RESTAURANT MENU

STARTERS OR LIGHTER DISHES

Medley of Mixed Mushrooms...... 6.25 on toasted crusty bread with cream and lemon (v) Staffordshire Black Pudding......6.25/12.50 with apple, sautéed potatoes and poached free range egg Beetroot & Goats Cheese.....6.25 Salad of heritage beetroot with goats curd cheese and savoury granola*, honey mustard dressing (v,gf) *contains nuts Home Made Soup of the Day.....4.95 Today we have leek and potato soup, served with crusty bread* (v,qf) Chorizo Hash......6.25 Fried chorizo with potatoes and poached egg, chorizo crumb topping Crispy Pork Salad......5.95 Salad with orange and grain mustard dressing (gf)

*gf bread available on request

MAINS

Slow Cooked Beef Ragu.....14.95 with pappardelle in a rich tomato and red wine sauce with parmesan shavings Twice cooked Belly of Packington Farm Pork.....16.00 Packington Farm pork, stuffed with black pudding. Crackling, apple mash, calvados sauce (gf) Roast Chicken.....15.50 roast breast of free range chicken with a leek and pancetta cream sauce, mashed potatoes (gf) Linguine Putttanesca9.95 spicy tomato sauce, with tomatoes, garlic, black olives and capers (v) *please note we omit the usual anchovies and use egg free pasta to make this recipe vegan. 8oz Ribeye......18.95 served with a choice of potatoes: home made chips, new potatoes, mash or sauté 8oz Fillet24.50 served with a choice of potatoes: home made chips, new potatoes, mash or sauté Duck Breast......16.95 pan fried duck breast, plum & port sauce, baby spinach,

HOME MADE DESSERTS

Chocolate Brownie5.50 with vanilla ice cream* (v,gf)
Blackberry and Apple Pavlova5.50
blackberry and apple compote, meringue,
vanilla cream, blackberry coulis (v,gf)
Sticky Orange Cake5.50
served with pouring cream (contain nuts) (v)
'Double' Affogato3.95
double doses of coffee: intensely flavoured coffee ice
cream served in an glass with a shot of espresso to pour
over the top. (v,gf)
Ice Cream and PX5.50
Vanilla ice cream* and a measure of PX sherry (v,gf)
(Sooo good! No-one really understands until they try it!)
Cheeseboard6.95
Cropwell Bishop, Ford Farm Cheddar, Somerset Brie,
grapes, and onion chutney

SIDES

Pepper Sauce (gf,v)	2.25
Blue Cheese Sauce (gf,v)	2.25
Buttery Mash (gf)	3.50
New Potatoes (gf)	3.50
Home Made Chips	3.50
Mixed Salad (gf)	3.50
Green Salad (gf)	3.50
Vegetables of the Day (gf)	3.50

Our meat is supplied by Russell's of Shenstone who sources his meat from locally reared herds.

BLUE: Very Red, Cold Centre RARE: Red, Cool Centre MEDIUM RARE: Red, Warm Centre MEDIUM: Pink Hot Centre MEDIUM WELL; Dull Pinkish Centre WELL DONE: Dull Grey

New Government Regulations.

Masks must be worn when entering or moving around the building.

We must ask you to leave by 10pm

Thank you for your co-operation

(v) denotes Vegetarian (gf) denotes gluten free, ⁺Contains nuts. All weights stated are approximate uncooked. ⁺⁺Dishes contain lightly cooked or raw eggs. All dishes subject to availability. All dishes may contain traces of nuts. Full allergy information available on request