

Sunday Lunch Menu 9th March

2 Courses £28.95, 3 courses £33.95

Let's Begin

Smoked Beef Shin Arancini, Red Pepper Chutney, Black Olive Tapanade, Rocket Salsa Verde £9.95

Salt Cod Fritter, Sweet Chilli Ketchup, Baked Lemon Puree, Courgette, Rocket & Sumac Salad £9.95

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

Harissa Roasted Cauliflower, Red Pepper & Almond Soup, Herb Oil, Toasted Focaccia £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)

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

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

Celeriac Butter Bean & Sage Pie, Red Wine Gravy, Mash, Braised Red Cabbage & Roast Carrots £18.95 (VG)

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

Desserts all £9.95 when sold individually

Profiterole Filled with Chantilly Cream & Chocolate Sauce

Raspberry Macaroon Tart with Vanilla Ice Cream

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

Steamed Lemon Sponge Pudding & Custard

Sheila's Treacle Tart & Custard

Chocolate Orange Cheesecake & Chantilly Cream

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