

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
'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, pork crackling crumb, tomato sauce, paprika	11
Mushroom & Emmental Croquette, date & shallot ketchup (<i>v</i>)	9
Pan Fried King Prawns, Red Thai Curry sauce, coriander relish, rice cracker, home baked bread (<i>gf adapt</i>)	10
'Smokie' smoked haddock, mature cheddar & mustard sauce, home baked bread	12
Chicken Liver Pâté, pickle, fig chutney, date loaf (<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, braised red cabbage, Yorkshire Pudding, meat gravy (all gf adapt)</i>	
	19.50

Leek, Mushroom & Cheddar Pie, <i>homemade shortcrust pastry, vegetarian roast potatoes, roast carrot & parsnip, swede purée, braised red cabbage, Yorkshire Pudding, vegetarian gravy (v)</i>	17.50
---	-------

Sides

Buttered Greens (<i>gf</i>)	4
Cauliflower Cheese (<i>gf adapt</i>)	5
Creamed Brussel Sprouts, Chestnut & Bacon (<i>gf</i>)	5
Pigs in Blankets	6

Fish

Filo Fish Pie, cod, smoked haddock, prawn, cheese sauce, buttered greens	26
Roast Fillet of Hake, tarragon cream sauce, mash, samphire (<i>gf</i>)	25

Dessert

	9
Brioche Bread & Butter, cranberry, white chocolate ice cream	
Dark Chocolate Delice, salted caramel, peanut brittle, coffee ice cream, chocolate shard (<i>gf</i>)	
Sticky Toffee Pudding, fudge sauce, honeycomb, vanilla ice cream	
Cold Vanilla & Nutmeg Custard Tart, candied orange, vanilla Chantilly cream	
Bramley Apple Crumble, cinnamon, vanilla Crème anglaise (<i>gf adapt</i>)	
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 (<i>gf</i>)	11

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, cream*) 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 ~