



To start

Bread board - warm sourdough boule with butter 4.00 (V)

Lemon & thyme infused olives 3.25 (VE)

Starters

Chilli non-carne soup with pumpkin seeds, crème fraîche & toasted sourdough 5.75 (V)

Fried squid with a sweet chilli glaze 6.25

Mushrooms & Dolcelatte on toasted sourdough 5.75 (V)

Chicken wings in yakiniku BBQ glaze with Asian-style slaw 5.50

To Share - Rosemary & garlic Camembert, baked in sourdough with celery 13.00 (V)

To Share - Board of Calabrian cured meats, marinated tomatoes & olives with sourdough 14.50

Roasts

All our roasts come with a home-made Yorkshire pudding, roasted vegetables and braised red cabbage

28-day aged rib of beef, beef dripping roast potatoes & red wine jus 16.75 (A)

Half Shropshire roast chicken with pigs in blankets, beef dripping roast potatoes, gingerbread stuffing & chicken gravy 13.75 (A)

Nut roast, baby potatoes & vegetarian gravy 13.25 (V,N)

28-day aged rib of beef with Cherry Orchard pork loin, beef dripping roast potatoes & red wine jus 16.00 (A)

To Share - whole British chicken with pigs in blankets, beef dripping roast potatoes, gingerbread stuffing, & chicken gravy 25.50 (A)

Mains

Chicken, portobello mushroom, leek & pancetta pie with roasted roots with mash or triple-cooked chips 12.00 (A)

Vegan lasagne with butternut squash, peppers & courgettes 11.00 (A,VE)

Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce & ketchup (large- add £2.50) 12.95 (A)

Three-cheese macaroni baked with horseradish, mustard & a herb crumb 9.00 (V)

Handmade bacon & cheese British beef burger in a brioche bun with gherkin & fries (add a patty for 3.00) 12.95

Desserts

Salted honey tart with fresh cream & caramel sauce 6.00

Sticky toffee pudding with vanilla ice cream 6.00 (V,N)

Warm chocolate brownie with hazelnut ice cream 6.00 (V,N)

Ice cream - three scoops of hazelnut, chocolate or vanilla 4.00 (V,N)

Sides

Creamed leeks 3.25

Yorkshire pudding 0.50

Fries 3.25