

Our Local Suppliers

Hollowdene Hens – Eggs

Corbetts – Meats + Game

Severn + Wye Smoked Fish – Kippers, Haddock + Smoked Salmon

Kingfisher Brixham – Fish

Neil France – Fruit + Vegetables

Nibbles

Crispy Squid Sweet Chili Sauce **£7.00**

Nocellara Olives **£4.00**

Starters

Artichoke + Pear Soup

Roquefort Mousse **£7.00**

Gin Cured Salmon

Grapefruit ~ Dill Emulsion **£8.00**

Chicken Liver Parfait

Fig Chutney ~ Radicchio ~ Brioche **£9.00**

Chicken + Pheasant Terrine

Sourdough Croutes ~ Frisée Lettuce **£9.00**

Roast Beetroot

Glazed Golden Cross Goats Cheese ~ Hazelnut ~ Apple **£8.00**

Mains

Guinea Fowl Breast

Hispi Cabbage ~ Glazed Onions ~ Game Jus **£22**

Pressed Belly Pork + Pork Tenderloin

Koffmans Cabbage ~ Pancetta ~ Potato Puree ~ Cider + Sage Jus **£21.00**

Pan Fried Seabass

Parmentier Potatoes ~ Wilted Spinach ~ Brown Shrimp ~
White Wine Cream Sauce ~ Dill **£18**

Shropshire Beef Burger

Brioche Bun ~ Vintage Cheddar ~ Onion Marmalade ~ Triple Cooked Chips **£16.00**

Shropshire Beer Battered Fish + Chips

Crushed Peas ~ Tartar Sauce ~ Triple Cooked Chips **£16.00**

Wild Mushroom Risotto

Roast Mushrooms ~ Parmesan ~ Chervil ~ Crème Fraiche **£17**

Shropshire Beef

All of our beef is matured for a minimum of 21 days and comes from mature herds
Served with Vine Tomato ~ Mushroom Duxelles ~ Rocket + Shallot Salad ~
Triple Cooked Chips

10oz Sirloin

£24

Sauces

Peppercorn

Shropshire Blue Cheese

£4.5 each

Sides

Buttered Greens ~ Rocket, Parmesan, Truffle + Shallot Salad
Tenderstem Broccoli, Dukka ~ Hand Cut Chips

£4.5 each

Desserts

Cappuccino Parfait,

Salted Caramel ~ White Chocolate **£8.00**

Lemon Meringue Pie,

Raspberry Sorbet **£7.00**

Chocolate Delice

Salted Caramel ~ Peanut Butter Ice Cream ~ White Chocolate Crumb **£8.00**

Selection Of 3 British Cheese,

Chutney ~ Peters Yard Crackers ~ Compressed Celery **£9.00**

Extra Bread £1.50