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wild goose restaurant chester



WILD GOOSE
LAKESIDE BAR & RESTAURANT

FOR RESERVATIONS go to
www.wildgooseresaurant.co.uk

WHILST YOU WAIT

Marinated olives	5.95
Mixed Kalamata olives with warm breads, olive oil, balsamic vinegar	6.95
Tzatziki and warm breads GF	6.90

STARTERS

Garlic bread V	4.50
Garlic bread with cheese V	5.90
Halloumi fries with sweet chilli dipping sauce V	7.50
Asparagus gratin V GF	6.95
Soup of the day with warm bread V GF	6.50
Pan fried king prawns in sweet chilli, ginger, onion, coriander sauce topped red chilli shreds GF	10.95
Deep- fried calamari with tartare sauce & salad garnish	7.95
3RE Prawns, scallops & mussels GF	16.95
Chicken liver & brandy pâté with toasted brioche & red onion chutney	7.95
Sautéed mushrooms with garlic parsley white wine cream sauce on brioche V	6.95

V - Vegetarian GF - Gluten Free

We are happy to provide allergen guidelines for all of our menu items. Please ask a member of our team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen we cannot guarantee all traces of allergens and gluten are completely removed.

MAINS

Chicken champagne with a creamy wild mushroom sauce & sautéed potatoes GF	16.95
Slow cooked lamb shank kleftiko with potatoes & vegetables GF	19.50
Homemade gnocchi in a blue cheese & sage sauce V	13.95
Spinach & Ricotta tortellini with tomato & basil V	13.95
Wild mushroom risotto with white wine, shallots & garlic finished with shaved parmesan & truffle oil V GF	14.95
10oz Fillet steak with herb roasted tomato, mushroom, onion rings & home cooked chunky chips	28.95
<i>(Available sauces: Peppercorn, Diane or Blue Cheese 4.95)</i>	
Beef burger in a brioche bun, streaky dry cured bacon, mature cheddar, rainbow slaw, tomato relish, onion ring & fries	14.95
Strips of beef fillet linguini in garlic, tomato, hint of chilli & a white wine cream cheese sauce	17.95
Weetwood ale battered cod with chunky chips, mushy peas & homemade tartare sauce	9.95/14.95
Salmon fillet with carrots, celery, onions, parsley & lemon cream sauce on crushed potatoes GF	17.90
Smoked salmon farfalle with a lemon cream sauce & chives	16.95

SALADS

Smoked salmon, mixed leaves, pear, orange, virgin olive oil & pink peppercorns	8.95/13.95
Classic chicken Caesar salad	8.95/13.95
Horiatiki Greek salad V GF	8.95/14.95
Mixed leaf salad with a wild dressing V VG	8.95

LIGHT MEALS & SANDWICHES

Cajun chicken ciabatta served with salad, fries & sweet chilli mayonnaise	9.95
Rump steak ciabatta horseradish cream, caramelised onions and watercress with salad & fries	9.95
Fish finger ciabatta served with salad, fries & homemade tartare sauce	7.95
Open sandwiches on sourdough bread	
Marie rose prawn with salad	9.95
Smoked salmon with chive cream cheese & pickled cucumber with salad	8.95
Chicken strips with mayonnaise, tomato & Pesto	8.50
Tuna Mayonnaise with cucumber	7.95
All served with crisps	

SIDES

Chunky chips	3.95
Fries	3.95
Aioli (garlic Mayo dip)	1.60
Sweet potato fries with sweet chilli mayonnaise	5.95
Garlic bread	4.50
Garlic bread with cheese	5.95
Warm bread & butter	4.95
Buttered vegetables	6.95

DESSERTS

Slow cooked pears with cinnamon, clove & vanilla ice cream V	7.25
Mars bar cheesecake with chocolate sauce	7.95
Sticky toffee pudding with honeycomb ice cream	7.95
Chocolate fudge cake with vanilla ice cream	7.50
Eton mess with meringue, Chantilly cream and fruits of the forest V	8.75
Trio of Joe DeLucci ice cream	7.50
Selection of cheeses, fruit chutney, crackers and grapes	9.95/13.95