

Evening

For the Table

Marinated Olives (<i>v, gf</i>)	5
Baked Bread & Olives, extra virgin olive oil, balsamic (<i>v, gf adapt</i>)	6/10
Antipasti, Parma Ham, 'Shropshire Salumi' Salami & Chorizo, Manchego, olives, pickles, sundried tomato tapenade	12/24

Small Plates

Black Pudding Scotch Egg, homemade brown sauce, Shropshire Blue	10
Smoked Cheese Arancini, crisp fried risotto, Romesco sauce (<i>v</i>)	9
Seafood Cocktail, prawn, home cured salmon, Marie Rose, soft boiled quails' egg, brown bread (<i>gf adapt</i>)	15
Pan fried King Prawns, coconut Thai broth, lime, chilli, coriander, home baked bread (<i>gf adapt</i>)	10
Baked Goats Cheese, roast fig, beetroot, balsamic, crisp Parma Ham (<i>v adapt, gf</i>)	10/19
Chicken Liver Pâté, pickle, red onion marmalade, toasted sourdough (<i>gf adapt</i>)	10

Large Plates

Morville 8oz Fillet Steak, roast mushroom, homemade onion ring, vine tomatoes, hand cut chips, buttered greens or dressed salad (<i>gf adapt</i>)	
<i>choice of sauce; port wine; peppercorn; blue cheese</i>	36
'Tornados Rossini' Morville 8oz Fillet, chicken liver pâté, brioche crouton, sautéed spinach, potato gratin (<i>gf adapt</i>)	40
Crisp Belly Pork, black pudding bon bon, baked apple, summer greens, 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 or mash (<i>gf</i>)	25
Roast Fillet of Salmon, courgette ribbon, roast med vegetables, crushed garlic new potatoes, lemon & oregano oil (<i>gf</i>)	26
Homemade Beef Lasagne, cheddar gratin, garlic & parmesan ciabatta, dressed salad	24
Roast Cod Loin, spiced mussel curry sauce, steamed rice, raita, mango relish (<i>gf</i>)	24
Homemade Steak Burger, brioche bun, smoked Applewood, mustard mayo, tomato, salad & slaw, chips, onion ring	19
Spanakopita, spinach & feta filo pie, Mediterranean salad (<i>v</i>)	16

Sides

Buttered Greens (<i>gf</i>)	4
Dressed Salad & Slaw (<i>gf</i>)	4
Hand Cut Chips or Fries (<i>gf</i>)	4
<i>(add garlic butter & parmesan 50p)</i>	
Ciabatta Style Garlic & Parmesan Bread	4
Garlic Mushroom Gratin (<i>gf adapt</i>)	5
Roast Mediterranean Vegetables (<i>gf</i>)	5

Desserts

Brioche Bread & Butter, summer fruits compote, clotted cream ice cream	
Dark Chocolate Delice, salted caramel, coffee ice cream (<i>gf</i>)	
Lemon Curd Cheesecake, blueberry coulis, blueberry meringue	
Sticky Toffee Pudding, fudge sauce, honeycomb, vanilla ice cream	
Vanilla Crème Brûlée, butter shortbread (<i>gf adapt</i>)	
Cheeseboard, selection of English Cheeses, grapes, celery, red onion marmalade (<i>gf adapt</i>)	11
Affogato, vanilla ice cream, espresso (<i>gf adapt</i>)	4.50
<i>add a shot of liqueur, Amaretto, Baileys, Courvoisier, Jamesons, Tia Maria</i>	2.95
Cheshire Farm Ice Cream, please ask for selection of flavours	2

Dessert 'Tipples'

Taylors LBV Port 50ml 3.95 / Bottle 42 . Monbazillac, Château Le Fagé Dessert Wine 125ml 6 . Liqueur Coffee 7.25
White Russian (*vodka, Kahlua, milk*) 9.75 . Baileys/Amaretto Hot Chocolate with cream 7.50

~ please inform us of any dietary or allergy requirements ~

~ Vegan dishes available upon request in advance ~