

Starters



Leek, Potato & Watercress Soup with Smoked Cheddar Rarebit (V) (or Red Onion Focaccia VG) Salmon, Caper & Herb Fishcake, Pickled Veg, Wild Garlic Mayo

Curried Mackerel Fillet, Spiced Celeriac Remoulade, Coriander Salsa Verde, Lime Yoghurt, Crispy Leeks

Hundred House Duck Liver & Orange Pate, Red Onion Marmalade, Onion Seed Brioche Mezze of Pea & Mint Falafel, Baba Ghanoush, Moroccan Hummus, Soft Flour Tortilla (VG) Black Pudding, Chorizo & Caramelized Apple, Onion Rings, Smoked Cheese Sauce & Salad Confit Guinea Fowl Rillette, Spiced Nut Dukka, Hazelnut Butter Crostini, Pomegrante Salad

Mains - all served with seasonal Vegetables

Wood-Roast Morville Rump of Beef served Rare. Gravy, Roast, Mash, Vegetables & Yorkshire Pudding (£4.50 supplement)(GF/DF Adapt)

Traditional Roast Topside of Shropshire Beef & Yorkshire Pudding. Mash, Vegetables, Gravy Served Well Done (GF/DF Adapt)

Braised Venison Meatballs , Creamy Gherkin Gravy, Chorizo Crumb, Rosemary Mash & Braised Hispi Cabbage

Roast Rolled Pork Belly, Fennel Stuffing, Puffed Crackling, Apple Sauce, Savoury Gravy Sea-bass Fillet, Mussels, Clam Thai Broth, Coconut Rice, Coriander & Chilli Seared Salmon Fillet, New Potatoes, Herb Salad, Polenta Pearmesan Chips

Vegan Lasagne: Grilled Vegetables, Bechamel, Tomato Sauce, Pesto, Chips, Salad (VG) Korean marinated Aubergine, Cashew Nut Butter, Cherry Tomatoes, Kimchi (VG)

Desserts

Rhubarb & Ginger Cheesecake, Poached Rhubarb, Vanilla Chantilly Cream Sticky Toffee Pudding & Vanilla Ice Cream (VG version also available)

> Warm Cherry Bakewell Tart, Cherry Ice Cream Blood Orange Creme Brulee, Chocolate Shortbread

Sheila's famous Treacle Tart, Proper Vanilla Custard! Selection of 3 Cheeses, Biscuits, Grapes, Celery & Chutney (£2.00 supplement) Please let us know if you have any dietary requirements

£32.95 for 3 Course, £14.95 under 12's,