

### **Nibbles**

Nocellara Olive **£4.50** Crispy Squid, sweet chilli jam **£8.00**  
Boquerones + Dill emulsion **£7.00**

### **Starters**

#### **Burrata**

Heritage Tomato, Tomato Jam, Consommé, Confit Tomato + Sourdough **£8**

#### **Chicken + Duck Liver Parfait**

Brioche, Caramelised Shallot Chutney **£8**

#### **Beef Fillet Tartar**

Salt Baked Celeriac Puree, Pickled Celeriac, Blackberry + Sourdough **£8.5**

#### **Nori Cured Trout**

Crispy Mussel, Pickled + Compressed Cucumber, Lemon + Buttermilk Sauce **£9**

### **Main Course**

#### **Shropshire Beer Battered Haddock**

Crushed Peas, Tartar Sauce + Triple Cooked Chips **£15**

#### **Shropshire Beef Burger**

Brioche Bun, Tomato + Gherkin, Pickled Shallot + Rocket, Triple Cooked Chips **£15**

#### **Apple Glazed Pork Tenderloin**

Pomme Anna, Scallop, Apple Puree,  
Tenderstem Broccoli + Jus **£20**

#### **Pan Fried Gnocchi**

Baby Aubergine, Baba Ganoush, Caramelised Miso, Coriander Oil + Ponzu Ketchup **£18**

#### **Barbecued Sirloin Steak**

Confit Plum Tomato, King Oyster Mushroom, Rocket + Pickled Shallot Salad,  
Triple Cooked Chips + Peppercorn Sauce **£28**

### **Boards**

**Chablis Baked Camembert**, Rosemary + Garlic, Croutes, Chutney + Sourdough **£13**

**Charcuterie Platter**, Cured Meats, Cheese, Chutney, Olives, Pickles + Croutes **£15**

### **Desserts**

#### **Tonka Bean Crème Brulée**

Cherry + Cola Sorbet, Cherry Compote, Shortbread **£8**

#### **Strawberry Trifle**

English Strawberries, Vanilla Crème Patisserie, Sponge, Wild Strawberry Sorbet **£8**

#### **Dark Chocolate Tart**

Kumquat, Italian Meringue, Honey Ice Cream **£8**

#### **Selection 3 British Cheeses**

Pickled Walnut Chutney, Lavosh Crackers + Sourdough **£10**

**Espresso Martini £8 Affogato £5 (£7 + liqueur)**