

Vale Royal
Gold Award
for Food Safety and
Hygiene 2009

Winners of
Marston's
Casual Fine
Dining Award

The Carriers Inn Hatchmere

The Carriers Inn dates back to 1637 and was once the home of the village smithy.

Most of our dishes are prepared with fresh local ingredients cooked to order, therefore some dishes may take longer to prepare.

Homemade Soup of the Day served with crusty bread roll and butter	£4.95
Pan Seared King Scallops fresh, juicy king scallops on a bed of braised fennel, topped with a mature cheese sauce	£7.95
Venison Pate a rich game pate served with toasted brioche and Cumberland sauce	£5.95
Mushroom & Goats Cheese Bruschetta baked field mushroom, wilted spinach and grilled goats cheese	£5.60

The Carriers Inn Mixed Grill our most popular grill, consisting of rib eye steak, pork fillet, Bury black pudding, sausage, Barnsley Chop, fried egg, grilled tomato and hand cut chips	£19.95
Fillet of Venison reared in the Yorkshire Dales and served with a red wine & juniper sauce, roasted new potatoes and seasonal vegetables	£17.95
Flame Grilled Beef Burger and Fries topped with Monterey Jack cheese, grilled bacon, thin cut fries or salad and burger relishes	£10.95

Homemade Steak and Ale Pie tender British Beef slow cooked in real ale, topped with a shortcrust pastry lid, served with hand cut chips and garden peas	£11.25
Slow Braised Shank of Lamb fall off the bone Lakeland lamb served with crushed new potatoes, red cabbage and redcurrant gravy	£14.25
Roast Breast of Cheshire Duckling oven roasted and seved with a five spice sauce, red cabbage, roasted new potatoes and fresh vegetables	£15.95
Chicken Satay back by popular demand! A free-range chicken skewer topped with our peanut and chilli sauce and accompanied by saffron rice	£13.95

Catch of the Day fresh fish delivered daily to the Carriers Inn. Price dependent on catch	
Seafood Linguini fresh salmon, prawns and haddock in a creamy dill and lemon sauce	£12.95
Parmesan Crusted Halibut oven baked Halibut fillet served with new potatoes and roasted vine tomatoes	£14.95

Fish and Chips
(Only available on Fridays)
fresh from the docks at Fleetwood and served on Fridays only to ensure absolute freshness
£11.95

The Carriers Inn Club Sandwich our most popular sandwich filled with chicken, bacon, lettuce, cheese, tomato and mayonnaise served with handcut chips	£9.95
Broccoli & Stilton Quiche	£9.95
Salmon & Asparagus Quiche delicious homemade quiche served warm with new potatoes and salad garnish	£10.25

Knickerbocker Glory the classic ice cream cocktail	£5.25
Sticky Toffee Pudding Served with vanilla pod ice cream	£5.50
Baked Alaska Back to the 70's for this classic ice cream pudding	£5.50
Summer Berry Brandy Snap Basket loads of summer berries over vanilla pod ice cream	£5.25

Starters

Waldorf Salad a great summer starter of crisp apples, celery, sultanas and walnuts bound together with mayonnaise	£5.50
Classic Prawn Cocktail North Atlantic prawns bound in tangy Marie Rose sauce	£6.25
Deville Kidneys pan fried lambs kidneys flamed in sherry, Tabasco and English mustard	£5.95
Wild Mushroom & Stilton Parfait served with toasted brioche and an orange & walnut garnish	£5.75

Grills

10oz Prime Cut Fillet Steak served with beer battered onion rings, grilled mushroom, tomato and hand cut chips	£23.95
10oz Prime Cut Sirloin Steak served with beer battered onion rings, grilled mushroom, tomato and hand cut chips	£17.95
our steaks are of the highest quality British Beef, fully matured for premium taste and tenderness	
Sauces peppercorn or Blue Cheese	£2.20

Classic Choice

Choice of Omelette create your own light and fluffy omelette using, prawns, tomatoes, cheese, mushrooms, ham, onion or just plain. Served with hand cut chips or salad	£9.95
Veggie Burger field mushroom, roasted red pepper, beef tomato and sweet potato topped with grilled Camembert cheese and served with thin cut chips or salad	£9.95
Mediterranean Vegetable Lasagne fresh roasted vegetables, tomatoes and herbs layered with pasta and cheese sauce served with garlic bread	£10.25
Chicken Caesar Salad crisp lettuce, chicken breast, fresh anchovies and herb croutons lightly coated in Caesar dressing and topped with parmesan shavings	£10.95

Fish

Seafood Platter a medley of fresh seafood consisting of smoked salmon, crayfish tails, rollmop herring, King Prawns, smoked mackerel, fresh anchovies, prawn Marie Rose served with salad and a crusty bread roll	£12.95
Dressed Devon Crab served with warm new potatoes, brown bread and butter and crisp salad	£11.25

SUNDAY LUNCH
Served all day until 5.30pm
with a choice of roast Beef or
Chefs roast of the day
£10.95

Sandwiches & Quiches

Served all day until 5.30pm

Roast Beef	£5.25
Coronation Chicken	£5.25
Poached Salmon and Dill	£5.50
Atlantic Prawn	£5.50
Cheddar and Chive sandwiches served on white or brown bread with salad garnish	£4.95

Desserts

Baked Chocolate Cheesecake Served with fresh whipped cream	£5.25
Selection of Ice Creams	£4.50
Cheese Platter a selection of local and Continental cheeses served with grapes and chutney	£6.25
Selection of coffees and teas from	£2.25
Liqueur Coffees	£4.95

We cannot guarantee that any of our dishes do not contain traces of nuts. All prices include VAT.

SELECTED WINES BY THE GLASS

Red	175ml	250ml
Concha y Toro Merlot	£3.80	£5.35
Concha y Toro Cabernet	£3.80	£5.35
McPherson Shiraz	£3.80	£5.35
Castillo de Clavijo Rioja	£3.85	£5.40
Ondarre Reserva	£4.35	£6.15
White		
Concha y Toro Sauvignon Blanc	£3.80	£5.35
Concha y Toro Chardonnay	£3.80	£5.35
Pinot Grecio Terra Nostra	£3.80	£5.35
Les Nuages Sauvignon Blanc	£4.10	£6.10
Sancerre Guy Saget	£4.50	£6.20
Chablis Louis Chavey	£4.75	£6.70
Rose and Sparkling		
Pinot Grecio Rose	£3.80	£5.35
Anjou Rose	£3.80	£5.35
Tosti Pinot Grecio Sparkling	£5.35	

RED WINE

BIN 1	Ondarre Reserva, Red Rioja	<i>SPAIN</i>
	Traditionally styled Rioja, smooth, ripe and subtle with the added complexity of vanilla and well integrated tannins in a long finish.	£18.25
BIN 2	Faustino I Gran Reserva Rioja	<i>SPAIN</i>
	A smooth and seductive wine with an intense and lingering bouquet.	£27.95
BIN 3	Castillo de Clavijo Rioja Reserva	<i>SPAIN</i>
	A classic Spanish red with a typical dried fruit character and a wave of vanilla spice thanks to the extended ageing in oak.	£16.95
BIN 4	Saam Mountain Paarl Pinotage	<i>SOUTH AFRICA</i>
	Dark and brooding with black fruit character and a good hint of smoke. Great with meaty dishes.	£17.25
BIN 5	McPherson Shiraz	<i>AUSTRALIA</i>
	A medium bodied red, not too heavy but with distinctive berries and soft fruit notes creating a smooth finish.	£15.95
BIN 6	Argento Reserva Malbec	<i>ARGENTINA</i>
	A superbly smooth red, full of black fruit flavours and a sweet spicy edge. Delicious with steaks.	£17.25
BIN 7	McPherson Merlot	<i>AUSTRALIA</i>
	Another smooth wine from the McPherson estate, full of dark plum and ripe berry notes making this wine an easy drink with any dish.	£15.95
BIN 8	Tyrell's Old Winery Pinot Noir	<i>AUSTRALIA</i>
	Sweet berry aromas matured in oak for 8 months A smooth wine with plenty of fruit	£17.25
BIN 9	Tyrell's Old Winery Shiraz	<i>AUSTRALIA</i>
	Smooth, soft and spicy red with good complexity. Tyrells' Shiraz displays aromas of plum, chocolate and vanilla, supported by firm tannins.	£17.25
BIN 10	Villa Maria Cabernet Sauvignon	<i>NEW ZEALAND</i>
	12 months spent in French and American oak barrels have added structure and complexity as well as a sweet vanilla edge to this soft berry fruited wine.	£18.95
BIN 11	Dwyka Hills Shiraz	<i>SOUTH AFRICA</i>
	Dark plum in colour, with blackberry and spice flavours finishing with hints of pepper.	£16.75
BIN 12	Carta Vieja Merlot	<i>CHILE</i>
	Deep, vibrant red colour with masses of plum and violet on the nose, a medium bodied wine with warm and generous flavours.	£17.25
BIN 13	Concha y Toro Cabernet Sauvignon	<i>CHILE</i>
	Soft tannins, medium body, harmonic with a good finish.	£15.95
BIN 14	Concha y Toro Merlot	<i>CHILE</i>
	Dark and full of red berry fruit to give this wine an intense flavour ideal with steaks	£15.95

ROSÉ WINE

BIN 15	Pinot Grigio Rosé Terra Nostra	<i>ITALY</i>
	A light rosé colour. The elegant bouquet has intense notes of acacia flowers. Dry, soft and well balanced on the palate.	£15.95
BIN 16	Cabernet d'Anjou Rosé AC, Guy Saget	<i>FRANCE</i>
	Fruity wine with a nice blackcurrant and black cherry nose and flavour, it is soft and round in the mouth. To be drunk on its own or with white meat, pasta or creamy fish dishes.	£15.75

Wine List

WHITE WINE

BIN 17	Pinot Grigio IGT Terra Nostra	<i>ITALY</i>
	Intense straw colour with ample, lasting fruity bouquet. Palate is dry, soft and well balanced. A perfect aperitif!	£15.95
BIN 18	Piropo Pinot Blanc	<i>ARGENTINA</i>
	Purity of fruit is the key to this wine, textured, smooth, unoaked and full of cheeky South American charm - a must try.	£17.25
BIN 19	Sancerre, "Selection Première" AC, Guy Saget	<i>FRANCE</i>
	"Selection Première" is dry, with acidity balanced by fruit notes. There are lots of flowery fruit flavours on the palate.	£18.95
BIN 20	Chablis AC Louis Chavy	<i>FRANCE</i>
	Lemony and minerally with well-balanced fragrant Chardonnay fruit.	£19.95
BIN 21	Vouvray AC Guy Saget	<i>FRANCE</i>
	A fresh crisp white with apple overtones and a great drink with any summer dish	£17.95
BIN 22	Les Nuages Touraine Sauvignon Blanc	<i>FRANCE</i>
	A baby Sancerre - this Sauvignon Blanc is lean, minerally and brilliant with delicate dishes, especially seafood.	£16.95
BIN 23	Nobilo Orca Bay Sauvignon Blanc	<i>NEW ZEALAND</i>
	Intense ripe gooseberry characters blend with warm supple peach and melon flavours. Medium bodied with balanced acidity and a crisp off-dry finish.	£17.25
BIN 24	Villa Maria Private Bin Sauvignon Blanc	<i>NEW ZEALAND</i>
	Another great wine from New Zealand with the distinctive taste of ripe gooseberry and a soft clean finish.	£18.95
BIN 25	Concha y Toro Chardonnay	<i>CHILE</i>
	Refreshing and balanced, not too dry, with notes of apple and papaya.	£15.95
BIN 26	Concha y Toro Mountain Range Sauvignon Blanc	<i>CHILE</i>
	Fruity and a very fresh taste with a touch of gooseberry and lemon.	£15.95
BIN 27	Faustino VII White Rioja	<i>SPAIN</i>
	A pale colour with gleams of white viura grapes. An aroma that is both fruity and floral and a superb drink from the Rioja region.	£16.95
BIN 28	Kloovenberg Chardonnay	<i>SOUTH AFRICA</i>
	complex layers of citrus fruits enhanced by elegant oak leaving a great after taste	£23.95

DESSERT WINES

BIN 29	Brown Brothers Orange Muscat & Flora	<i>AUSTRALIA</i>
	A great dessert wine from the late harvest giving a honey and floral taste on the palate and complimenting any sweet dessert.	£14.25

SPARKLING WINE AND CHAMPAGNE

BIN 30	Laurent - Perrier Cuvee Rose	<i>FRANCE</i>
	Precise and very crisp with a salmon pink colour, a most popular drink with the right amount of sparkle	£69.95
BIN 31	Cuvee Dom Pérignon 1999	<i>FRANCE</i>
	Created only in the finest years, Dom Pérignon 1999 is full of life, with a fresh nose that dances through a spiral of aromas.	£96.00
BIN 32	Veuve Clicquot Yellow Label, Brut	<i>FRANCE</i>
	Powerful and well structured, Yellow Label bears the hallmark of the most radiant luxury champagne house.	£48.00
BIN 33	Bosca Tosti Sparkling Pinot Grigio	<i>ITALY</i>
	Bright in the glass, with light, fine bubbles. Bags of fresh fruit on the nose and palate - a perfect wine for a celebration or as an aperitif.	£17.95

**PLEASE ALSO ASK
OUR STAFF ABOUT
THE WINE OF THE WEEK.**