

lunch Menu

mimosa £4½

mulled wine £4

starters + nibbles

marinated olives and cornichons £5

honey + mustard pigs in blankets, cranberry mayo £6

devilled white bait + lemon mayo £6

duck fat roast potatoes, roast gravy £5

roast pumpkin soup, parmesan, truffle, chestnut mushroom £6.50

chicken liver parfait, red onion marmalade, radish, sourdough £8

beetroot + black pepper salmon gravalax, horseradish, watercress £9

goats cheese mousse, pear, pickled walnut, balsamic, rocket £7

boards

baked camembert, red onion jam, croutes £13.95

platter of local charcuterie + cheeses, toasted bread, onion jam £15

mains

roast turkey breast, duck fat roasted potatoes, glazed parsnips, sprouts + bacon, apricot + cranberry stuffing, pigs in blankets £16

sirloin of beef, crispy beef cheek, dauphinoise potato, spinach, cauliflower, parmesan £21

grilled plaice, artichoke, smoked mash potato, mushroom, lemon beurre blanc £19

pork belly, pearl barley, celeriac, apple, pickled onions, tarragon jus £18

herb gnocchi, chestnut mushroom, truffle, parmesan, herb oil £16

steak burger, truffle mayo, bacon, rocket, brioche bun, onion jam, cheese + chips £15

Local butchers sausage, creamed potato, onion gravy + buttered greens £14

Shropshire gold battered fish, crushed peas, handcut chips, tartare sauce £15

steaks

8oz sirloin steak, mushroom duxelle, rocket, parmesan + truffle salad, hand cut chips £23

8oz bavette of beef, mushroom duxelle, rocket, parmesan + truffle salad, hand cut chips £19

peppercorn sauce, shropshire blue cheese, £3 each

sides

buttered greens, hand cut chips, potato fries

rocket, truffle oil + parmesan salad, £4 each

sandwiches

turkey club, bacon, gem lettuce, tomato, mayo £8
pan fried bavette steak, red onion jam, rocket, truffle mayo £10
smoked salmon, mascarpone, watercress £8
pearl wen brie, cranberry + rocket £8
all served on ciabatta, with homemade coleslaw, potato fries

desserts

chocolate ganache
orange parfait, cinnamon sponge, chocolate sorbet
£8 ½

traditional christmas pudding
brandy sauce, orange
£8

mulled spiced panna cotta
cranberry + red wine compote, ginger crumb, cinnamon ice cream
£8 ½

iced banana parfait
banana bread, toffee sauce, chantilly cream
£8

homemade ice creams + sorbets
£5½

chef's selection of 5 british cheeses
oat crackers, chutney, compressed celery, tea soaked fig
£14

salted caramel espresso martini £8
eggnog £7½

coffee + mince pie

all of our dishes are designed to be part of a three course meal, and are made from fresh using local produce.*all of our dishes are prepared in a kitchen that handles nuts. *some of our dishes contain raw or lightly cooked eggs.*if you have any further dietary requirements, please bring it to your server's attention