



## To start

### Nibbles

|                              |     |                            |     |
|------------------------------|-----|----------------------------|-----|
| Olives                       | 3.5 | Garlic focaccia (2 slices) | 3.0 |
| Warm ciabatta & balsamic oil | 3.0 | Goats cheese arancini      | 5.0 |

### Starter

|                                                                        |     |
|------------------------------------------------------------------------|-----|
| Devilled whitebait, aioli, & mixed leaf                                | 7.5 |
| Falafels, sweet chilli, & mixed leaf (V) (gf)                          | 7.0 |
| Halloumi fries, pomegranate, mint yoghurt, & rocket (vg)               | 7.5 |
| Brie parcels, apple, cranberry, & rocket (vg)                          | 7.5 |
| Tempura king prawns, sweet chilli sauce & mixed leaf                   | 8.0 |
| Garlic ciabatta, red onion, tomato, red onion, & mozzarella (4 pieces) | 5.0 |
| Sweet and spicy chicken wings (gf)                                     | 7.0 |
| Baked goats cheese, sun blushed tomatoes, wilted spinach (vg) (gf)     | 7.0 |

### Sharer

|                                                                             |      |
|-----------------------------------------------------------------------------|------|
| Garlic ciabatta, red onion, tomato, red onion, & mozzarella (8pieces)       | 8.50 |
| Homemade nachos, pulled pork, mozzarella, guacamole, salsa, & crispy onions | 8.50 |





## A la carte

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| Sea bass, truffle oil gnocchi, portobello mushroom, bacon, pea's, & asparagus      | 15.0 |
| Duck breast, hasselback potatoes, asparagus, & red wine jus (gf)                   | 17.0 |
| Half roasted chicken, garlic lemon butter, parmesan fries, & red cabbage slaw (gf) | 13.5 |
| Slow roasted belly pork, sausage stuffing, sweet potato fondant, & apple gravy     | 15.0 |
| Braised lamb shank, mint mash, fine beans, & mint gravy (gf)                       | 17.0 |
| Roast chicken breast, balsamic roasted tomatoes, asparagus, & goats cheese         | 13.5 |
| Beef brisket, mustard mash, tenderstem, & Guinness gravy (gf)                      | 14.0 |
| Cider steamed mussels, garlic cream, & fries (gf)                                  | 12.5 |

## Favourites

|                                                                 |      |
|-----------------------------------------------------------------|------|
| Gammon steak, free range eggs, beef tomato, field mushroom (gf) | 12.0 |
| Three tuns battered cod, mushy peas, tartare sauce, and chips   | 13.0 |
| Chicken, bacon, mushroom, and leek pie, topped with puff pastry | 13.0 |
| Mushroom, pea, and Shropshire blue risotto (V)(gf)              | 13.0 |
| Minute steak thinly beaten, garlic butter, & fries (gf)         | 12.0 |

## Sides

|                          |     |
|--------------------------|-----|
| Seasonal vegetables      | 3.0 |
| Portion of chips         | 3.0 |
| Mixed leaf salad         | 3.0 |
| Truffle & parmesan fries | 4.0 |
| New potatoes             | 3.0 |
| Onion rings              | 3.0 |
| Red cabbage slaw         | 3.0 |





## Steaks & burgers

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| Sirloin steak, 12 oz 28 day dry aged,                                              | 20.0 |
| Rib eye steak, 12 oz 28 day dry aged,                                              | 23.0 |
| Served with, field mushrooms, beef tomato, onion rings, chips, & a choice of sauce |      |
| Garlic butter                                                                      |      |
| Peppercorn                                                                         |      |
| Shropshire blue                                                                    |      |
| Mushroom & bacon                                                                   |      |
| Tempura prawns (£3 supplement)                                                     |      |
| Steak burger, onion marmalade, mixed salad, & chips                                | 13.0 |
| (With Shropshire blue, smoked Monterey Jack or mozzarella)                         |      |
| Mexican chicken burger, salsa, guacamole, nachos, mozzarella, & chips              | 13.0 |
| Thai spiced vegan burger, carrot, baby gem, tomato relish, & chips (V)             | 12.0 |
| Halloumi burger, sweet chilli sauce, gherkin, baby gem, & chips (vg)               | 12.0 |
| 'Moving mountains' vegan burger, tomato, onion, vegan mayo, & chips (V)            | 12.0 |

## Around the world

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| Red lentil, chickpea, red Thai curry (V) (gf)                         | 12.0 |
| Red Thai chicken curry, jasmine rice (gf)                             | 13.0 |
| Katsu curry, breaded chicken, & jasmine rice                          | 13.0 |
| Chicken fajitas, salsa, guacamole, sour cream, mixed salad, & fries   | 14.0 |
| Moroccan lamb kofta, feta, crispy salad, mint yoghurt, pitta, & fries | 14.0 |
| Chilli con carne, steamed rice, mozzarella, & nachos                  | 12.0 |
| Chicken tex mex, Cajun chicken breast, chilli, mozzarella, & nachos   | 14.0 |

## Salad

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| Moroccan spiced duck, pomegranate, feta, & dressed leaves (gf)                 | 13.0 |
| Steak, field mushroom, blue cheese, & dressed leaves (gf)                      | 13.0 |
| Honey baked goats cheese, raspberries, croutons, & balsamic glaze              | 12.0 |
| Spiced tender stem broccoli, chick pea, pomegranate, & dressed leaves (V) (gf) | 12.0 |





## Dessert menu

£6.0

Red velvet cheesecake

Caramel apple pie

Belgian waffle, salted caramel ice cream, caramel sauce

Chocolate brownie & ice cream

Salted caramel cheesecake

Lemon meringue roulade

Ice cream

Vanilla, strawberry, chocolate, salted caramel, honeycomb

1 scoop £2

2 scoops £3.5

3 scoops £5