goats cheese crostin with raspberries, red chard and pickled quails eggs £7.50

Escabeche of English mackerel fillet with red onion, leeks and carrot ribbons, sat on a salad of fennel and dill oil £6.25

Open ravioli of king prawns, ginger, lemongrass and red chillies, with coriander aioli £8.95

## Tempus Continues

Braised oxtail with baby carrots, calves liver with creamed potato and onion gravy, char grilled rib eye steak with vine tomatoes £16.95

Poached Goosnargh duck leg and roasted corn-fed supreme of chicken, fondant potato, puree of carrot, seared baby leeks and a star anise and cardomen jus £17.50

Pan fried fillet of black bream with roasted whole langoustine, leek and new potato nage, poached baby vegetables, saffron and vermouth £18.25

Pan fried scallops in a cumin butter with tempura cauliflower, spiced potatoes and beurre noisette £17.50

Tender loin of pork wrapped in smoked streaky bacon with rosti potato, apple fritter and cider jus £15.75

Green pea, broad bean and tarragon risotto with parmesan shavings, and white truffle oil £12.50

Beetroot and dolce latte tagliatelle with rubbed thyme and toasted almond flakes £11.95

## Tempus Grill

10oz Casterbridge English rib eye steak with field mushrooms, vine tomatoes and hand cut chips £18.95  
...add a brandy and black pepper sauce for £1.95  
*(Recommended to be served rare)*

3 bone rack of Ridings Valley lamb with minted hollandaise, hand cut chips, vine tomatoes and watercress £19.25  
*(Served pink)*

Thick cut sashimi grade sustainable tuna loin with baby spinach, new potatoes and black olive, orange and parsley butter £17.50  
*(Served pink)*

## Side Orders

Colcannon mash £2.50  
Honey roasted roots £2.50  
Hand cut chips £2.50  
Green beans with almonds £2.50  
New potatoes with sea salt and thyme £2.50  
Green salad £2.50  
Tomato and red onion salad £2.50

## Tempus Finale

Rich dark chocolate fondant with brandy marinated cherries and liquorice foam £6.50

Traditional home made egg custard with a compote of local gooseberries and a lemon sabayon £5.75

Baked Eccles cake with banana fudge ice cream and toffee macerated minted bananas £5.75

Baked russet apple with a sweet cinnamon crumble core, warm blackberries and anglaise sauce £5.50  
...why not try a Bramley apple vodka for £3.95

Individual sherry trifle with vanilla sponge and raspberry ice cream £5.75

Trio of our Cheshire, Lancashire, Stilton cheeses with homemade fruit cake and sweet pear chutney £7.25

## Signature: Tempus for sharing

A platter of English sustainable seafood, including English lobster, razor clams, mussels, oysters and fresh crab, all sourced from english coastal waters and served simply with lemon and aioli over crushed ice

£55.00 per couple

*To compliment Tempus' fantastic signature dish, we would recommend a bottle of Chablis, Domaine Gilbert Picq et Fils*

£29.95

*Restaurant open from 5.00pm - 10.00pm - Monday to Saturday 7.00pm - 9.30pm on Sunday.*

*All ingredients have been chosen with great care using local producers and farms wherever possible.*

*There is a possibility of nut traces within some of the dishes prepared for the Tempus menu*