

## *Sample Evening Main Courses*

All our main courses are served with dishes of vegetables and potatoes, these are included in the price of each dish. Please ask if you would like more.

Home made bread rolls £1.95

Roast Welsh-border cushion of lamb, braised pea, broad bean and spinach pearl barley with a lamb and mint jus ~ £18.95

Seared breast of Guinea fowl, braised celeriac, savoy cabbage and locally smoked bacon and a creamy rosemary sauce + £16.25

Roast Shropshire pork tenderloin and local cider braised belly with garden rhubarb and apple compote and a local cider and sage sauce + £15.20

Pan-fried loin of high-welfare English rosé veal, braised butter beans, sweetcorn purée and a salsa verde + £17.50

Pan-fried rare-breed local fillet steak, wilted greens, summer carrot purée and a oxtail sauce served with thick hand-cut chips + £21.50

~ can be dairy free

+ can be gluten free

Some of our dishes contain flour, our meat is basted in butter and the vegetables are cooked in butter. If you require dairy or gluten free dishes please ask your server as we can adapt many of our dishes to suit you.