



NIBBLES

Mixed Olives in Herbs De Province £4 | Bread & Dips £3 | Spiced Nuts £4

STARTERS

HOME HOT SMOKED SALMON	£8
Sourdough Bread, Plum Jam.	
PULLED PORK BON BONS	£7.5
BBQ Sauce, Spiced Fried Corn.	
CHICKEN LIVER PARFAIT	£7
Pineapple Chutney, Toasted Brioche.	
BREADED WHITEBAIT	£7.5
Saffron & Garlic Aioli, Mixed Salad.	
MINISTRONE SOUP	£6.5
Parmesan Crisp, Basil Oil. (V)	
CELERIAC AND POTATO ROSTI	£7
Wild Mushrooms, Fried Hens Egg. (V)	
PIQUILLO PEPPERS	£6.5
Ras El Hanout, Cous Cous, Tomato & Lemon Sauce. (Vegan)	

SIDES

Chive Mash	£3
Triple Cooked Chips	£3
Fine Beans	£3.5
Roast Root Vegetables	£3
Creamed Savoy Cabbage	£3.5
Asparagus With Truffle Oil	£4.5

MAINS

CLAM LINGUINE	£16.5
White Wine & Tarragon Cream.	
SPECKLED LENTIL & NUT PIE	£12.5
Root Vegetable Mash, Mushroom Gravy. (V)	
8 OZ SIRLOIN STEAK	£19
Tomato Stuffed with Wild Mushroom Duxelle, Watercress and Triple Cooked Chips.	
Please choose a sauce or a rub to accompany your steak.	£2
Red Wine Gravy Cracked Pepper Sauce Roast Garlic & Thyme Butter BBQ Rub	
PAN FRIED CHICKEN BREAST	£15.5
Confit Chicken & Maple Syrup Sausage Roll Served with Buttered Asparagus.	
ROAST FILLET OF HAKE	£13.5
White Bean & Chorizo Stew Accompanied with Buttered Fine Beans.	
BRAISED FAGGOTS	£14
Chive Mash, Roast Root Vegetables and Red Wine Gravy.	
ROASTED AUBERGINE	£12.5
Chickpeas, Roasted Butternut Squash and Rocket Pesto. (Vegan)	

SUNDAY

All dishes are served with potatoes and vegetables

ROAST LEG OF LOCAL SPRING LAMB	£14.5
Apricot & Rosemary Sausage Meat Stuffing	
ROAST SIRLOIN OF BRIDGNORTH BEEF	£15.5
Well Fed, Well Bred & Well Hung Served with Traditional Accompaniments.	
PEARL BARLEY & NUT ROAST	£13.5
Wild Mushroom Gravy (Vegan)	



DESSERTS

RASPBERRY CREME BRULEE	£6	TONKA BEAN PANNA COTTA	£6.5
Accompanied with a Shortbread Biscuit.		Orange & Poppyseed Biscuits and a Espresso Syrup	
DARK CHOCOLATE PARFAIT	£6.5	RICE PUDDING	£6.5
Griottine Cherries, Cherry Ripple Ice Cream.		Rhubarb Compote and Ginger Crumble	
CHOCOLATE SUNDAE	£7	CHEESE BOARD	£10
Toffee, Hazelnut and White Chocolate Sundae.		Selection of Local Artisan Cheeses, House Chutney, Oatcakes, Pickled Celery & Black Grapes	
UPSIDE DOWN PINEAPPLE CAKE	£6		
Coconut Sorbet and a Caramel Sauce			

CHILDRENS

STARTERS

Garlic Bread	£3.5
Tomato Soup	£4
Carrot & Cucumber Sticks with Sweet Pepper Humous	£4.5

MAINS

Homemade Breast of Chicken Nuggets with Chips and Peas	£7.5
Sausage & Mash with Gravy and Peas	£7.5
Penne Pasta with Tomato Sauce and Cheese	£7.5

DESSERTS

Chocolate Brownie	£4.5
Fresh Fruit and Sorbet	£4.5
Banana Split	£4.5

SOUP AND SANDWICHES

SOUP OF THE DAY SERVED WITH A CHOICE OF SANDWICH

£8

Roast Beef with Horseradish & Tomato
Ham & Wholegrain Mustard
Cucumber & Cream Cheese
Cheese & House Chutney
Egg Mayonnaise

HOT BEVERAGES

ESPRESSO	£2.5	CAPPUCCINO	£3.5	TEA	£3
DOUBLE ESPRESSO	£3.5	FLAT WHITE	£4	ADD AN EXTRA SHOT	£1
AMERICANO	£3	FRENCH PRESS FOR TWO	£3	ADD A SPLASH OF SYRUP	£1
LATTE	£3.5	HOT CHOCOLATE	£3.5		

If you have any allergies or intolerances please inform a member of staff upon arrival or on booking

Please be advised the kitchen does contain nuts shellfish and gluten But we do make every effort to accommodate all food dietary requirements

