

Sample Lunchtime Menu

Starters

(All starters served with home-made bread roll)

Home made fresh soup of the day - £4.95 + ~

Smoked ham hock and parsley terrine with fennel and garden chilli jam
- £6.50 +

Home made smooth chicken liver and orange pate, home-made chutney and granary
bread - £6.50 +

Twice baked cauliflower, leek and goats cheese soufflé with a light mustard sauce -
£6.50

Main courses

Pan fried Shropshire gammon, with either pickled pineapple relish or crispy hens egg
served with hand cut chips and salad - £10.95 + ~

Provençal braised shin of beef, slow cooked in a beef, tomato and summer herb sauce,
with a leek and spring onion champ, served with seasonal vegetables - £12.50 +

Shropshire belly pork, braised in local cider and herbs, home made black pudding,
rhubarb and apple purée and a cider sauce, new potatoes and seasonal vegetables -
£12.95

A gratin of Shropshire free range chicken in a creamy garden vegetable and herb
sauce, topped with garlic crumb and served with new potatoes and seasonal vegetables
- £10.50

Side Orders

Home-made slaw ~ + £2.00

Onion rings in a local ale batter ~ £2.25

Homemade breads rolls ~ £1.50

Side salad ~ + £2.00

Home made chips + ~ £2.25

~ can be dairy free

+ can be gluten free

Please let us know if you have any dietary requirements