

Autumn Menu....

Appetisers...

A selection of Artisan breads made in Ackleton, served with extra virgin olive oil and balsamic dipping sauce £3.95(v)

Mediterranean olives stuffed with garlic £4.50 (gf) (v)

Mini sweet peppers stuffed with cream cheese £4.50 (gf) (v)

Appetiser platter – selection of breads, olives and mini sweet stuffed peppers to share £12.95 (v)

Starters...

Soup of the day with crusty bread £5.95 (v)

Whitebait served with a homemade tartare sauce £6.50

Hearty smoked haddock chowder served with crusty bread £7.75

Mushroom & stilton rarebit £6.50

Chicken liver pâté with red onion marmalade served with sourdough toast £6.50

Martin's award-winning Black pudding, stilton & smoked bacon salad £6.50

Sharing Antipasti platter £18.00

Main courses...

Roasted loin of lamb with a red wine & rosemary sauce served with dauphinoise potatoes & seasonal vegetables £19.90

Beef burger topped with portobello mushroom & stilton served with hand cut chips & salad £14.95

Pesto infused tagliatelle with Mediterranean vegetables in a tomato & garlic sauce topped with melted brie £15.50 (v)

Steak & kidney pie cooked in Black sheep ale with suet short crust pastry, hand cut chips & vegetables £15.90

Cajun chicken salad served with sour cream and hand cut chips £14.90 (gf)

Belly pork served with black pudding mash and a cider sauce served with wilted spinach £17.50

Warm leek & Roquefort tart served with salad and hand cut chips £14.50 (v)

Fish...

Fish of the day £17.50

Fillet of Hake, served with a creamy white wine & tarragon sauce, new potatoes and greens £17.50

Dressed crab salad, served with a lemon mayonnaise, granary bread & hand cut chips £17.50

Monkfish mornay served on chive mash with greens £18.50

King prawn linguini in a red Thai coconut sauce with chilli, ginger, garlic and lime juice, infused with coriander £17.90

Steaks.... (gf)

8oz fillet	8oz sirloin	12oz ribeye	10oz gammon and egg
£29.90	£24.50	£28.50	£16.95

All steaks served with tomato, baked field mushroom and hand cut chips

Steaks can be served with peppercorn or creamy Stilton or wild mushroom and red wine sauce, £2.75

Sides....

Hand cut chips £2.95 A selection of fresh vegetables £2.95 Mixed salad £2.95 Onion rings £2.95

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.

Desserts . . .

Warm salted caramel chocolate brownie served with vanilla ice cream £6.75

Autumn Fruits Pavlova £6.75

Raspberry sorbet £6.75

Treacle sponge served with custard £6.75

Home-made Honeycomb Ice cream £6.75

Apple crumble served with custard £6.75

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 £8.75

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

Espresso £2.60

Cappuccino £2.95

Latte £2.95

Double Espresso £3.80

Coffee £2.75

Baileys Latte £6.95

Liqueur Coffee £7.50

Pot of Tea £2.30

Fruit, Herb or Green Tea £2.30