

the
Cherry House
at Werrington

October Sunday Lunch Menu 2026

£34.95

(including VAT)

Starters

Traditional French Onion Soup

Served with a comté cheese crouton

A Tossed Salad of Baby Leaves, Figs, Sliced Pear & Pancetta

Tossed in a Citrus & Dijon Mustard Dressing

Sprinkled with diced brie & chia seeds

Homemade Chicken Liver Parfait

Served with toasted brioche & a cumberland sauce

A Dome of Finest Severn & Wye Smoked Salmon, filled with Icelandic Prawns

In a Bloody Mary Sauce with Chives (Supplement £ 3.95)

Cherry House Ceasar Salad Topped with Fresh Anchovies & a Parmesan Crisp

Main Course

Grilled Fillet of Salmon Nestled on a Pillow of Pea Puree

Cordoned with a lightly flavoured mint beurre blanc

Sautéed Dutch Calves Liver

Served with smoked bacon, watercress & gaufrette potatoes

Roast Rib Eye of British Beef

Served with Yorkshire puddings & a rich claret jus

Sautéed Supreme of Cornfed Chicken coated in a Creamy Sherry & Mushroom Sauce

With artichoke hearts & fresh garden herbs

Roast Loin of Grasmere Farm Pork

With Sage & Onion Seasoning & Apple Sauce

Vegetarian

Baked Portabello Mushrooms Nestled on a Bed of Wilted Baby Spinach & Glazed with Stilton

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.



www.cherryhouserestaurant.co.uk

