

## Sunday

### For the Table

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

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

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 &amp; parsnip, swede purée, savoy cabbage, Yorkshire Pudding, meat gravy (all gf adapt)</i>	
	18.50

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

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

Roast Fillet of Salmon, courgette ribbon, roast med vegetables, crushed garlic new potatoes, lemon & oregano oil ( <i>gf</i> )	26
Roast Cod Loin, spiced mussel curry sauce, steamed rice, raita, mango relish ( <i>gf</i> )	24

### Dessert

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 ~