



Dinner Menu

Charred Mackerel Fillet £10.95

Saffron & celeriac remoulade, horseradish cream, cucumber gel

Pressed Duck Leg Terrine £9.95

Blackberry gel, pickled blackberry, crispy shallots, sourdough crouton

Chargrilled Green Asparagus £8.95 (V)

Soft poached egg, black truffle oil, endive, ciabatta soldiers

Stuffed Chargrilled Squid £10.25

With feta cheese, parsley and chorizo, chilli oil vinaigrette

Calves Liver £22.95

Smoked bacon, pomme purée, crispy shallots, Kale, red wine jus

Whole Grilled Lemon Sole £26.95

Brown shrimp butter, new potatoes and spring vegetable

Bone in Ribeye Steak £31.95

Crispy shallots, heritage glazed carrots, triple cooked chips, chimichurri sauce

Herb Crusted Loin of Lamb £26.95

Peas, bacon, baby onions, dauphinoise potatoes, chive cream sauce

Goan Fish Curry £24.95

Filletts of white fish, goan spices, coconut milk, sticky rice, roti

Gressingham Duck Breast £26.95

Pommes Anna potatoes, crispy leg croquette, fennel & peach

Kiri Hodi £18.95 (V)

Coconut curry leaf sauce, sweet potato, green beans, pea basmati, tomato sambal, coconut cashews

Better Batter £17.50 (V)

Soft buttermilk soaked halloumi, dipped in chip shop batter, served with vodka spiked preserved plumb tomatoes, bright fresh pea mint hash, pickles, chubby chips, lemon vinaigrette

Trio of Mini Desserts £8.50

Chef's daily trio

Raspberry Crème Brûlée £7.50

Vanilla shortbread, berries

Chocolate Fondant £7.95

Chantilly cream, toasted almonds

Brandy Snap Basket £6.95

Rhubarb & custard, mint

Shropshire Cheese & Biscuits £12.50

Mr Moydens Wrekin Blue, Brock Hall Farm Capra Nouveau Goats Cheese, Tanatside from Abertanat Farm, Gooseberry Chutney, Sourdough Crackers

**Vegan, gluten free and allergen specific meals available upon request*



Lunch Menu

Toasted Sourdough Open Sandwiches & Vegetable Crisps

- Steak, Caramelised Onions, Blue Cheese Crumble, Dressed Rocket **£13.95**
- Fresh Pea & Ricotta Cheese, Spring Onions, Asparagus and Cress, Drizzled with Olive Oil **£10.95 (V)**
- Falafal Kebab, Dressed Traditional Greek Salad, Mint Yoghurt, Pomegranate, Flat Bread **£10.95 (V)**
- The Astbury Club, Poached Chicken Breast, Crispy Streaky Bacon, Tomato, Gem Lettuce, Lemon Mayo **£12.95**
- Poached Egg, with Chipotle Mayo, Grilled Bacon and Avocado **£11.95**

Free Range Chicken Ceasar Salad **£14.95**

Bacon, parmesan cheese, poached egg, anchovies, cos lettuce and brioche croutons

Fish & Chips **£15.50**

Large battered haddock, crushed minted peas, jenga chips, tartare sauce

The Astbury Burger **£15.95**

8oz Dry aged beef burger (28 days), bacon, cheese, tomato, gem lettuce, gherkin, fried onions, french fries

Moroccan Lamb Tagine **£17.95**

With prunes, apricots, roasted almonds, pomegranate couscous, flat bread

Chicken Milanese **£15.95**

Breaded breast of chicken, fried egg, new potatoes, salad, roasted lemon

The Astbury Rosti **£14.95 (V)**

Crispy fried potato, onion & garlic rosti, topped with spinach & mixed mushrooms, soft poached egg

Fresh Egg Pasta Linguine **£13.95 (V)**

With avocado, tomato, lime & chilli, garlic ciabatta

Peanut Butter Brownie **£6.95**

Popcorn, Vanilla Ice cream

Raspberry Crème Brûlée **£7.50**

Vanilla Shortbread, berries

Tiramisu **£7.25**

Lady fingers soaked in coffee, marsala, mascarpone cream, flaked chocolate

Rum Babas **£7.50**

Clotted cream, berries, rum syrup

Shropshire Cheese & Biscuits **£12.50**

Mr Moydens Wrekin Blue, Brock Hall Farm Capra Nouveau Goats Cheese, Tanatside from Abertanat Farm, Gooseberry Chutney, Sourdough Crackers

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