

the
Cherry House
at Werrington
July Sunday Lunch Menu 2026

£33.95

(including VAT)

Starters

Cream of Leek & Potato Soup

Served with crispy croutons

Homemade Chicken Liver Parfait

Served with toasted brioche & a Cumberland sauce

A Filo Pastry Basket filled with Button Mushrooms & Leeks in a Creamy Garlic & Herb Sauce

A Dome of Finest Severn & Wye Smoked Salmon filled with Prawns & Diced Mango in a Marie Rose & Chive Sauce (Supplement £3.95)

A Tossed Salad of Baby Leaves with Stilton, Sliced Pears & Walnuts

Tossed in a nutty dressing

Main Course

Grilled Fillet of Salmon Dressed on a Bed of Tenderstem with Saffron New Potatoes

Sautéed Dutch Calves Liver served on a Pillow of Spring Onion Mash with a Rich Red Onion Gravy

Roast Rib Eye of British Beef

Served with Yorkshire puddings & a rich claret jus

Sautéed Supreme of Cornfed Chicken coated in a Port & Herb Cream Sauce

With sliced mushrooms & artichoke hearts

Roast Loin of Grasmere Farm Pork

With Sage & Onion Seasoning & Apple Sauce

Vegetarian

A Tower of Caramelised Red Onion, Sweet Potato & Goats Cheese

Cordoned with a Provencale Sauce

All Main Courses are served with a Selection of Fresh Seasonal Vegetables, With Chateau & Dauphinoise Potatoes

Desserts

A Choice of Freshly Prepared Desserts

or a selection of Fine French & English Cheeses & Biscuits (supplement £2.95)

Coffee & Petit Fours

All food served in this restaurant is freshly prepared in our own kitchen.
We are happy to adjust our dishes to meet any dietary requirements you may have.

If you have any concerns regarding allergens, please raise them with a member of staff prior to ordering.
For parties of 6 or more, a discretionary service charge of 12.5% will be added to the bill, all of which is shared among the staff.

