

Sunday Lunch Menu 7th July
2 Courses £27.95 3 courses £32.95

Let's Begin

Confit Duck, Cheddar & Nasturtium Gratinee, served on Fondant Potato with Rhubarb & Ginger Chutney, Nasturtium Oil £9.95

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

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

**Beetroot and Horseradish Mousse, Roast Golden Beetroot, Beetroot Crisps.
Malt Vinegar Gel & Candied walnuts (VG) (GF adapt) £9.95**

**Dressed White Crab with Gherkins, Capers, Lemon Served on a Savory Crumpet,
Sorrel Mayonnaise & Crispy Shallots £9.95**

Curried Cauliflower Soup With Toasted Focaccia & Herb oil £8.95 (V, VG & GF ADAPT)

Black Pudding, Chorizo & Caramelized Apple Stack, Onion Rings, Smoked Cheese Sauce & Mixed Salad £8.95

The Main Event

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

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

Rump of Morville Beef, Served Rare, Savoury Gravy, Roasts, Mash & Seasonal Veg £21.95 (GF/DF ADAPT) (£2.50 Supplement)

Asado Belly Pork, cooked over an Open Woodfired Kadai for crispy, blistered Crackling! Apple Sauce, Roast Potatoes, Sage & Black Pudding Stuffing, Mash, Veg & Rich Sauce (GF/DF ADAPT) £21.95

Seabass Fillet, Celeriac Puree, Crab & Chive Beignet, 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 Roasted Cauliflower Steak, White Bean Puree, Crispy Shallots & Chimi Churri (VG) £18.95

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

Desserts all £8.95 when sold individually

Chocolate Chip Brownie, Vanilla Ice Cream & Chocolate Sauce

Lemon & Blueberry Creme Brulee, Rosemary Shortbread

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Mango Cheesecake, Raspberry Coulis

Fig Tartlet with Creme Fraiche

Summer Pudding & Cream

Summer Fruit Pavlova, Cream & Raspberry Coulis

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