

APPETISERS

GARLIC ARTISAN SOURDOUGH FLATBREAD (v)	5
ADD CHEESE (v)	1
MIXED OLIVES (ve)(gf)	3.5
PAN FRIED CHIPOLATAS IN HONEY, SERVED WITH A GRAIN MUSTARD MAYONNAISE	4
CRISPY HALLOUMI FRIES WITH SWEET CHILLI DIP (v)(gf)	5
PORK CRACKLING WITH APPLE & CORIANDER SAUCE (gf)	4
HOMEMADE BREADS WITH FLAVOURED BUTTER, BALSAMIC VINEGAR AND OLIVE OIL (v)	4
HOUMOUS WITH LEMON, SESAME, OLIVE OIL AND SEA SALTED TORTILLAS (ve)	4

SALADS

CRISP GEM LETTUCE WITH ANCHOVIES, CROUTONS, BACON, PARMESAN AND A LEMON & GARLIC MAYONNAISE DRESSING	STARTER 8	MAIN 14
SUPER FOOD MIXED SALAD WITH BEETROOT, AVOCADO, QUINOA, PEAS, POMEGRANATE, PUMPKIN SEED, CUCUMBER, TOMATO, RED ONION AND A BALSAMIC DRESSING (ve)(gf)	8	14
CRISPY CHILLI BEEF SALAD WITH ROASTED CASHEW NUTS AND A THAI DRESSING (n)	9	15.5

STARTERS

SOUP OF THE DAY WITH HOMEMADE BREAD AND FLAVOURED BUTTER (v)	4.5
SALT AND PEPPER SQUID WITH SPICED DIPPING SAUCE (gf)	6.5
CARPACCIO OF BEEF WITH LEMON POTATO SALAD AND HORSERADISH CREAM	7
GOATS CHEESE AND RED ONION TART WITH TOASTED WALNUTS, MIXED LEAVES AND BALSAMIC GRAPES (v)(n)	6.5
CONFIT OF SHROPSHIRE DUCK WRAPPED IN PARMA HAM WITH ROASTED APPLE PUREE AND AN ELDERFLOWER DRESSING (gf)	8
SAUTÉED QUEEN SCALLOPS WITH SPICY RED PEPPER PUREE, SHELLFISH VELOUTÉ AND CAVIAR	8.5
MARINATED SUN BLUSHED & PLUM TOMATOES, MOZZARELLA, OLIVES AND PESTO (v)(gf)	6.5

MAIN DISHES

WILD MUSHROOM & SPINACH CALAMARATA PASTA WITH A PARMESAN CREAM SAUCE (v)	13
ADD A CHAR-GRILLED CHICKEN BREAST	4
LOCALLY SOURCED BRAISED ‘SHIRE’ BELLY PORK WITH POTATO ROSTI, CHARRED BROCCOLI, ROASTED VINE PLUM TOMATO AND A MADEIRA JUS (gf)	15
LOCALLY SOURCED PAN FRIED ‘SHIRE’ LAMB RUMP WITH WINTER GREENS, BUTTERY MASH AND A RED CURRENT JUS (gf)	18
GRILLED CHESHIRE PORK & LEEK SAUSAGES WITH MASH, BLACK PUDDING FRITTER AND A RED ONION JUS	13

STEAKS

HEREFORDSHIRE BEEF STEAKS, ALL AGED FOR 28 DAYS. SERVED WITH CONFIT VINE PLUM TOMATOES, SAUTÉED MUSHROOMS, THICK CUT CHIPS AND A DRESSED ROCKET SALAD (gf)		
NEW 16oz T-BONE	32.5	
8oz FILLET STEAK	28.5	
10oz RIB EYE STEAK	26	

HERB CRUSTED ATLANTIC COD WITH CHILLI KING PRAWNS, BLACK LINGUINI AND A SWEET PLUM TOMATO COULIS	18
ROASTED TOFU, TURMERIC RICE, STIR FRIED VEGETABLES AND SOY & CHILLI SAUCE (ve)(gf)	14
BAKED BUTTERFLY SEABASS WITH CRUSHED NEW POTATOES, PAK CHOI AND A SUN BLUSHED TOMATO RELISH (gf)	17
EDAMAME BEAN, PEA & CANNELLINI BEAN PAPPARDELLE WITH A WHITE WINE CHIVE CREAM SAUCE (v)	12
SALMON STEAK WITH BUTTERED NEW POTATOES, CONFIT VINE PLUM TOMATOES AND DRESSED ROCKET (gf)	18

STEAK SAUCES

PINK, GREEN & BLACK PEPPERCORN SAUCE	2
GARLIC BUTTER	1
SUN BLUSHED TOMATO BUTTER	1.5

BURGERS

7oz STEAK BEEF BURGER WITH MATURE CHEDDAR, BACON, FRIED ONIONS ON A TOASTED PRETZEL BUN, GEM LETTUCE, TOMATO, BURGER RELISH AND THICK CUT CHIPS	15.5
CAJUN CHICKEN BREAST BURGER ON A TOASTED PRETZEL BUN WITH GEM LETTUCE, TOMATO, SWEET CHILLI SAUCE AND THICK CUT CHIPS	14.5
SPICY HALLOUMI BURGER ON A TOASTED PRETZEL BUN WITH GEM LETTUCE, TOMATO, HERB MAYONNAISE AND THICK CUT CHIPS (v)	13.5

SIDES

THICK CUT CHIPS (v)(gf)	3
THICK CUT CHIPS WITH TRUFFLE & PARMESAN (v)(gf)	4
CREAMY MASH (v)(gf)	3
ROCKET AND PARMESAN SALAD WITH A BALSAMIC GLAZE (v)(gf)	3
CHARRED BROCCOLI AND TOASTED ALMONDS (v)(n)(gf)	3
CRISPY HALLOUMI FRIES (v)	5
HOUSE SALAD WITH CHILLI AND A HONEY DRESSING (v)(gf)	3