

Sunday 12pm – 4pm Summer / 12pm – 5.30pm Winter

Aperitif

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

Small Plates

Homemade Soup (<i>v, gf adapt</i>)	6
Baked Bread & Olives, olive oil, balsamic (<i>v, gf adapt</i>)	5 / 9
Black Pudding Scotch Egg, homemade brown sauce, Shropshire Blue	9
Roast Tomato Risotto, mozzarella, basil besto (<i>v, gf</i>)	8 / 15
Breaded Cod Goujon, gem, tartare, lemon	8
Pan Fried King Prawns, garlic butter, chilli, lime, spring onion, home baked bread (<i>gf adapt</i>)	10

Roast

Topside of Bridgnorth Beef	
Slow Cooked Lamb Shoulder	
Turkey Breast, stuffing, pig in blanket	
Belly of Pork, crackling	
<i>all roasts are served plated with roast potatoes, roast carrot & parsnip, swede purée, savoy cabbage, Yorkshire Pudding, meat gravy (all gf adapt)</i>	
	17.50

Leek, Chestnut & Mushroom Pie, <i>vegetarian roast potatoes, roast carrot & parsnip, swede purée, savoy cabbage, Yorkshire Pudding, vegetarian gravy (v)</i>	
	16.50

Sides 4

Buttered Greens (*gf*) / Cauliflower Cheese (*gf adapt*) / Creamed Leeks (*gf adapt*) / Pigs in Blankets (£2 supplement)
 Braised Red Cabbage (*gf*)

Fish

Curried Hake, prawns, cream coconut curry, steamed rice, homemade garlic naan	28
Pan Fried Seabass, pea & pancetta velouté, spring onion mash, garlic green beans (<i>gf, pescetarian adapt</i>)	24

Dessert

Homemade Christmas Pudding, brandy Crème Anglaise	8
Brioche Bread & Butter, forest fruit compote, vanilla 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, please ask for selection of flavours	
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 ~