



Nibbles

- Marinated nocellara olives (v,vg) £5
- Mini sticky sausages, honey and sesame seeds £6
- Crispy potato skins & garlic mayonnaise (v,vg) £4.5
- Spicy battered cauliflower fritters, indian-spiced yogurt (v,vg) £5
- Marinated white anchovies in oil £5
- Homemade bread board (v,vg) £5

Starters

- Garlic bread/garlic bread with cheese (v) £5/6
- Soup of the day, homemade bread (v) £6.5
- Feta cheese filo parcel, hot honey (v) £7
- Lightly dusted calamari, garlic mayonnaise £8
- Salmon & dill rilette, homemade toast, pickled fennel salad £8.5
- Panko-breaded pulled pork bon-bons, apple & cider purée £8.5
- Chinese pork Shumai dumplings & sweet soy dipping sauce £8.5
- Smoked duck breast salad, spiced orange compote & toasted pinenuts £9
- Crevette prawns in garlic butter, homemade bread £10

Sharing

Loaded potato skins - Crispy potato skins, farmhouse cheddar, chive creme fraiche, streaky bacon bits & spring onions £12

Piggy plank - Pulled pork bon-bons, BBQ burnt ends, mini sticky sausages, Serrano ham, homemade crackling, apple & cider purée £22.5

Seafood sharer- lightly dusted calamari, garlic crevette prawns, salmon & dill rilette, classic prawn cocktail, beer battered fish goujons, smoked salmon, tempura king prawns, homemade toasted bread, tartare sauce & garlic mayonnaise dips £30

Baked Camembert - baked-in-box rosemary & garlic studded Camembert, toasted homemade bread and chutney (v) £12.5

Charcuterie board - deli cured meats, stuffed peppers and artichokes £12.5

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.

The Grill

32 day-aged steak served with chunky chips, onion rings, grilled mushroom & plum tomato
Choice of peppercorn or blue cheese sauce, garlic butter or marrowbone butter

10oz Rump (High flavour, some marbling of fat) £23
10oz Sirloin (Rich fat, leaner meat than Ribeye) £27
8oz Fillet (Premium cut, emphasis on tenderness) £32
16-20oz T-bone (comprises best of the fillet and sirloin) £45

Add Crevette Prawns in garlic butter £10

Classic Mains

Wild mushroom and wilted spinach risotto, Parmesan cheese (v, vg available)
£16

Add chicken for £5

Pan-fried gnocchi, roasted butternut squash & sage, Wrekin Blue cheese (v, vg available)
£16

Pie of the day, puff pastry top & chunky chips
£18.5

Buttermilk-fried chicken fillet burger, lettuce & beef tomato, sriracha mayonnaise
with skinny fries & seeded rainbow slaw
£18

8oz bacon chop, cider & wholegrain mustard sauce, pineapple fritter, mushroom & tomato,
chunky chips
£18.5

Add 2 free-range fried eggs £2

8-10oz lager-battered, North-Atlantic haddock fillet & chips, garden peas & chunky tartare sauce
regular £19/small £14

Add chip-shop curry sauce £2

“Fish of the day” - see our board for today’s seasonal offering
Market Price

Seared five-spiced duck breast, sticky Asian Teppanyaki noodle stir-fry
£21.5

Sides

Rocket & Parmesan salad (v) £3.5
Rainbow slaw & toasted seeds (v) £3.5
Chunky chips/skinny fries (v, vg) £4
Daily vegetables (v,vg) £4.5
Onion Rings £3