

# Sunday Lunch Menu 9th March

2 Courses £28.95, 3 courses £33.95

## Let's Begin

H.H Spanish Tapas platter of: Spanish Ham & Chorizo, Ibores Cheese Tortilla, Jamon Fondue & Sauteed Padron Peppers £9.95

Pear & Blue Cheese Salad, Toasted Pine Nuts & Shaved Mojama (Cured Tuna) £9.95

Ham Hock & Black Pudding Terrine, Pureed & Pickled Cauliflower, Pork Crunch & Salsa Verde £9.95

Celeriac, Cider & Sage Soup, Herb Oil & Toasted Charcoal Sourdough £8.95 (VG/GF/DF adapt)

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

Treacle Cured & Oak Smoked Trout, Lemongrass & Ginger Mousse, Pickled Fennel & Cucumber Salad, Coriander Seed Cracker, Coriander Oil £9.95 (G.F & D.F adapt)

Mushroom, Chestnut & Tarragon Pate, Sourdough Crostini, Balsamic Onion Chutney, Candied Walnuts £9.95 (VG/GF adapt)

## The Main Event

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

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

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

Roast Rolled Pork Belly, Black Pudding Stuffing, Crackling, Apple Puree, Roast Mash, Seasonal Veg £20.95 (DF adapt)

Empanada of Red Pepper, Sweetcorn, Black Bean & Cheese, Charred Chickpea, Pepper & Red Onion Salad, Jalapeno Ketchup & Tzatziki £18.95 (V)

Venison & Ham Meatballs, Spicy Tomato Sauce, Cheese & Herb Breadcrumbs £20.95

Paprika & Lemon Baked Cod, Pesto, Butterbean Cassoulet, Mint, Chorizo & Pea Salad £22.95

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

Garlic & Thyme Roasted Cauliflower Steak, White Bean Puree, Crispy Shallots & Chimichurri £18.95 (VG)

## Desserts all £9.95 when sold individually

Rum Baba, BBQ Pineapple, Coconut & Lime Chantilly

Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce (VG Adapt)

Chocolate & Chilli Tart, Creme Fraiche Ice Cream

Orange Creme Catalana & Cocoa Tuille

Salted Caramel Cheesecake, Chantilly Cream & Honeycomb Chards

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

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