

# Sunday Lunch Menu 17th March

2 Courses £24.95 3 courses £29.95

## Let's Begin

Confit Guineafowl Rillettes, spiced Nut Dukkah, Crostini, Hazelnut Butter & Pomegranate Salad. £8.95

Duck Liver & Orange Pate, Fig & Date Chutney, Poached Fig & Toasted Onion Seed Brioche (GF adapt.) £8.95

Ham Hock Terrine, Sweet & Sour Charred Onions, Parsley Lemon Zest. Dijon Mayo, Apple Chutney. £8.95

Mezze; Pea and Mint Falafel, Moroccan Hummus, Baba Ghanoush and Soft Flour Tortilla (GF adapt.) (V)(VG) £8.95

Carrot, Coriander Soup, Pinenut, Carrot Salsa, toasted Focaccia (V)(VG)(GF adapt) £7.95

Black Pudding, Chorizo & Caramelised Stack, Onion Rings, Smoked Cheese Sauce £6.95

Salmon, Caper & Herb Fishcake, Fennel & Cucumber Salad, Tartare Vinaigrette £8.95

## The Main Event

All "Roast" dishes are served complete with Vegetables, Mashed & Roast Potatoes

Roast, Rolled Pork Belly, Fennel Stuffing, Puffed Crackling, Apple Sauce, Mash, Roast Potatoes, Savoury Gravy (GF) £19.95

Topside of Bridgnorth Beef, Served Well Done, Gravy, Roasts, Mash, Seasonal Veg & Yorkie £19.95 (GF/DF ADAPT)

Wood Roast Rump of Moorville Beef, Served Rare, Gravy, Roasts, Mash, Seasonal Veg & Yorkie £19.95 (GF/DF ADAPT)  
(£2.50 Supplement for 2 or 3 courses)

Braised Venison Meatballs, Creamy Gherkin Gravy, Chorizo Crumb, Rosemary Mash & Braised Hisipi Cabbage £19.95

Herb Crusted Hake Fillet, Smoked Haddock, Corn & Pea Chowder, Dill Pesto (GF adapt.) £20.95

Our famous home baked Lasagne, Pesto, Parmesan, Chips, Mixed Leaf Salad £15.95

Garlic & Thyme Roast Cauliflower Steak, vegan Mash, Red Wine & Caramelised Onion Sauce, Hazelnut Crumb  
(VG/GF/DF) £15.95

Vegan Lasagne: Chargrilled Veg, Bechamel, Tomato Sauce, Pesto, Salad & Chips (VG, V) £15.95

## Desserts all £8.95 when sold individually

Vanilla Creme Brulee, Raspberry Shortbread

Chocolate & Orange Cheesecake, Chantilly Cream, Chocolate & Ginger Sauce

Raspberry & Coconut Macaron Tart, Vanilla Ice Cream

Choc Cherry Roulade, Black Cherry Ice Cream & Chocolate Sauce

Sticky Toffee Pudding, Vanilla Ice Cream & Toffee Sauce

Children's Menus, Gluten Free Desserts & further dietaries catered for also, please ask a member of the team.