

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

Starters...

Soup of the day with crusty bread £6.75 (v)

Whitebait served with a homemade tartare sauce £7.25

Hearty smoked haddock chowder served with crusty bread £7.90

A pot of creamy garlic mushrooms with a herb crust, served with sourdough toast £7.25

Thai tuna fishcakes served with a sweet chilli salsa £7.90

Chicken liver pâté with a red onion marmalade, served with sourdough toast £7.50

Martin's award-winning black pudding, stilton & smoked bacon salad £7.50

Sharing Antipasti platter, a selection of breads, dipping oil, olives, stuffed peppers a pate and mixed cold meats £21

Main courses...

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

Beef burger topped with smoked bacon, brie & cranberry, 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 Cajun dressing and hand cut chips £15.90 (gf)

Belly pork with a bacon and cabbage mash, a cider sauce, served with wilted spinach & a roasted carrot £18.25

Warm spinach and mixed cheese tart served with salad and hand cut chips £15.50 (v)

10oz gammon and egg served with vine tomatoes, a baked field mushroom and hand cut chips £16.95

Fish....

Fish of the day £18.90

Fillet of Hake, served with a creamy white wine & tarragon sauce, new potatoes and greens £18.90

Dressed crab salad, served with a lemon mayonnaise, granary bread & hand cut chips £18.25

Monkfish wrapped in parma ham served on chive mash, with a tomato, ginger and garlic sauce, with greens £19.90

Smoked haddock mornay served with chive mash & greens £18.50

Steaks.... (gf)

8oz fillet	8oz sirloin	12oz ribeye
£29.90	£24.50	£28.50

All steaks served with vine tomatoes a baked field mushroom and hand cut chips

Steaks can be served with peppercorn or creamy Stilton or wild mushroom and red wine sauce, £2.95

Sides....

Hand cut chips £3.50 A selection of fresh vegetables £3.50 Mixed salad £3.50 Onion rings £3.50

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 chocolate brownie served with vanilla ice cream £7.25

Strawberry Pavlova £7.25

Raspberry sorbet £7.25

Treacle tart served with custard £7.25

Home-made Honeycomb Ice cream £7.25

Crumble of the day served with custard £7.25

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 £9.75

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