

Sunday lunch

@SEATS

ROASTS

Rare roast topside of local **beef**

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Slow roast and pressed Shropshire **lamb** shoulder

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Free range Packington **pork** belly

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Roast squash, goats cheese & spinach wellington

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All served with proper gravy, Yorkshire pudding, roast potatoes, buttered seasonal greens and leek gratin.

All our meat is locally sourced and butchered by us in our adjoining butchery, all our gravies, stocks, vegetables, and sweets are prepared from scratch by our chefs. We serve our roast the same way we enjoy our roasts at home, if you'd like anymore vegetables or gravy please feel free to ask your server.

SWEET

Sticky **toffee pudding**
with rich toffee sauce & vanilla ice cream

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Affogato
2 scoops of vanilla ice cream with a
double espresso to pour over & homemade biscotti

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Homemade **apple pie**
with custard or vanilla ice cream

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Local **cheese**
2 local cheeses with crackers & chutney

2 courses £22

Please be aware allergens are present across our menu please ask if you require any further information
A discretionary 10% service charge is added to tables of 6 or more. All tips are shared amongst the whole team.