

Summer 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 £12.75 (v)

Starters...

Soup of the day with crusty bread £5.95 (v)
Whitebait served with a homemade tartare sauce £6.50
Fresh mussels steamed in a white wine, garlic, shallot & cream sauce, served with crusty bread £6.95
A pot of garlic mushrooms topped with a stilton & herb crust served with sourdough toast £6.50 (v)
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 Fish platter: crab, smoked salmon, sweet chilli prawns, smoked mackerel; salad & granary bread & butter £21.00

Main courses...

Roasted loin of lamb with a red wine & rosemary sauce served with dauphinoise potatoes & seasonal vegetables £18.90
Beef burger topped with bacon, brie & cranberry served with hand cut chips & salad £13.95
Pesto infused tagliatelle with Mediterranean vegetables in a tomato & garlic sauce topped with melted brie £14.50 (v)
Steak & kidney pie cooked in Black sheep ale with suet short crust pastry, hand cut chips & vegetables £14.90
Chicken caesar salad £13.90
Chicken breast wrapped in Parma ham served with a red pepper coulis, crushed new potatoes and greens £15.90
Goats cheese, caramelised red onion tart served with salad and hand cut chips £13.95 (v)

Fish...

Fish of the day £16.90
Fillet of Hake, served with a pea and basil velouté, chorizo ragout served with new potatoes & greens £16.90
Dressed crab salad, served with a lemon mayonnaise, granary bread & hand cut chips £16.90
Fillet of sea trout served with creamy smoked salmon & dill sauce, new potatoes & greens £16.90
King prawn linguini in a red Thai coconut sauce with chilli, ginger, garlic and lime juice, infused with coriander £16.90
Lemon sole meunière served with new potatoes & greens £17.90

Steaks.... (gf)

8oz fillet	8oz sirloin	12oz ribeye	10oz gammon and egg
£29.90	£22.50	£28.00	£15.95

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, £2.50

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 Chocolate Brownie served with vanilla ice cream £6.50

Strawberry Pavlova £6.50

Mango & Passion fruit sorbet £6.50

Boozey marmalade bread & butter pudding served with custard £6.50

Home-made Honeycomb Ice cream £6.50

Vanilla panacotta served with a rhubarb compote £6.50

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 £8.50

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