

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
'Sharing Board' Baked Camembert, 'Shropshire Salumi' Salami, roast fig, honeyed nuts, maple butter, home baked bread (<i>gf adapt</i>)	16

Small Plates

Chorizo Scotch Egg, crackling crumb, tomato sauce, paprika	11
Mushroom & Emmental Croquette, date & shallot ketchup (<i>v</i>)	9
'Smokie' Smoked Haddock, mature cheddar & mustard sauce, home baked bread	12
Pan fried King Prawns, Thai Red Curry sauce, coriander relish, rice cracker, 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, fig chutney, date loaf (<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, cream spinach, potato terrine, port wine sauce (<i>gf adapt</i>)	40
Crisp Belly Pork, apple purée, cabbage & bacon bubble & squeak, roast roots, apple brandy sauce (<i>gf adapt</i>)	23
Slow Roast Lamb Shank, Rogan Josh, spiced butternut squash purée, steamed rice, raita, mango relish (<i>gf</i>)	25
Filo Fish Pie, cod, smoked haddock, prawn, cheese sauce, buttered greens	26
'Royle Sausage & Mash', house blend pork & beef sausages, mash, red wine gravy, crispy onion, braised red cabbage	23
Roast Fillet of Hake, tarragon cream sauce, mash, samphire (<i>gf</i>)	25
Homemade Steak Burger, brioche bun, smoked Applewood, mustard mayo, tomato, salad & slaw, chips, onion ring	19
Spanakopita, spinach & feta filo pie, Greek style Briam vegetable, tomato sauce (<i>v</i>)	17

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
Cabbage & Bacon Bubble & Squeak (<i>gf</i>)	

Desserts

Brioche Bread & Butter, cranberry, white chocolate ice cream	
Dark Chocolate Delice, salted caramel, peanut brittle, chocolate shard, coffee ice cream (<i>gf</i>)	
Cold Vanilla & Nutmeg Custard Tart, candied orange, vanilla Chantilly cream	
Sticky Toffee Pudding, fudge sauce, honeycomb, vanilla ice cream	
Bramley Apple Crumble, cinnamon, vanilla Crème anglaise	
Cheeseboard, selection of English Cheeses, grapes, celery, red onion marmalade, honeyed nuts (<i>gf adapt</i>)	12
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>	2
Rich Chocolate Salami, pistachio, cranberry, Mount Gay XO Rum, espresso	11

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, cream*) 9.75 . Baileys/Amaretto Hot Chocolate with cream 7.50

Please see our drinks list for our range of cocktails, Whisk(e)y's, Cognac's and more

~ please inform us of any dietary or allergy requirements ~