

LUNCH MENU

Monday to Friday 12.00 till 2.30pm Saturday 12.00 till 5.00pm

STARTERS OR LIGHTER DISHES

ALL 5.50 (unless otherwise stated)

Staffordshire Black Pudding,

apple, sautéed potatoes and poached free range egg

Salad of Buffalo Mozzarella

Served with heritage tomatoes, basil, tomato dressing

English Asparagus

chargrilled new season's asparagus with poached egg and hollandaise sauce

Potted Pork

Potted Packington Farm pork with fennel and apple salad, apple dressing, toasted crusty bread

Mrs Bell's Blue, Dates and Bacon

A soft, creamy blue cheese from Thirsk in Yorkshire with a salad of Medjool dates and bacon lardons (gf)

Fried Water Melon

with halloumi and harissa. Sounds odd I know, but we think it's delicious – give it a go. (v,gf)

Stuffed Field Mushrooms

With goats cheese, caramelised onions, balsamic dressing.

MAIN MEALS – ALL AT £6.95

Home Made Chicken and Mushroom Pie

served with peas and either mash or chips, whichever takes your fancy .

Fresh Haddock in Beer Batter

served with home made chips, peas and tartare sauce.

Home Cooked Ham and Free Range Eggs

served with home made chips

Pan-fried Lamb's Liver

with smoked bacon, creamed potato and onion gravy (gf)

Tagliatelle (v)

with chestnut mushrooms, blue cheese and cream sauce

Moroccan Inspired Vegetable Stir Fry

A medley of vegetables, including courgettes, green bean, sugar-snap peas and potatoes stir fried with Harissa, served with mint yoghurt dressing (v,gf)

Hand-made Lamb Burger

toasted brioche bun with feta cheese, mint mayonnaise and salad, home made chips

Our Own Salt Beef in a Bun

with mayo, mustard and dill pickle with completely unnecessary home made chips

Corned Beef Hash with a Fried Egg

home cured brisket and free range egg – delicious(gf)

Avocado and Crayfish Salad

with Marie-Rose Dressing (gf)

Chicken and Mango Salad

with spicy mayonnaise (gf)

6oz Hand-made Burger

on a lightly toasted brioche bun with mayonnaise and salad, served with home made chips (Extra Bacon, Cheddar or Stilton add 75p each.)

SANDWICHES – ALL AT £5.95

(unless otherwise stated)

Sandwiches are big and chunky and served on a choice of crusty white or granary bread, served with home-made chips. (or salad if you'd prefer)

Try our new additions:

- **Cheddar Jalfrezi: Toasted Cheddar with Curry Sauce**
(We think it's brill: Don't knock it till you've tried it!)
- **Chicken, Bacon and Mayonnaise (toasted).**
- **Devon Crab with Mayonnaise and Rocket.**
- **Bacon Lettuce and Tomato (toasted).**
- **Crayfish with Lime Mayonnaise and Rocket.**
- **Avocado with Chilli and Coriander on Toasted Ciabatta** *(Extra Bacon and/or poached egg add 75p each)*
- **Home Cooked Ham with Onion Marmalade.**
- **Chip Butty (£3.75) (v)**

A Pudding Bargain:

order any main meal from this sheet and treat yourself to a dessert for only £2.50 (see right)

Service Charge:

Please note that an optional 10% Service Charge will be added to parties of eight or more, all of which goes to the staff.

HOME MADE DESSERTS

Chocolate Brownie

with vanilla ice cream (v)

Sticky Banana Pudding

Salted caramel ice cream and toffee sauce (v)

Almond Panna Cotta

with poached peach compote (v)

Cheesecake

flavour of the day (v)

Crème Brûlée

rich and creamy with vanilla (v,gf)

Cheeseboard; (£1.50 supplement)

Cropwell Bishop, Ford Farm cheddar, Somerset brie, grapes, and onion marmalade

Main Suppliers:

Meat: Russell's Butchers, High St, Shenstone, **Fruit & Veg:** SDS Produce, Birmingham Wholesale Market.

Fish: Caterfish, Birmingham Fish Market

(gf) denotes gluten free, (v) denotes vegetarian, †Contains nuts. All weights stated are approximate uncooked.

††Dishes contain lightly cooked or raw eggs. All dishes subject to availability. All dishes may contain traces of nuts. 15/06/17