

Evening (Tuesday – Saturday 6pm – 9pm)

Aperitif

'Spritz' Aperol, Limoncello, Campari, Hugo (elderflower), Pampelle (grapefruit) or Sarti <i>prosecco</i> , <i>soda</i> , <i>ice</i>	9.50
Negroni <i>Martini Rosso</i> , <i>Bombay Sapphire</i> , <i>Campari</i> , <i>fresh orange</i> , <i>ice</i>	9.50
Tanners Manzanilla Dry Sherry / Amontillado Medium-Dry Sherry 125ml	4.95
Kir Royale, <i>Crème de Cassis</i> , <i>cava</i>	5.50
Amaretto Sour, <i>Disaronno</i> , <i>citrus</i> , <i>sugar syrup</i> , <i>egg white</i>	9.50
Old Fashioned, <i>whiskey</i> , <i>sugar</i> , <i>bitters</i> , <i>orange</i>	9.75

Small Plates

Baked Bread & Olives, olive oil, balsamic (<i>v</i> , <i>gf adapt</i>)	5 / 9
Black Pudding Scotch Egg, homemade brown sauce, Shropshire Blue	9
Roast Tomato Risotto, mozzarella, basil pesto (<i>v</i> , <i>gf</i>)	8/15
Baked Smoked Haddock Pot, cheddar & white wine sauce, cheddar gratin, home baked bread	11
Pan Fried King Prawns, lime, chilli, garlic butter, spring onion, home baked bread (<i>gf adapt</i>)	10
Baked Camembert, thyme, garlic, red onion marmalade home baked bread (to share) (<i>gf adapt</i> , <i>v</i>)	14
Chicken Liver Parfait, red onion jam, toasted sourdough (<i>gf adapt</i>)	9
Chargrilled Halloumi, hot honey, tomato relish (<i>v</i> , <i>gf</i>)	9

Large Plates

Morville 8oz Fillet Steak, roast mushroom, shallot & vine tomatoes, hand cut chips, buttered green beans (<i>gf</i>)	35
<i>choice of sauce; garlic butter; peppercorn; Dianne</i>	
Crisp Belly Pork, black pudding crumb, cauliflower purée, mash, braised red cabbage, apple & cider sauce (<i>gf adapt</i>)	21
<i>add pan seared scallop(s)</i>	5
Half Roast Gressingham Duck, red wine sauce, red onion marmalade, buttered greens, chips (<i>gf</i>)	23
Curried Hake, prawns, cream coconut curry, steamed rice, homemade garlic naan	28
Pan Seared Lamb Rump, slow braised lamb shoulder Shepherd's Pie, roast carrot & parsnip, rosemary gravy (<i>gf</i>)	26
Pan Fried Seabass, pea & pancetta velouté, spring onion mash, garlic green beans (<i>gf</i> , <i>pescetarian adapt</i>)	24
Homemade Steak Burger, brioche bun, smoked Applewood, mustard mayo, tomato, salad & slaw, chips	18
Leek, Chestnut & Mushroom Pie, confit garlic mash, buttered greens (<i>v</i>)	19

Sides

Buttered Greens (<i>gf</i>)	4
Chips or Fries, plain or with garlic Butter & parmesan (<i>gf</i>)	
Dressed Salad & Slaw (<i>gf</i>)	
Garlic & Parmesan Ciabatta	

Desserts

Homemade Christmas Pudding, brandy Crème Anglaise	
Brioche Bread & Butter, forest fruit compote, clotted cream ice cream	
Dark Chocolate Tart, cherry compote, cherry sorbet (<i>gf</i>)	
Burnt Honey & Almond Pannacotta, roast balsamic fig (<i>gf</i>)	
Sticky Toffee Pudding, fudge sauce, vanilla ice cream	
'Apple Crumble' Tart, vanilla Crème Anglaise	
Cheeseboard, selection of English Cheeses, grapes, celery, red onion jam (<i>gf adapt</i>)	10
Affogato, vanilla ice cream, espresso (<i>gf adapt</i>)	4
<i>add a shot of liqueur, Amaretto, Baileys, Courvoisier, Jamesons, Tia Maria</i>	2.75
Cheshire Farm Ice Cream, <i>please ask for selection of flavours</i>	2

Dessert 'Tipples'

Taylors LBV Port 50ml 3.75 / Bottle 42 . Monbazillac, Château Le Fagé Dessert Wine 125ml 6 . Liqueur Coffee 6.25
White Russian (*vodka*, *Kahlua*, *milk*) 9.75 . Baileys/Amaretto Hot Chocolate with cream 7.25

~ please inform us of any dietary or allergy requirements ~
~ Vegan dishes available upon request in advance ~