

SPRING MENU

Appetisers...

A selection of Artisan breads made in Ackleton, served with extra virgin olive oil and balsamic dipping sauce £4.25(v)

Mediterranean olives stuffed with garlic £4.75 (gf) (v)

Mini sweet peppers stuffed with cream cheese £4.75 (gf) (v)

Appetiser platter, a selection of breads, olives and mini sweet stuffed peppers to share £13.75 (v)

Starters....

Soup of the day with crusty bread £6.75 (v)

Whitebait served with a homemade tartare sauce £7.95

Hearty smoked haddock chowder served with crusty bread £8.25

Asparagus and garlic mushrooms served on sourdough toast £7.95

Chicken liver pâté with a red onion marmalade, served with sourdough toast £7.95

Martin's award-winning Black pudding, stilton & smoked bacon salad £7.95

Sharing fish platter: crab, smoked salmon, sweet chilli prawns, smoked mackerel, salad and granary bread & butter £29.00

Main courses....

Pan fried chicken with a creamy garlic & herb sauce, mash potatoes & vegetables £17.90

Roasted loin of lamb with a red wine & rosemary sauce, served with dauphinoise potatoes & seasonal vegetables £20.90

Beef burger topped with a flat mushroom & stilton, in a brioche bun served with hand cut chips & salad £16.90

Pesto infused tagliatelle with Mediterranean vegetables in a tomato & garlic sauce, topped with melted brie £16.90 (v)

Steak & kidney pie cooked in ale with suet short crust pastry, hand cut chips & vegetables £16.50

Cajun chicken salad served with Cajun dressing and hand cut chips £16.90 (gf)

Warm broccoli and cheese tart served with salad and hand cut chips £16.90 (v)

10oz gammon and egg served with vine tomatoes, a baked field mushroom and hand cut chips £17.95

Fish ...

Fish of the day... market price

Fillet of Hake, served with asparagus and tarragon velouté, new potatoes and greens £20.90

Dressed crab salad, served with a lemon mayonnaise, granary bread & hand cut chips £19.25

Fillet of herb crusted cod served with a tomato sauce, pesto, pea puree, new potatoes and greens £20.90

Fillet of salmon, served with a garlic and chilli butter prawns, new potatoes and greens £20.90

Steaks.... (gf)

80z fillet 80z sirloin 120z ribeye

£32.00 £26.50 £29.50

All steaks served with vine tomatoes a baked field mushroom and hand cut chips Steaks can be served with peppercorn or creamy stilton or wild mushroom and red wine sauce, £2.95

Sides....

Hand cut chips £3.50 A selection of fresh vegetables £3.50 Mixed salad £3.50 Onion rings £3.50

Desserts

Warm chocolate brownie served with vanilla ice cream £7.25 Autumn fruits Pavlova £7.25 Blackcurrant sorbet £7.25 Bakewell tart served with vanilla ice cream £7.25 Home-made Honeycomb Ice cream £7.25 Treacle sponge served with custard £7.25

British cheese board. West Country mature cheddar, Smoked Applewood, Somerset Brie, Clawson Reserve blue Stilton served with a selection of biscuits, celery & apple and plum chutney £9.75

Freshly Ground Coffee provided by Shropshire Coffee Company or a Pot of Tea served with a Nibble of Tiffin

Espresso £2.60

Cappuccino £2.95

Latte £2.95

Double Espresso £3.80

Coffee £2.75

Baileys Latte £6.95 Liqueur Coffee £7.50

Pot of Tea £2.30 Fruit, Herb or Green Tea £2.30

All our food is freshly prepared in a small kitchen. We can therefore not guarantee that our food is allergen free.

If you have a food allergy or intolerance please speak to a member of staff.