

## **lunch menu**

### **starters + nibbles**

marinated olives and cornichons £5

prawns, garlic butter, bread £9

crushed avocado + flatbread, garlic + coriander salsa £6

whitebait + lemon mayo, dressed rocket £6

chef's homemade soup of the day £7

chicken + duck liver parfait, red onion jam, chicory + brioche £8

asparagus + parmesan on toast £7

### **boards**

platter of local charcuterie + cheeses, toasted bread, onion jam £16

baked camembert, red onion jam, croutes £14

bloody mary prawns, smoked salmon, whitebait, fish goujons, tartar sauce + toasted bread  
£15

### **mains + pub classics**

chef's pie of the day, peas, handcut chips + gravy £14

asian pork belly salad, red cabbage, bean sprouts + chilli, lime, coriander, honey + soy  
dressing £18

moroccan lamb tagine, coriander + mixed pepper couscous + flatbread £18

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 £24

8oz fillet steak, tomato, mushroom duxelle, rocket, parmesan + truffle salad,  
hand cut chips £27

*peppercorn sauce, shropshire blue cheese, £3.50 each*

### **sides**

truffle dressed lane cottage salad, new potatoes + wild garlic butter, buttered greens, hand  
cut chips  
£4 each

### **sandwiches**

#### **served with red cabbage slaw and fries**

- jerk chicken + mango mayonnaise in a tortilla wrap £8
- bloody mary prawns, baby gem, tomato on rye bread £8
- steak, red onion jam, rocket + tomato on ciabatta £10
- avocado, blue cheese, pickled walnuts in a tortilla wrap £8
- smoked salmon, cream cheese, cucumber on rye bread £8

### **desserts**

- passionfruit delice, lime + chilli curd, tropical fruit salsa, coconut sorbet £8
- iced vanilla parfait, poached rhubarb, oat crumble, rhubarb gel, rhubarb crisp £8½
- earl grey pannacotta, strawberry, earl grey macaron, scone ice cream £8
- dark chocolate mousse, peanut butter ice cream, caramel donut £8½
- homemade ice creams + sorbets £6½
- 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

The "Crystal Room" is the ideal setting for any private dining or family celebration. Weddings, birthday dinners and Christenings are among some of the celebrations catered for.

For more details why not speak to a member of reception today.