

lunch menu

starters + nibbles

- marinated olives and cornichons £5
- king prawn pil pil, garlic + chilli, bread £7
- crushed avocado + flatbread, garlic + coriander salsa £6
- whitebait + lemon mayo, dressed rocket £6
- chef's homemade soup of the day £6 ½
- chicken + duck liver parfait, red onion jam, sourdough £8
- brown crab bavaroise, pickled apple, dashi jelly + coriander £8 ½

boards

- platter of local charcuterie + cheeses, toasted bread, onion jam £15
- baked camembert, red onion jam, croutes £13.95
- prawn pil pil, whitebait, scampi, smoked salmon, brown bread £14

mains

- pork belly, wild mushrooms, pearl barley, kale + mashed potato £18
- seabass, white bean puree, charred gem heart, brown shrimps, confit lemon oil, romanesco £ 19
- confit duck leg, apple puree, tenderstem, dauphinoise potato, red wine gravy £ 16 ½
- potato gnocchi, curried cauliflower, mango gel, carrot bhajis, golden raisins, coriander £17
- steak burger, truffle mayo, bacon, rocket, brioche bun, onion jam, cheese + chips £15
- local butchers sausage, creamed potato, buttered greens + onion gravy £14
- shropshire gold battered fish, crushed peas, handcut chips, tartare sauce £15

steaks

- 8oz sirloin steak, tomato, mushroom duxelle, rocket, parmesan + truffle salad, hand cut chips £23
- 8oz fillet steak, tomato, mushroom duxelle, rocket, parmesan + truffle salad, hand cut chips £26
- peppercorn sauce, shropshire blue cheese, £3 each*

sides

- gratin dauphinoise, organic star anise carrots, greens, hand cut chips, rocket + parmesan salad £4 each

sandwiches

scampi po'boy, lemon mayo, garlic + chili dressing £8
cajun chicken, baby gem + mint yoghurt £8
steak, red onion jam, rocket + tomato £10
avocado, blue cheese, pickled walnuts £8
smoked salmon, avocado, rocket £8

desserts

brandy snap mille-feuille, apples, cinnamon cream, pistachio ice cream £8 ½
coffee panna cotta, dark chocolate ganache, milk ice cream, caramel, coco nibs £8 ½
lemon meringue pie, lemon curd, iced lemon parfait, meringue, raspberry sorbet £8 ½
praline moelleux, orange ice cream £8 ½
please allow for 10 minutes cooking time
homemade ice creams + sorbets £5½
chef's selection of 5 british cheeses oat crackers, chutney, compressed celery,
tea soaked fig £14
after dinner coffee 3 petit fours £5

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