



Starters

SHELLFISH BISQUE	£5.50
Scallop, prawn and calamari, rich tomato and tarragon sauce GF*	
BREADED DUCK EGG	£6.50
wrapped in a sage and sausage farce, crispy celeriac, hollandaise sauce, dressed leaves	
TEXTURES OF BEETROOT	£6.00
Roasted heritage beetroot, golden beetroot fondant, beetroot purée, beetroot crisps V GF* VE*	
PAN SEARED SCALLOPS	£9.00
Spiced parsnip purée, black pudding tuile GF* DF*	
WINTER VEGETABLE TART	£6.00
Vegetable crisps, caramelised onion purée V DF*	

Mains

PAN FRIED FILLET STEAK	£21.00
Balsamic shallots, wilted spinach, potato rosti, red wine jus GF*	
MONKFISH	£19.00
Crispy Parma ham, chateau potatoes, roasted Chantelle mushrooms, fish cream GF* DF*	
OVEN ROASTED CORN FED CHICKEN	£14.50
Sweet potato gnocchi, caramelised carrot purée, roasted heritage carrots, red wine jus GF*	
ROASTED BUTTERNUT SQUASH SALAD	£13.50
Heritage beetroot, bulgur wheat, watercress, spinach, vegetable crisps, sherry vinegar dressing V GF* VE*	
LAMB RUMP	£18.00
Smoked cheese dauphinoise, salt baked celeriac, port and blackberry reduction GF*	

Great to Share

BAKED CAMEMBERT	£12.00
roasted sweet garlic and thyme, toasted bread V GF*	
ASSIETTE OF STARTERS	£18.00
Chicken liver pâté, breaded duck egg, beetroot salad, toasted bread	
WILD MUSHROOM AND TARRAGON SOUFFLÉ	£6.50
Dressed leaves V	
CHICKEN LIVER PÂTÉ	£6.50
Spiced apple and pear chutney, farm house bread GF*	

Great to Share

CHATEAUBRIAND	£40.00
14 oz fillet steak, smoked cheese dauphinoise, triple cooked chips, slow roasted tomato and mushroom, red wine jus GF* DF*	
POUSSIN CASSEROLE	£25.00
Roasted winter vegetables, dumplings, chicken velouté GF* DF*	
PLATTER OF PIES	£28.00
Ask your server for today's pies. Served with chunky chips, seasonal vegetables, dauphinoise potatoes, red wine jus	
SEA BASS	£16.00
Chorizo and squid cassoulet, saffron rice GF* DF*	
PEA, MINT & GOAT'S CHEESE RISOTTO	£13.50
V GF* VE*	

V Suitable for vegetarians GF Gluten free VE Vegan DF Dairy free
GF* Gluten free available VE Vegan available DF* Dairy Free Available

For information regarding allergens please ask a member of the team. Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients.

From the Grill

All of our premium quality locally sourced steaks are matured for 28 days for flavour and come as a minimum uncooked weight

10 OZ PORTERHOUSE STEAK GF DF £19.50

7 OZ FILLET STEAK GF DF £21.00

8 OZ PACKINGTON PORK CHOP GF DF £14.00

Our grill dishes are served with slow cooked tomato, turned mushroom and triple cooked chips.

SAUCES £2.00

Peppercorn GF*, creamy blue cheese GF*, each
red wine jus GF* DF*, Bearnaise GF*

8 OZ STAFFORDSHIRE BEEF BURGER £14.00

Toasted Tennessee bun, Monterey Jack cheese, salad, relish, fries GF* DF*

Sides

FRIES V GF* DF* £3.00

TRIPLE COOKED CHIPS GF* DF* £3.00

POTATOES OF THE DAY V GF* DF* £3.00

SEASONAL VEGETABLES V GF* DF* £3.00

SEASONAL SALAD V GF* DF* £3.00

DAUPHINOISE GF* £3.00

Desserts

CHOCOLATE TRUFFLE TORTE £6.00

White chocolate glaze,
chocolate sauce V

TEXTURES OF CARAMEL £6.00

Sticky toffee pudding, salted
caramel sauce, caramelised
condensed milk, brandy snap tuile V

CHEESECAKE OF THE DAY £5.00

Please ask your server for today's
choice

SELECTION OF ICE CREAMS £4.00

OR SORBETS 2 scoops

Brandy snap basket, £5.00

raspberry purée V 3 scoops

BLUEBERRY AND £5.00

APPLE CRUMBLE TART

Vanilla ice cream or custard V

CHEESE BOARD £7.50

Mature Cheddar, Shropshire Blue,
Camembert, Red Leicester, celery,
grapes, chutney, crackers V

Fixed Price Menu

Starters

CHICKEN LIVER PÂTÉ spiced apple and pear chutney, farm house bread GF

WINTER VEGETABLE TART vegetable crisps, caramelised onion purée V DF*

CRISPY CALAMARI mixed leaves, garlic herb mayonnaise DF*

Mains

CATCH OF THE DAY sauté potatoes, wilted spinach, hollandaise sauce GF* DF*

PAN FRIED CHICKEN BREAST smoked cheese dauphinoise GF* DF*

PEA, MINT & GOAT'S CHEESE RISOTTO V GF* DF*

Desserts

SELECTION OF ICE CREAMS OR SORBETS Brandy snap basket, raspberry purée V GF* DF*

CHEESECAKE OF THE DAY GF* DF*

WINTER FRUIT ETON MESS V GF*

Available Monday
to Thursday evenings
and until 7pm on
Fridays & Saturdays

2 COURSES: £18.50

3 COURSES: £21.50

V Suitable for vegetarians GF Gluten free VE Vegan DF Dairy free
GF* Gluten free available VE Vegan available DF* Dairy Free Available

For information regarding allergens please ask a member of the team. Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients.