

Sunday Lunch Menu Sunday 6th June

2 Courses £28.95, 3 courses £35.95

Let's Begin

Smoked Brisket Slider, Sesame Milk Bun, Coffee & Chilli Jam, Dressed Rocket & Pickled Red Onion £9.95

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

Sesame Crumpet, Dressed Crab with Capers, Gherkins & Lemon. Chorizo Crumb & Sorrel Mayonnaise £9.95

Soup of the Day, Toasted Focaccia, Herb Oil £9.95 (VG)(GF adapt)

Black Pudding, Chorizo and Caramelised Apple Stack, Onion Rings & Smoked Cheese Sauce £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, Black Pudding Stuffing, Apple Puree, Roasts & Mash, Seasonal Veg £20.95 (DF adapt)

Rump of 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)

Seabass Fillets, Masala Sweet Potato Puree, Samphire Pakora, Fragrant Rice & Goan Curry Sauce £21.95 (GF/DF)

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

Garlic & Thyme Roast Cauliflower Steak, White Bean Puree, Chimichuri & Crispy Shallots (VG) £17.95

Desserts all £9.95 when sold individually

Fruit & Nut Brownie, Chocolate Sauce & Vanilla Ice Cream

Sheila's Summer Pudding, Summer Fruit Sauce & Chantilly Cream

Chocolate & Orange cheesecake, Chantilly Cream

Red Fruit Pavlova

Gooseberry Tart & Proper Vanilla Custard

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