

Sunday Lunch Menu 4th August

2 Courses £27.95, 3 courses £32.95

Let's Begin

Butternut Squash, Thyme & Goats Cheese Tart, Sage and Walnut Pesto £9.95 (V)

Thai cured Salmon, Lime Leaf Panna Cotta, Lemongrass & Ginger Puree, Coriander & Cumin Cracker £9.95

Chicken Caesar Kiev, Wrapped around Parmesan Anchovy Butter, Chilli, Bacon & Tomato Chutney, Tapenade £8.95

Dressed White Crab, Gherkins, Capers, Lemon, Savoury Crumpet, Sorrel Mayonnaise & Crispy Shallots £9.95

Tomato, Red Pepper & Chilli Soup, Toasted Focaccia & Herb oil £8.95 (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

Lemon & Herb marinated Lamb Rump, Feta, Tahini, Pickled Red Onion, Tomato & Black Olive Salsa, Flat Bread £21.95

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)

Roast, Rolled Belly Pork, Apricot, Apple & Ginger Stuffing, Mash, Veg, Puffed Crackling & Gravy (GF/DF ADAPT) £21.95

Baked Fillet of Plaice with Tomato Fondue & Parmesan Crust, Herby Mash, Pickled Mussel Veloute £21.95

Broccoli 'Spaghetti' with Chilli, Lemon & Parsley, Broccoli Kimchi, Charred Florets, Toasted Almonds £18.95 (V&VG)

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

Desserts all £8.95 when sold individually

Vanilla & Poached Nectarine Creme Brulee, Shortbread

Coffee & Walnut Cheesecake, Chantilly Cream

Double Chocolate Roulade, Chocolate Ripple Ice Cream & Chocolate Sauce (GF)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice cream

Apricot, Almond & Rosemary Tart, Vanilla Ice cream

Summer Pudding, Chantilly Cream

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