

MARINATED OLIVES (VE) 3.25

BREAD BOARD (V) served with warm sourdough boule & butter **4.00**

ROSEMARY & GARLIC CAMEMBERT (V) baked in sourdough with celery **13.00**

THE CONTINENTAL BOARD Camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, olives & 'nduja sausage **27.00**

STARTERS

SCOTCH EGG with celeriac remoulade **4.75**

FRIED SQUID with a sweet chilli glaze **6.00**

WHITE BALSAMIC & TOMATO TARTE TATIN (VE) on an olive & rocket salad **5.50**

CHICKEN WINGS in yakiniku BBQ glaze & Asian-style slaw **5.25**

HAM HOCK, PEA & WILD GARLIC TERRINE served with beetroot piccalilli & Melba toast **5.50**

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 **14.75**

NUT ROAST (V) with baby potatoes & vegetarian gravy **12.25**

HALF SHROPSHIRE ROAST CHICKEN pigs in blankets, beef dripping roast potatoes, gingerbread stuffing & chicken gravy **12.75**

MAINS

HANDMADE BACON & CHEESE BRITISH BEEF BURGER in a brioche bun with gherkin & fries **11.95**

VEGAN LASAGNE (VE) with butternut squash, peppers & courgettes **10.00**

CHICKEN, PORTOBELLO MUSHROOM, LEEK & PANCETTA PIE with roasted roots served triple cooked chips **11.50**

WARM SPICED BUTTERNUT SQUASH & SUGAR SNAP SALAD (VE) in coconut & tumeric cream **7.95**
add halloumi or chicken for 2.00

SAUSAGE & MASH Cherry Orchard farm sausages, spring onion mash, crispy onions & red wine jus **10.95**

FISH & CHIPS ale-battered cod triple-cooked chips, mushy peas, tartare sauce & ketchup **12.25**

SIDES

WATERCRESS, SPINACH AND GRAN MORAVIA CHEESE SALAD (V) 3.50

CREAMED LEEKS (V) 3.25

SEASONAL VEGETABLES (V) 3.50

CAULIFLOWER CHEESE (V) 3.25

DESSERTS

STICKY TOFFEE PUDDING (V) 5.50
& vanilla ice cream

GLAZED LEMON TART (V) 5.50
served with raspberries & cream

CHEESE BOARD (V) 7.75

CHOCOLATE TART (VE) 5.75
with coconut ice cream & red fruits

BLACK FOREST ETON MESS (V) 5.50