

• EVENING MENU



• FOR THE TABLE

Complimentary Bread, Butter, Bennet and Dunn Rapeseed Oil, Balsamic (gluten free bread available)

• TO SHARE

Charcuterie – Duck Liver Parfait, Cured Ham, Salami, Bresaola, Chutney, Pickles 11.00

Seafood Platter – Whitebait, Prawn Maryrose, Crayfish, Smoked Salmon, Tartare Sauce 12.00

• TO START

Broccoli and Stilton Soup 7.00
Herb Croutons

Scallops 11.50
Pancetta, Peas

Foie Gras and Duck Liver Parfait 8.50
Toast, Salad, Fig

Goats Cheese and Curd 8.00
Tomato, Beetroot, Fig

Beetroot Cured Salmon 8.50
Pickled Vegetables, Cream Cheese, Caviar, Lemon

• TO FOLLOW

Ribeye Steak 25.50

Rump Steak 21.50

Fillet Steak 28.50

Triple Cooked Chips, Cherry Vine Tomato, Peppercorn Sauce

British Fish and Shellfish Bouillabaisse 23.50
Bream, Mussels, Cod, King Prawns, Salmon

Roasted Pumpkin Risotto 18.00
Cornish Garlic Yarg, Spinach, Poached Egg

Wild Mushrooms 17.00
Chilli, Ginger, Coconut, Herb Rice

Duo of Lamb 23.00
Fondant Potato, Baby Vegetables, Red Wine Jus

Duck Breast 24.00
Bacon, Lentils, Red Chard, Port Reduction



• Evening Set Menu

• Bread, Butter, Local Rapeseed Oil, Balsamic

• To Start

Melon and Parma Ham

Prawn Cocktail

Tomato and Mozzarella

Wild Mushroom Soup

• To Follow

Rump Steak – Frites, Salad, Peppercorn Sauce

Pea and Mint Risotto – Pea Shoots, Dill Oil, Spinach

Fish and Chips – Battered Cod, Frites, Peas, Tartare Sauce

Beef Stroganoff – Herb Rice, Green Beans

• To Finish

Chocolate and Walnut Brownie

Pumpkin Pie

Ice-cream or Sorbet

Sheep Rustler and Wrekin Blue Cheese and Crackers

Two Courses 20.00 Three Courses 25.00