

Sunday Lunch Menu 5th May
2 Courses £27.95 3 courses £32.95

Let's Begin

Crayfish & Smoked Cheddar Arancini, Pickled Radish & Cucumber Salad, Dressed Rocket & Pine Nut £9.95

Chicken Caesar Kiev, Parmesan Anchovy Butter, Chilli, Bacon & Tomato Chutney, Tapenade £9.95

Asparagus, Feta & Sorrel Quiche, Sorrel Mayo, Pickled Veg, Garden Herb Salad £9.95 (V)

Tikka Battered Hake, Sweet Potato Puree, Pickled Red Onion, Romesco Sauce £9.95

Fennel, Leek, Turmeric & Walnut Soup, Toasted Walnuts, Red Onion Focaccia (VG) £8.95

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

Black Pudding, Chorizo & Caramelised Stack, Onion Rings, Smoked Cheese Sauce £8.95

The Main Event

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

Roast, Rolled Pork Belly, Fig, Pork & Sage Stuffing, Baked Spiced Apple, Mash & Rich Gravy £21.95

Traditional Roast Topside of Bridgnorth Beef, Served Well Done, Gravy, Roasts, Mash, Seasonal Veg & Yorkie £21.95 (GF/DF ADAPT)

Wood Roast Rump of Moorville Beef, Served Rare, Gravy, Roasts, Mash, Seasonal Veg & Yorkie £21.95 (GF/DF ADAPT) (£2.50 Supplement)

Seabass Fillet, Celeriac Puree, Crab & Chive Begniet, Baked Cornish New Potatoes, Lemon Braised Fennel £19.95

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

Our famous home baked Lasagne, Pesto, Parmesan, Chips & Mixed Leaf Salad £18.95

Garlic & Thyme Roast Cauliflower Steak, White Bean Puree, Chimichuri, Charred Baby Leek & Crispy Shallots (VG/GF/DF) £18.95

Vegan Lasagne: Chargrilled Veg, Bechamel, Tomato Sauce, Pesto, Salad & Chips (VG) £18.95

Desserts all £8.95 when sold individually

Vanilla Creme Brulee, Rosemary Short Bread

Honey Comb Cheesecake, Chantilly Cream & Coulis

Double Chocolate Roulade, Orange Ice Cream (GF)

Apple & Cinnamon Crumble Flan, Vanilla Custard

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Sticky Pear & Ginger Cake, Vanilla Ice Cream

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