

Sample Menu – dishes change frequently

Starters

Homemade carrot and coriander soup, curried shallots v	 £4.50
Chicken liver paté, toasted brioche, plum and apple chutney	£4.50
Tempura battered cod cheeks, sweet pepper aioli	£5.25
Crab and crayfish spring roll, mouli, carrot and watercress salad, Oriental dressing	£6.25
Baked flat mushroom, black pudding, poached egg and tomato salsa v	 £5.95
Confit duck leg salad, pomegranate, pineapple and wasabi peas	 £6.95
Goat's cheese and sun blushed tomato tart, pesto and balsamic reduction v	£6.25
Smoked haddock and leek risotto, poached egg, Parmesan crisp	 £6.50
Home smoked chicken and pheasant terrine, redcurrant, orange and Port syrup	£5.95
Duo of melon, prosecco sorbet and white peach dressing v	 £4.95

Main Courses

Cherrington Farm 8oz sirloin steak,	£21.50*
Cherrington Farm 10oz rump steak,	£19.85*
<i>Our steaks are cut from cattle reared in large grass fields around a nearby farm at Cherrington, Shropshire Served with hand cut chips from Chadwell Grange Farm potatoes, grilled English heirloom tomato, mushrooms and onion rings With a choice of peppercorn sauce, Diane sauce or café de Paris butter</i>	£2.00
Butternut squash, beetroot and mascarpone risotto, v	£12.95
<i>Garlic bread</i>	
Salmon, crayfish and samphire Wellington,	£15.50
<i>Rock salted new potatoes, dill cream sauce and fresh vegetables</i>	
Buttercross Farm duo of pork: belly and tenderloin fillet,	 £14.50
<i>Parsnip purée, fondant potato, cabbage and bacon, red wine jus</i>	
Pan fried rump of lamb,	 £17.95
<i>Butternut squash purée, redcurrant jus and baby vegetables</i>	
Moroccan chicken breast,	£13.95
<i>Flavoured with apricots, sultanas, cous cous and flat bread</i>	
Roasted Mediterranean vegetable fettuccine, v	£11.95
<i>Dolcelatte cheese, tomato basil sauce and olive, rocket and sunblushed tomato salad</i>	
Pan fried seabass	 £15.50
<i>Mediterranean vegetables, artichokes, green beans and chorizo salsa</i>	
Braised beef bourguignon	 £15.95
<i>Herb mash, parsnip crisps and fresh vegetables</i>	

Side Orders

Seasonal fresh vegetables	£2.50
Chunky hand cut chips	£2.50
Marinated olives	£2.55
Freshly dressed house salad	£2.50

Vegetarian dishes v

Gluten free 

Desserts

Homemade mojito jelly, coconut ice cream	 £5.95
Passionfruit and lemon curd Pavlova	 £5.95
Rhubarb frangipane, raspberry sorbet	£4.95
Chef's selection of local and French cheeses Grapes, celery and fig chutney	£7.50*
Selection of dairy ice creams or sorbets, served in a chocolate wafer basket	£4.45
Chef's homemade fresh fruit salad	 £4.95
Hot Drinks	
Americano	£2.50
Cappuccino	£2.75
Espresso	£2.50
Selection of Teas, Earl Grey, Breakfast, Peppermint, Camomile, Fruit Teas	£2.50
Hot Chocolate	£2.75
After dinner drinks	
Jameson Irish coffee	£4.15
Liqueur coffee	£4.15
<i>Baileys, Tia Maria, Cointreau ... please ask for other liqueurs</i>	
Cockburns Ruby Port	£2.70
Jameson Irish Whiskey	£3.35
Johnnie Walker Black Label	£3.75
Glenmorangie 10 year old	£3.75
Glenffidich	£3.75
Martell VS	£3.35
A selection of liqueurs	£3.35
<i>Tia Maria, Drambuie, Cointreau, Grand Marnier, Baileys, Amaretto, Sambuca</i>	

*** Our dinner inclusive guests can enjoy a set 3 course menu,
With supplements applied...**

Steak dishes £6.00

Selection of cheeses £3.00

