



SUMMER MENU

Summer Menu....

Appetisers...

A selection of Artisan breads made in Ackleton, with extra virgin olive oil, balsamic dipping sauce £4.75(v)

Mediterranean olives stuffed with garlic £5 (v)

Mini sweet peppers stuffed with cream cheese £5 (v)

Appetiser platter, a selection of breads, olives, mini sweet stuffed peppers to share £14.75 (v)

Starters...

Soup of the day with crusty bread £7.25 (v)

Whitebait with homemade tartare sauce £8.50

Duo of smoked salmon & prawns, sweet chilli sauce, served with granary bread & butter £8.95

Creamy garlic mushrooms on sourdough toast (v) £8.50

Caramelised goats cheese with red onion marmalade & a walnut crumb on toast (v) £8.50

Chicken liver pâté, red onion marmalade with sourdough toast £8.50

Martin's award-winning black pudding, stilton & smoked bacon salad £8.50

Main courses...

Pan fried chicken with a creamy, white wine & mushroom sauce, roasted carrots, hispi cabbage, sautéed new potatoes £19.95

Roasted loin of lamb, red wine & rosemary sauce, dauphinoise potatoes, seasonal vegetables £23

Beef burger with American cheese, bacon, gherkins, crispy onions, BBQ sauce, in a brioche bun, hand cut chips, salad £18

Pesto infused tagliatelle with Mediterranean vegetables in a tomato & garlic sauce, topped with melted brie £17.90 (v)

Steak & kidney pie cooked in ale with suet short crust pastry, hand cut chips, seasonal vegetables £18.50

Cajun chicken salad or a Cajun chicken burger on a rustic bun with Cajun dressing, hand cut chips £18.50

Goats cheese, spinach & red pepper tart, mixed salad, hand cut chips £17.90 (v)

10oz gammon & egg, vine tomatoes, a baked field mushroom, hand cut chips £18.50

Fish...

Fish of the day... market price

Le Gruyère crusted halibut, leek fondue, broccoli, creamy white wine & tarragon sauce, sautéed new potatoes £24

Dressed crab salad with a lemon mayonnaise, granary bread & butter, hand cut chips £21

Thai red king prawn linguini, coconut sauce with chilli, ginger, garlic and lime juice, infused with coriander £22

Pan seared fillet of sea bass, chorizo ragout, sauce vierge, crushed new potatoes and greens £23

Steaks...

8oz fillet	8oz sirloin	12oz ribeye
£33.50	£28.00	£30.50

All steaks served with vine tomatoes a baked field mushroom, hand cut chips

Steaks can be served with peppercorn, creamy Stilton or wild mushroom & red wine sauce £2.95

Sides...

Hand cut chips £4.50 A selection of fresh vegetables £4.50 Mixed salad £4.50 Onion rings £4.50

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.

Most of our dishes can be made gluten free on request.

Desserts . . .

Warm chocolate brownie served with vanilla ice cream £7.95

Strawberry pavlova £7.95

Raspberry sorbet £7.95

Crumble of the day served with custard £7.95

Homemade honeycomb ice cream £7.95

Treacle tart served with custard £7.95

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 £9.95

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

Espresso £2.90

Cappuccino £3.50

Latte £3.50

Double Espresso £3.80

Coffee £3.25

Baileys Latte £6.95

Liqueur Coffee £7.50

Pot of Tea £2.90

Fruit, Herb or Green Tea £2.90