

Sunday Lunch Menu 11th May

2 Courses £28.95, 3 courses £35.95

Let's Begin

Chicken & Ham Hock Terrine, Bacon Jam, Sweetcorn Puree, Pickled Shimeji Mushrooms, Dressed Endive £9.95 (GF)

Poached Local Asparagus, Black Olive Salsa, Savoury Gran Padano Custard, Panko Crumb (GF Adapt) £10.95

Souvlaki Herb Pork Belly, Red Onion, Cucumber & Tomato Salad, Tzatziki, Pitta Bread £9.95

Chilli, Coriander & Lime Dressed Crab, Sesame Crumpet, Candied Lime, Honey & Garlic Gel (DF) £9.95

Pea and Mint Soup, Toasted Focaccia, Herb Oil £9.95 (VG/GF adapt)

Tikka Battered Coley, Sweet Potato Puree, Creme Fraiche Raita, Pickled Red Onions (GF) £9.95

Beetroot, Sorrel & Cream Cheese Terrine, Pistachio Dukkah, Rye Crostini, Sorrel Granita £9.95 (V)(GF adapt)

The Main Event

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

Wood Roast Crispy Pork Belly, Lemon & Fennel Seed Stuffing, Apple Puree, Roasts & Mash, Seasonal Veg £20.95
(DF adapt)

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)

Seared Seabass, Tomato & Asparagus Seafood Linguine, Black Olive, Lemon, Garlic & King Prawn Salsa, Shaved Parmesan £21.95
(DF ADAPT)

Our famous home baked Lasagne, Pesto, Parmesan, Chips, Mixed Leaf Salad £19.95

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

Roasted Lime & Paprika Marinated Courgette, Gochujang Chickpea Salad, Whipped Feta £18.95 (VG)

Desserts all £9.95 when sold individually

Poppy Seed & Sorrel Meringue, Textures of Strawberry, Chantilly Cream, Pistachio Crumb, Clotted Cream Ice Cream (GF)

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Rhubarb Creme Brulee & Rosemary Shortbread

Banana Parfait, Lime Chantilly Cream, Stem Ginger Sponge, Salted Caramel Toffee Sauce, Caramelised Banana Skin

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

Raspberry & White Chocolate Cheesecake, Chantilly Cream, Raspberry Coulis

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