

**aperitif** classic champagne cocktail with deutz brut £8

## starters

roast chestnut + thyme soup £6  
 pan fried mackerel, cucumber, crème fraiche, tea smoked oyster dressing £7  
 goats curd tortellini with pine nuts, raisins + brown butter (v) £7  
 venison carpaccio, walnuts, pickled girolles, damson cheese £8  
 crispy pork cheek terrine, apple puree, lentil salad £7  
 hand dived scallops with cauliflower, capers + golden raisins £12

## mains

braised beef cheek, mash, carrots + rainbow chard £16  
 crispy pork belly, sweet potato and cavolo nero £18  
 roast local pheasant breast braised cabbage + bacon, salsify, bread sauce £16  
 cumbrian rose veal, potato fondant, onion soubise, sage + walnut pesto £20  
 seafood stew with spicy mussel + saffron sauce, sourdough + aioli £16  
 wild seabass, truffled spatzle, artichoke puree, leeks + chanterelles £24  
 pan fried turbot, parsnip puree + oxtail ravioli £20  
 parmesan gnocchi, courgettes, basil + pine nuts (V) £12

## sides

chips £3  
 mash £4  
 greens £3 ½  
 organic carrots £3  
 mixed salad £3

## dessert

glazed lemon tart, raspberry sorbet	£6 ¼
orange cake, cardamom ice cream	£6 ¼
valrhona chocolate terrine, pistachio ice cream	£8
coffee crème brulee, pistachio biscotti	£6 ¼
selection of ice creams + sorbets	£6

## cheese

chef's selection of local cheeses with shropshire biscuits,

fig compote, celery + walnut	6 cheeses £8
	9 cheeses £11

## beverages

after dinner coffee + tea from	£2 ½
liqueur coffees from	£4 ½
espresso martini	£7
petit fours	£3

## dessert + fortified wines

	100ml	btl
1500. nivole moscato d'asti, michele Chiarlo		16.00
1501. passito di pantelleria, carlo pellegrino		20.00
1502. elysium black muscat, quady winery, california	5.90	20.00
1503. torres moscatel oro nv	4.50	20.50
1504. castelnau de suduiraut, sauternes		26.00
1505. recioto soave la broia, roccolo grassi		39.00
1506. pelee island vidal icewine, ontario		75.00
	50ml	
1600. Barros late bottled vintage port	3.00	40.00
1601. Barros colheita port 1996		55.00
1602. sandeman 10 yo tawny	4.50	48.00
1603. sandeman 20 yo tawny	7.50	85.00

we source locally grown and reared food where possible. please ask for a list of our suppliers.

(v) vegetarian dish. vegetarian menu available on request

all of our dishes are designed to be part of a three course meal, and are made from fresh using local produce.

if you are in a hurry please inform the waiting staff who will be more than happy to advise on cooking times.

if you have any allergies or dietary requirements please do not hesitate to let us know.

## our cheeses

### platter of 6 cheeses

**tunworth** - handmade unpasteurised cheese and former supreme champion at the british cheese awards. using special cultures + traditional rennet the hampshire cheese company has developed a rich + nutty cheese with a creamy texture, wrinkled rind + unique taste.

**sparkenhoe red Leicester** - the first hand-made, traditional, unpasteurised red leicester to be made in the county for 150 years. full, mellow flavour (up)

**berkswell** – made at Rams hall farm in Berkswell. This unpasteurised sheep's cheese has been matured for around 4 months. A robust, complex, sweet + nutty flavour (V)

**marches blue** – *semi soft cream, lightly veined*. made by the eyres family at their farm abertanat farm dairy llanyblodwel. their herd of 150 holstein/fresian cows and produce this semi hard blue cheese, which is named after the welsh marches region (v)

**shropshire blue- shropshire cheese company** - a rich and creamy russet-coloured cheese with blue veining and a natural rind. made by the eyres family from abertanat farm dairy, llanyblodwel oswestry (v)

**ragstone goats cheese** - made by the neal's yard creamery in herefordshire. ragstone is a unpasteurised soft log-shaped goat's cheese which takes its name from ragstone ridge from when neal's yard creamery was based in kent (V)

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### additional cheeses to form platter of 9 cheeses

**oxford isis** - made by using a fresh cheese as the base product. this is then sprayed + ripened with oxfordshire honey mead over a period of time, during which the cheese alters in character + matures to a creamy consistency and develops a pronounced flavour and flowery aroma.

**quickest cheddar** – with milk from their own dairy herd, the quickle family wrap each mature cheddar in muslin to allow the cheese to breathe. it is carefully matured for a minimum of 12months which allows it to develop a natural, old fashioned rind. made with traditional rennet, the result is caramely cheese with a hugely complex flavour and a tight crystalline texture.

**crozier blue** - pasteurized creamy blue cheese from cashel, Tipperary, Ireland. crozier Blue is the only blue cheese made from sheep's milk in Ireland.



Supporting local + British suppliers and producers.

Our Bacon + sausages - Maynards of Weston under Redcastle

Dairy, Fruit + Vegetables - Rowlands of Shrewsbury

Poultry, Game + charcuterie - Corbetts of Shrewsbury

Pork + Lamb - Bank house Farm, Ellesmere

Veal + Venison - alternative meats of Whitchurch

Shropshire Free range eggs - Westbury, Shrewsbury

Fish + Shellfish - King Fisher, Brixham

Smoked salmon, haddock + eel - summer Isles, Scotland

Cheese – Shropshire cheese company of Oswestry

- Cheese cellar of Worcester