



SUNDAY LUNCH

STARTERS

Cream of Vegetable Soup and Homemade Foccacia (V,G)

Crispy Fishcake, Petit Salad & Curry Mayonnaise (G,D)

Ham Hock, Poached Egg, Foccacia Croute & Hollandaise Sauce

Grilled Halloumi, Red Peppers, Olives, Sunblush Tomatoes & Basil (V,G,D)

SHARING MEAT PLATTERS

28 Day Aged Roast Bridgnorth Beef (G,D)

Shropshire Half Roasted Chicken (G,D)

8 Hour Roasted Pork Belly (G,D)

Order Meat per person - all platters come with Dripping Coated Roast Potatoes, Yorkshire Pudding & Red Wine Jus, Vegetable Selection & Cauliflower Cheese

PLATED MAINS

Seared Cod Loin, Sauteed New Potatoes, Tenderstem & Warm Tartare Sauce (G,D)

Wild Mushroom, Garlic, White Wine, Pea & Herb Tagliatelle (V,G,D)

DESSERT

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (V,D)

Deep Fried Bread & Butter Pudding, Cinnamon, Chocolate Sauce & Vanilla Ice-cream

White Chocolate Panna-cotta, Winter Berry Compote & Honeycomb (G)

Selection Of Home-made Ice Cream - Vanilla, Strawberry, Chocolate (G,D,V)

Selection of British Cheeses, Chutney & Jacobs' Crackers (V) - £5 Supplement

1 course 16.95 2 courses 21.95 3 courses 26.95

Dishes with (V,G,D) can be adjusted to accommodate Vegetarian, Gluten free & Dairy free Diets with small changes to dishes. However it **is your responsibility to make us aware of any allergies** you may have, and we will endeavour to cater to your needs, but **we cannot guarantee that traces of allergens will not be present.**