

sweet menu

Sticky toffee & date pudding fudge sauce, vanilla ice cream
5.25

Warm pistachio and pecan nut tart
5.25

Apple cinnamon raisin strudel, sauce anglaise
5.25

Selection of Cheshire farm ice cream
in a house made brandy basket
4.95

Platter of local cheese and biscuits, celery, grapes,
red onion marmalade
5.95

Classic crème caramel
5.25

coffee menu

Irish coffee
Jameson's irish whiskey with coffee and freshly whipped cream

Calypso coffee
Tia maria with coffee and freshly whipped cream

Dissarono coffee
Amaretto with coffee and freshly whipped cream

Highland coffee
Bells scotch whiskey with coffee and freshly whipped cream

Baileys coffee
Irish baileys cream with coffee and freshly whipped cream

all 3.50

In addition to the above we can make any liquor coffee to suit your taste

*There will be a discretionary 10%
service charge for parties of 6 or more guests
Please note that due to our food being freshly prepared
there may be a slight delay between courses*



Welcome to Brasserie @ the Wild Boar

It is a pleasure to have you as our guest. We only use the best ingredients available. It is important to us that we source as much produce as possible from local suppliers to give you a true taste of Cheshire.

All our meat is quality assured by Altham's butchers enabling us to be able to trace all our meat to source, ensuring the best quality and flavour.

Once again, we hope you enjoy this season's selection and look forward to seeing you back soon.

Head Chef – Nathan Watts

General Manager – Andrew Marsh

Sunday at the brasserie

Bring all the family and enjoy the relaxed atmosphere with a traditional Sunday lunch menu

Sunday roast 3 course - 16.95

2 course - 13.95

1 course 10.95

Served 12.00 – 7.00 pm

Forth-coming events

Valentines Day – Saturday 14th February 2009

Mothers Day – Sunday 22nd March 2009

Easter Sunday – Sunday 12th April 2009

