



Lemon & thyme infused olives 3.25 (VE)  
Bread board - warm sourdough boule with butter 4.00 (V)

## To Start

Handmade Scotch egg with HP sauce 4.50  
Fried squid with a sesame & peanut dressing on a bed of kale salad & Asian-style slaw 6.50 (N,A)  
Pan-seared scallops in fire-roasted pepper sauce with courgette fritters 8.50  
Homemade potted smoked mackerel pate with toasted sourdough 6.00  
Ham hock, pea & wild garlic terrine with golden beetroot piccalilli & Melba toast 5.75  
Potato & herb soup with pumpkin seeds, crème fraiche and toasted sourdough 5.75 (V)  
White balsamic & tomato tarte tatin on olive & rocket salad 5.75 (VE)  
To share - Rosemary & garlic Camembert, baked in sourdough with celery 13.00 (V)

## Sunday Roasts

*All served with seasonal vegetables and a homemade Yorkshire pudding*

28-day aged rib of beef, beef dripping roast potatoes and red wine jus 16.75 (A)  
Half Shropshire roast chicken with pigs in blankets, beef dripping roast potatoes, gingerbread stuffing & chicken gravy 13.75 (A)  
Nut roast, baby potatoes & vegetarian gravy 13.25 (V)  
Rosemary & garlic rubbed leg of lamb with beef dripping roast potatoes and red wine jus 15.25 (A)  
Cherry Orchard pork loin, beef dripping roast potatoes & red wine jus 13.75 (A)  
To share - whole British Chicken with pigs in blankets, beef dripping roast potatoes, gingerbread stuffing & chicken gravy 25.50 (A)  
*Add a side of Cauliflower cheese or creamed leeks 3.25*

## Mains

Handmade British beef burger with bacon and cheese in a brioche bun, served with gherkin and fries 12.95  
Fish & chips - freshly caught, ale-battered cod with triple cooked chips, mushy peas and tartare sauce 13.75 (A)  
Venison steak with orange marmalade jus, braised red cabbage & heritage potatoes 16.50 (A)  
Trout & king prawns in brown butter, with samphire & heritage potatoes 16.50 (A)  
Chicken, Portobello mushroom, leek and pancetta pie, with roasted roots & mash 13.00 (A)  
Butternut squash risotto with pecorino & pumpkin seeds 11.00 (A,V)

## Sides

Stem broccoli 3.50  
Side salad 3.50  
Sweet potato fries 3.75/ Triple-cooked chips 3.25  
Coleslaw 2.50

## Desserts

Salted honey tart with fresh cream & caramel sauce 6.00  
Warm chocolate Brownie served with hazelnut ice cream 6.00 (V, N)  
Three scoops of ice cream (hazelnut, chocolate or vanilla) 4.00 (V, N)  
Sticky toffee pudding and vanilla ice cream 6.00 (V, N)  
British cheese board - Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire & St. Helen's Farm goat's cheese, served with celery, biscuits and chutney 8.00 (V, N)

*All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drinks is available, upon request. (A) contains alcohol, (V) Vegetarian, (VE) Vegan, (N) Contains Nuts*