



## Nibbles

- Roasted Padron peppers, olive oil, sea salt (v, vg) £4
- Crispy potato skins & garlic mayonnaise (v,vg) £4.5
- Marinated nocellara olives (v,vg) £5
- Feta stuffed red peppers (v) £6
- Marinated white anchovies in oil £5
- Homemade focaccia, olive oil & balsamic (v,vg) £6

## Starters

- Garlic bread/garlic bread with cheese (v) £5/6
- Soup of the day, homemade bread (v) £6.5
- Classic hummus with harissa-roasted chickpeas & chilli oil, toasted pitta (v,vg) £6.5
- Feta cheese filo parcel, hot honey (v) £7
- Lightly dusted calamari, garlic mayonnaise £8
- Korean-style spicy sticky wings £8
- Local buttermilk-fried pheasant goujons, honey & mustard sauce £8
- Old-school prawn cocktail, gem lettuce, brown bread & butter £8
- Chicken liver and orange parfait, homemade toast and onion relish £8.5
- Pulled pork quesadilla, Ancho chilli salsa rojo £8.5
- Smoked mackerel rilette, homemade toast, pickled fennel salad £8.5
- Chinese pork Shumai dumplings & sweet soy dipping sauce £8.5
- 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

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

**Asian sharer**- Pork Shumai dumplings, sticky soy, duck spring rolls, hoi sin, spicy Korean chicken wings, prawn Shui Kow dumplings, sweet chilli, prawn crackers, Asian slaw £26

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

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

served with chunky chips, onion rings, grilled mushroom & plum tomato

10-12oz British pork chop, Bramley apple & Shropshire blue cheese gratin £19

32 day-aged British beef steaks

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) £29

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

Korean-style beef burger, homemade charcoal bun, crunchy slaw, sliced cheese, sesame fried egg, chilli garlic mayonnaise, hoisin ketchup & skinny fries

£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, chip-shop curry sauce & chunky tartare sauce

regular £20/small £15

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

Market Price

Classic chicken Kyiv stuffed with roasted garlic and chive butter, skinny fries and angel hair slaw

£19.5

## 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