

Starters

- Marinated Olives, Hummus, Focaccia, Olive Oil, Balsamic (V, VE, GFOR) £7.25
- Moonshine & Fuggles Gin Cured Salmon, Beetroot, Lemon Savoury Biscotti (GFOR) £9.50
- Shropshire Blue Cheese, Poached Pear, Cumberland Sauce, **Candied Walnuts** (V, GF) £8.50
- Parmesan Truffle Arancini, **Pesto** Mayonnaise (V) £8.25
- Pulled Pork Beignets, Apple Pearls, Apple Puree (GF) £8.25
- Daily Soup, Croutons, Bakery Bread (V, GF) £7.25

Mains

- Pulled Lamb Shoulder, Goats Cheese, Lamb Confit Potato, Anchovies, **Pistachio**, Salsa Verde (GFOR) £24.00
- Breast of Chicken, Bacon Crumb, Dauphinoise Potato, Parsnip, Peppercorn Sauce £19.50
- Pan Seared Sea Bass, Leek Mustard Potato Cake, Cavalo Nero, Parsley Sauce £20.00
- 8oz Beef Sirloin, Bacon, Blue Cheese Glaze, Dauphinoise Potato, Red Wine Jus (GF) £28.00
(£7.00 Supplement for dinner inclusive guests)
- 8oz Beef Sirloin, Triple Cooked Chips, Flat Mushroom, Plum Tomato, Peppercorn Sauce (GF) £27.00 (£7.00 Supplement for dinner inclusive guests)
- Beer Battered Haddock, Triple Cooked Chips, Tartare Sauce, Pea Puree, Curried Mayonnaise £17.50 (GFOR)
- Aubergine Katsu Curry, Fragrant Rice, Pickled Chilli, Coriander, Lime (V, VE, GFOR) £16.00
- Leek and Smoked Cheese Tart, Dauphinoise Potato, Leek Parsley Sauce (V) £16.50
- Katsu Chicken Curry, Fragrant Rice, Pickled Chilli, Coriander, Lime (GFOR) £17.50
- Cured Bacon Loin, Fried Eggs, Triple Cooked Chips, Tomato, Watercress (GF) £16.50

Sides

- Triple Cooked Chips £5.00
- Truffle and Parmesan Chips £6.00
- Fries £4.50 Side Salad £4.50
- Vegetables £5.00 Dauphinoise £4.50

Desserts

Vanilla Crème Brulee, Shrewsbury Biscuit (GFOR) £8.50

Lemon Posit, Blueberry, Crushed Meringue (GFOR) £8.50

Sticky Toffee Pudding, Homemade Vanilla Ice cream, Caramel Sauce £8.50

Warm Chocolate Brownie, Brownie Crumb, Chocolate sauce £8.50

Cheeseboard Inc –

Smoked Apple Wood, Somerset Brie, Mature Cheddar, Shropshire Blue (GFOR) £9.50

(£3.50 Supplement for dinner inclusive guests)

Hot beverages

Americano £2.95

Espresso £2.75

Double espresso £2.95

Cappuccino £3.50

Latte £3.50

Hot chocolate £3.50

Pot of tea for one £2.95

Speciality and fair-trade teas £3.00

Liquor Coffee Selection £7.95

Extended drinks list available, please ask our team

GFOR – Gluten Free on Request

VE – Vegan

V – Vegetarian

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy or intolerance, please speak to the duty manager before placing your order.