SERVING LOCALLY SOURCED PRODUCE, FRESHLY PREPARED AND COOKED FOOD SEVEN DAYS A WEEK. WE PRIDE OUR FOOD ON CLASSIC PUB FAVORITES, COOKED PRESENTED WITH A TWIST & TO THE HIGHEST QUALITY OUR CUSTOMERS EXPECT. THE GARDENERS ARMS BASED IN THE LOCAL VILLAGE OF TIMPERLEY SERVING FOOD 7 DAYS A WEEK FROM MONDAY TO SATURDAY, SERVING THE STANDARD MENU

LUNCH, 12:30 TO 15:00

EVENING, 17:30 TO 21:00

SATURDAY, 12:30 TO 21:00

SUNDAY, 12:30 TO 19:00

SUNDAY SERVICE IS THE GARDENERS ARMS STUNNING ROAST DINNERS SERVED WITH ALL THE TRIMMINGS. WE PROVIDE A SELECTION OF DAILY AND WEEKLY SPECIALS RANGING ACROSS THE BOARD. SPECIALIST THEMED NIGHTS FROM FISH FRIDAYS TO AMERICAN SMOKED BBQ EVENING ARE HELD ON A WEEK BY WEEK PROMOTION. A WIDE SELECTION OF DRAUGHT AND CASK BEERS ARE AVAILABLE INCLUDING THE WIDE VARIEY OF BOTTLED LAGERS AND ALCOHOL FREE LAGERS. THE WINE LIST IS BUILT TO COMPLIMENT THE SELCTION OF FOOD WHICH INCLUDES SOME FINE WHITES AND REDS FROM SPAIN, SOUTH AFRICA AND ITALY. ALL DRINKS AND FOOD ORDERS ARE TAKEN AT THE BAR, PLEASE ENJOY YOUR JOURNEY WITH THE EXCELLENT TEAM & FOOD AT THE GARDENERS OR FOLLOW US ON FACEBOOK, TWITTER OR INSTAGRAM.







GARDENERS **ARMS PUBLIC HOUSE** STANDARD MENU

41 Deansgate Lane, Timperley **WA15 5SQ** 0161 283 6743 www.gardenersarmstimperley.co m

APPETISERS

ALL SERVED AS EITHER A BAR SNACK OR LIGHT MEAL

BAKED CRUSHED HERB POTATO £4.95

New Potatoes with Thyme and Rosemary Oven Baked with Spanish Chorizo and Paprika Oil

TOMATO AND MOZZARELLA BAKE £4.95

Italian Vine Tomatoes and Buffalo Mozzarella Oven Baked with a Basil Garlic Oil (V) (GF)

GOATS CHEESE BRUSHCETTA £3.95

Served with a Tomato Basil, Pepper and Herb Topping (V)

MARINATED MEDITERANIAN OLIVES **£4.50**

Served with Balsamic and Olive Oil, Accompanied by a Warm Ciabatta Wedge (V)

CHEFS HOMEMADE HUMMUS

Served with Toasted Pitta Crisps and Roasted Bell Peppers (V)

STARTERS

CHEFS CHICKEN LIVER PATE £3.95

Homemade Chicken Liver Pate, Sour Dough Crostini and a Wild Mushroom Butter

WILD TEMPURA BATTERED MUSHROOMS £4.50

Wild Oyster, Shitake and Country Mushrooms covered with a delicate Turmeric Tempura Batter with a Pink Peppercorn Mayonnaise (V) (GF)

BLACK PUDDING STACK £4.50

Garlic New Potatoe's Topped with Baby Spinach, Lancashire Black Pudding, Poached Quail Egg, Bacon with a Tomato Mustard Emulsion

CHEFS SOUP OF THE DAY £3.95

Fresh Homemade Soup served with a Warm Pumpkin Seed Roll (V)

VINE TOMATO & MOZZARELLA SALAD £3.95

Vine Tomatoes, Buffalo Mozzarella over a Subtle Spinach and Mixed Leaf Salad with a Lemon Basil Pesto and Balsamic Dressing (V) (GF)

SALMON AND DILL FISHCAKES £4.95

A Delicate Salmon & Dill Fishcake Served with a Rocket and Pea Salad, Sweet Lemon oil & Finished with a Lemon Pink Pepper Mayonnaise (GF)

SALADS

CHICKEN CAESER

SALAD £8.95

Romaine Lettuce with Herb Baked Croutons Topped with a Seasoned Cheshire Chicken Breast, Italian Parmesan, Delicate Ceaser Dressing & Fresh Poached Egg

GOATS CHEESE SALAD £7.95

Greek Goats Cheese, Green olives, Vine Cherry Tomatoes, Green and Red Peppers All Served over a Crispy Cos Salad Dressed with an Oregano Balsamic Oil (V)

CAESER SALAD £6.50

Romaine Lettuce with Herb Baked Croutons Topped with, Italian Parmesan, Delicate Ceaser Dressing & Roasted Peppers (V) (GF)

BLACK PUDDING AND WARM POTATO SALAD £8.95

Shredded Romaine Lettuce Topped with a Light Delicate Garlic New Potato and Lancashire Black Pudding Stack, Fresh Poached Egg, Bacon with a Honey Balsamic Glaze

GRILL & BURGERS

AUSTRALIAN FREERANGE SIRLOIN STEAK

Sirloin Strip Steak, Grill Fried to your Choice (Medium Rare, Medium Well or Well Done) Served with Homemade Lancashire Chunky Chips, Portobello Mushroom, Grilled Tomato and Chefs Homemade Onion Rings

8 oz. Sirloin Steak £11.95

6 oz. Sirloin Steak £9.95

70Z STEAK BURGER £7.95

Steak Mince Burger, Lettuce, Tomato, Red Onion Served on a Rustic Burger Bun Accompanied by Homemade Slaw & Skin on Fries.

BURGER ADD ONNS

Cheddar Cheese £0.75

Monterey Jack £0.75

Bacon £0.75

BBQ Sauce £0.75

Jalapenos £0.75

Chili Sausage £1.00

AUSTRALIAN FREERANGE RUMP STFAK

Rump Heart Steak, Grill Fried to your Choice (Medium Rare, Medium Well or Well Done) Served with Homemade Lancashire Chunky Chips, Portobello Mushroom, Grilled Tomato and Chefs Homemade Onion Rings

8 oz. Rump Steak £10.95

6 oz. Rump Steak £8.95

70Z CHICKEN BURGER £7.95

Steak Mince Burger, Lettuce, Tomato, Red Onion Served on a Rustic Burger Bun Accompanied by Homemade Slaw & Skin on Fries.

BURGER ADD ONNS

Cheddar Cheese £0.75

Monterey Jack £0.75

Bacon £0.75

BBQ Sauce £0.75

Peri Peri £0.75

Chili Sausage £1.00

TOURNADO ROSSINI £13.95

Sirloin Steak Mounted on top of a Herb baked Crouton, Black Pudding & a Smooth Chicken Liver Pate, Delicately Dressed in a Red Wine & Beef Jus.

VEGETARIAN BURGER £6.95

Potato & Vegetable Burger, Lettuce, Tomato, Red Onion Served on a Rustic Burger Bun Accompanied by Homemade Slaw & Skin on Fries. (V)

BURGER ADD ONNS

Cheddar Cheese £0.75

Monterey Jack £0.75

Five Bean Chili £0.75

BBQ Sauce £0.75

Jalapenos £0.75

Roasted Peppers £1.00

PINK PEPPERCORN CHICKEN ROULADE £10.95

Buttered Cheshire Chicken Rolled in Honey Smoked Bacon, Lightly Poached in a Herb Bath. Served with Sautéed Carrots and Parsnips with a Pink Peppercorn Cream. (GF)

PUB CLASSICS

BEER BATTERED FISH & CHIPS

Atlantic Cod in a Theakston Beer Batter with Mushy Peas, Homemade Chunky Chips, Tartar Sauce & a Wedge of Lemon

Large Fish and Chips £9.25

Small Fish and Chips £6.95

CHEFS HOMEMADE CHILLI

Homemade Chili Served with a Cardamom Rice, Garlic Ciabatta Crouton, Sour Cream & a Wedge of Lime

Beef Steak Chilli £8.25

Five Bean Chilli £6.95 (V)

CHEFS PIE OF THE DAY £6.95

Chefs Homemade Pie, served with a Selection of Greens, Please Check the Daily Specials Board for the Pie Selection

SAUSAGE AND MASH £6.95

Lincoln and Cumberland Sausage with a Cream Garlic Chive and Cheese Mash, Peas and a Caramelized Red Onion and Wine Jus

TOMATO LINGUINI £7.95

Vine Ripened and Roasted Tomato with Garlic, Basil and Roasted Peppers, Decorated with Basil Leaves and Lemon Basil Oil (V)

ALL DAY BREAKFAST £7.95

Bacon, Sausage, Black Pudding, Egg, Tomatoes, Beans and Skin on Fries, served with a Toasted Rustic Bloomer Slice and Tomato Jam

SANDWICHES & WRAPS

SANDWICHES £6.25

Toasted Ciabatta with a Topping of Your Choice, Served with a Side Salad & Bowl of Plain Kettle Crisps

Cheddar Cheese

Cheese and Pickle

Ham

Pastrami

Tuna Mayo

STEAK BAGUETTE £8.95

Rump Heart and Caramelized Onions Chargrilled and Served in a Rustic Baguette with Skin on Fries and Side Salad

LINGUINI CARBONNARA **f8.95**

Goujons of Honey Smoked Bacon in a Rich Smooth Carbonarra Sauce, Decorated with Italian Parmesan and Parsley

TORTILLA WRAPS £7.95

Toasted Flour Tortilla Wrap, Served with Slaw and Fries
Cajun Chicken Caesar Salad
Garlic Roasted Pepper & Garlic Mayo
Pink Pepper, Steak Wrap & Pink Pepper Mayo
Chili Sausage, Camembert & Chili Jam

SIDES

SIDE DISHES TO ACCOMPANY ANY MEAL

Skin on Fries £1.75

Homemade Chunky Chips £1.95

Onion Rings £1.99

Homemade Slaw £1.99

House Salad £1.99

DESSERTS

ROCKY ROAD PIE £3.95

A Sumptuous Chocolate Biscuit Base Topped with a Dark Chocolate Mousse Studded with Amoretti Biscuits & Glace Cherries. Decorated with a Dark Chocolate Glaze Scattered with Milk Chocolate Shavings, Pecan Pieces, Sugar Dusting Served with a Vanilla Ice Cream. (V)

BANNOFFI COOKIE CRUST CHEESE CAKE £4.25

A Digestive Biscuit Base Layered with Baked Banana Cheesecake with Deposits of caramel Fudge, Banana Fudge and vanilla Mousse, finished with a Sprinkling of Milk Chocolate Served with Vanilla Ice Cream

APPLE AND RHUBARB CRUMBLE £3.95

A Partnership of Apples and Delicious Rhubarb Topped with a Crunchy Crumble & Baked Until Golden Brown Served with Lashings of Rich Devon Custard (V)

RUFFLED BY CRANBERRY AND RASPBERRY £4.25

A Chocolate Pastry Case Filled with a Baked Chocolate, topped with Belgium Chocolate Mousse, Clotted Cream Mouse, Topped with Sugar Dusted Cranberries and raspberries Served with a Vanilla Ice Cream

TARTA FANTASTICA £3.95

Vanilla and Caramel Ice Cream with a Belgium Chocolate Coating, Toffee Sauce, almonds and Toffee Pieces Served with a sweetened Raspberry Couli (V) (GF)