

SUNDAY LUNCH 3 COURSES £17.50

Sunday 12.00pm till 5.00pm

STARTERS

Staffordshire Black Pudding,

apple, sautéed potatoes and poached free range egg

Hummus

home made hummus with olives and pitta bread

Salad of Pears

with feta cheese, ginger dressing (v,gf)

Devon Crab Mac & Cheese

With a crumb topping

Baked Camembert (for two to share)

box-baked Normandy Camembert served with red onion chutney and toasted crusty bread (v)

Potted Pork

Potted Packington Farm pork with piccalilli, toasted crusty bread.

Home Made Soup (v)

soup the day, served with crusty bread.

HOME MADE DESSERTS

Chocolate Brownie

with vanilla ice cream (v)

Sticky Ginger Pudding

vanilla ice cream and boozy ginger sauce (v)

Cheesecake

Flavour of the day (v)

Vanilla Crème Brûlée (v)^{††}

rich and creamy, served with home made shortbread

Cheeseboard;

Cropwell Bishop, Ford Farm cheddar, Somerset brie, grapes, and onion marmalade (1.50 supplement)

MAINS

Roast Topside of Locally Reared Beef

with Yorkshire pudding, roast potatoes and fresh vegetables (gf)

Slow Cooked Shoulder of English Lamb

with rich red wine and redcurrant sauce, bubble and squeak (gf)

Tagliatelle

with chestnut mushrooms, blue cheese and cream sauce (v)

Roast Chicken

Roast breast of free range chicken with bacon lardons, baby onions and red wine sauce, served with buttery mash and greens (gf)

Fillet of Scottish Hake

Raosted hake fillet with a chorizo, tomato and butter bean casserole (gf)

Teriyaki Glazed Fillet of Salmon

with mixed salad and crispy rice noodles (gf) (1.75 supplement on this dish)

Moroccan Inspired Vegetable Stir Fry

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

Twice Cooked Belly of Packington Farm Pork

slow braised in cider, served with apple mash and a cider sauce (gf) (3.50 supplement on this dish)

SIDES – 3.00

Mashed Potatoes • New Potatoes

Home Made Chips • Dauphinoise Potatoes

Mixed Salad • Green Salad

Vegetables of the Day

Lunch Offer: Monday to Saturday

Main courses dishes 7.25 - add a dessert for 2.50

Thursday to Sunday

*Early Bird Offer: 20% off your bill
6.00 until 7.00pm
(order before 7.00pm*)*

£20 Bottomless Lunch*

*Every Saturday 12.00 until 5.00pm
Please ask to see leaflet*

3 Courses for £15.95

Monday to Weds from 6.00pm

*All offers subject to availability. Offers may change or be withdrawn without notice.*Terms and Conditions apply.*

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.

Our Main Suppliers:

Meat: Russell's Butchers, High St, Shenstone, **Fruit & Veg:** SDS Produce, Birmingham W/sale Market **Fish:** Caterfish, Birmingham Fish Market