

MARINATED OLIVES (VE) 3.00

BREAD BOARD (V) served with warm sourdough boule & butter **3.75**

ROSEMARY & GARLIC CAMEMBERT (V) baked in sourdough with celery **12.00**

THE CONTINENTAL BOARD Camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, olives & 'nduja sausage **26.00**

STARTERS

SCOTCH EGG with celeriac remoulade **4.50**

FRIED SQUID with a sweet chilli glaze **5.25**

WHITE BALSAMIC & TOMATO TARTE TATIN (VE) on an olive & rocket salad **5.00**

CHICKEN WINGS in yakiniku BBQ glaze & Asian-style slaw **4.75**

HAM HOCK, PEA & WILD GARLIC TERRINE served with beetroot piccalilli & Melba toast **5.00**

ROASTS

All our roasts come with a homemade Yorkshire pudding, roasted vegetables & braised red cabbage

SIRLOIN OF BEEF with beef dripping roast potatoes & red wine jus **11.75**

NUT ROAST (V) with baby potatoes & vegetarian gravy **10.25**

HALF SHROPSHIRE ROAST CHICKEN pigs in blankets, beef dripping roast potatoes, gingerbread stuffing & chicken gravy **10.75**

MAINS

HANDMADE BACON & CHEESE BRITISH BEEF BURGER in a brioche bun with gherkin & fries **10.50**

VEGAN LASAGNE (VE) with butternut squash, peppers & courgettes **9.00**

CHICKEN, PORTOBELLO MUSHROOM, LEEK & PANCETTA PIE with roasted roots served triple cooked chips **10.00**

WARM SPICED BUTTERNUT SQUASH & SUGAR SNAP SALAD (VE) in coconut & tumeric cream **7.50**
add halloumi or chicken for 2.00

SAUSAGE & MASH Cherry Orchard farm sausages, spring onion mash, crispy onions & red wine jus **9.50**

FISH & CHIPS ale-battered cod triple-cooked chips, mushy peas, tartare sauce & ketchup **10.25**

SIDES

WATERCRESS, SPINACH AND GRAN MORAVIA CHEESE SALAD (V) **3.25**

CREAMED LEEKS (V) **3.25**

SEASONAL VEGETABLES (V) **3.25**

CAULIFLOWER CHEESE (V) **3.25**

DESSERTS

STICKY TOFFEE PUDDING (V) **5.00**
& vanilla ice cream

GLAZED LEMON TART (V) **5.00**
served with raspberries & cream

CHEESE BOARD (V) **6.75**

CHOCOLATE TART (VE) **5.25**
with coconut ice cream & red fruits

BLACK FOREST ETON MESS (V) **5.00**