

Sunday Lunch Menu 13th April

2 Courses £28.95, 3 courses £33.95

Let's Begin

Sesame Crumpet, Dressed Crab with Chilli, Coriander & Lime, Honey & Garlic Gel, Candied Lime £9.95

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

Curried Cauliflower Soup, Mustard Seed Focaccia & Herb Oil £8.95 (VG/GF/DF adapt)

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

Beetroot & Horseradish Cheesecake, Rocket Pesto, Red Onion Marmalade, Roasted Golden Beetroot & Crisps £9.95

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, Apricot & Ginger Stuffing, Crackling, Apple Puree, Roasts & Mash, Seasonal Veg £20.95 (DF adapt)

Seabass Fillets, Garden Herb Hummus, King Prawn Salsa, Asparagus & Parmesan Chips £21.95 (DF Adapt)

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

Roast Parsnip, Miso Parsnip Puree, Borlotti Bean & Mint Salad, Pickled Pear £20.95

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

Desserts all £9.95 when sold individually

Vanilla Creme Brulee & Almond Shortbreads (GF Adapt)

Apple & Rhubarb Crumble, Proper Vanilla Custard

Lemon & Blueberry Trifle, topped with Flaked Almonds

Warm Rum Bhaba, Spiced Sugar Syrup, Rum & Raisin Ice Cream

White Chocolate & Raspberry Cheesecake, Chantilly Cream

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

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