

Sunday

For the Table

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

Small Plates

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| Black Pudding Scotch Egg, homemade brown sauce, Shropshire Blue | 10 |
| Smoked Cheese Arancini, crisp fried risotto, Romesco sauce (<i>v</i>) | 9 |
| Pan Fried King Prawns, Thai coconut sauce, lime, chilli, coriander, home baked bread (<i>gf adapt</i>) | 10 |
| Seafood Cocktail, prawns, home cured salmon, Marie Rose sauce, soft boiled quail's egg, brown bread (<i>gf adapt</i>) | 15 |
| Chicken Liver Pâté, pickle, red onion marmalade, toasted sourdough (<i>gf adapt</i>) | 10 |

Roast

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| 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> | |
| | 18.50 |

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|---|-------|
| Leek, Mushroom & Cheddar Pie, <i>homemade shortcrust pastry, vegetarian roast potatoes, roast carrot & parsnip, swede purée, savoy cabbage, Yorkshire Pudding, vegetarian gravy (v)</i> | 16.50 |
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Sides

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| Buttered Greens (<i>gf</i>) | 4 |
| Cauliflower Cheese (<i>gf adapt</i>) | 5 |
| Creamed Leeks (<i>gf adapt</i>) | 4 |
| Pigs in Blankets | 6 |

Fish

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| Roast Fillet of Salmon, courgette ribbon, roast med vegetables, crushed garlic new potatoes, lemon & oregano oil (<i>gf</i>) | 26 |
| Roast Cod Loin, Parma Ham, Hasselback potatoes, local asparagus, lemon butter sauce (<i>gf, pesc adapt</i>) | 25 |

Dessert

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| Brioche Bread & Butter, summer fruits compote, clotted cream ice cream | 9 |
| Dark Chocolate Delice, salted caramel, coffee ice cream (<i>gf</i>) | |
| Sticky Toffee Pudding, fudge sauce, honeycomb, vanilla ice cream | |
| Lemon Curd Cheesecake, blueberry coulis, blueberry meringue | |
| Vanilla Crème Brûlée, <i>butter shortbread (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, <i>please ask for selection of flavours</i> | |

Dessert 'Tipples'

Taylors LBV Port 50ml 3.95 / 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 ~