

# BUTLER'S MENU

## STARTERS OR LIGHTER DISHES

- Medley of Mixed Mushrooms**..... 6.25  
*on toasted crusty bread\* with cream & lemon (v)*
- Home Made Soup of the Day**..... 4.95  
*served with crusty bread (v,gf)*
- Black Pudding**.....6.25  
*Warm salad of black pudding & bacon with poached egg, honey mustard dressing*
- Our Own House Smoked Salmon**.....7.25  
*Served with capers and lightly pickled shallots (gf)*
- Roasted Figs**.....6.25  
*with goats cheese & walnuts with a pink peppercorn dressing (v,gf)*
- Hummus**.....5.50  
*Spiced hummus with toasted flatbread (ve)*

## MAINS

- Shin of Beef**.....15.95  
*Slow roasted Shin of Beef served with mashed potato and seasonal root vegetables (gf)*
- Belly Pork**.....16.95  
*Packington Farm belly pork, rolled Porchetta style with fennel and oregano, served with Mediterranean vegetables and new potatoes (gf)*
- Chicken** .....15.50  
*Roasted breast of corn-fed chicken , white onion purée, sauté new potatoes and spinach, chicken and sage sauce (gf)*
- Butternut Squash Risotto**.....12.95  
*Butternut squash, sage and feta risotto (v, gf)  
(vegan option available)*
- Nearly Christmas Dinner**.....16.95  
*bacon wrapped parcels of turkey and stuffing†, served with bubble and squeak and a rich turkey gravy (gf)*
- 8oz Fillet\*** .....24.50  
*served with a choice of potatoes: home made chips, new potatoes or sauté (gf)*
- 8oz Ribeye\*** .....18.95  
*served with a choice of potatoes: home made chips, new potatoes or sauté (gf)*
- \*We source our meat from Russell's of Shenstone.  
Grass-fed beef, aged for a minimum of 21 days*
- Festive Nut Roast†**.....9.50  
*with roasted root vegetables & potatoes, rosemary & redcurrant gravy (v)*

†Contains Nuts

## HOME MADE DESSERTS

- Chocolate Orange Brownie**.....5.50  
*with vanilla ice cream\* (v,gf)*
- Our Festive Cheesecake**.....5.50  
*white chocolate & cranberry cheesecake (v)*
- Red Wine Poached Pears**.....5.50  
*compote of fresh poached pears served with ginger marscapone cream in a filo basket (v)*
- Ice Cream and PX**.....5.50  
*Vanilla ice cream\* and a measure of PX sherry (v,gf)  
(Sooo good! No-one really understands until they try it!)*
- Our Own Individual Christmas Pudding**.....6.75  
*with brandy sauce (v)*
- Please note: about one in four of our puddings contains a silver threepenny piece – good luck, but please be careful!*
- Cheeseboard**.....6.95  
*Cropwell Bishop, Ford Farm Cheddar, Somerset Brie, grapes, and onion chutney*

\*Dairy free ice cream available on request

## SIDES

- Breadboard**.....3.25
- Bread & Olives**.....4.50
- New Potatoes (gf)**.....3.50
- Home Made Chips** .....3.50
- Mixed Salad (gf)**.....3.50
- Salad of Heritage Tomatoes(gf)**.....4.50
- Tenderstem Broccoli(gf)**.....4.50
- Pepper Sauce(gf)**.....2.25
- Blue Cheese Sauce(gf)**.....2.25

## Car Parking

We have a car parking system installed. The system is designed to discourage non-patrons from using our car park.

It DOES require guests to enter their car registration numbers onto a touch screen at the bar. That's all there is to it!

No pay and display, no minimum spend. There is no parking charge for bona fide guests. We will endeavour to remind you to enter your number.

## Our Main Suppliers

Meat: Russell's Butchers - Shenstone  
Veg: E. A. Cook – Birmingham Wholesale Market  
Fish: Caterfish – Birmingham Wholesale Market

## Service Charge

Please note: For parties of 8 or more a discretionary 10% will be added to your bill.

# Today's Fish Dishes

NB (s) Denotes Starter/Small Plate

Seared Scottish King Scallops  
with Spinach, Cream and Indian Spices (s) 9.50

Crispy Turmeric Prawns  
with Sweet Chilli Dipping Sauce (s) 7.50

Lightly Battered Calamari  
with Harissa Mayonnaise (s) 6.95

Octo- Hummus:  
Octopus with Hummus and Herb Dressing,  
served with toasted flatbread (s) 7.50

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Isle of Lewis Mussels,  
White Wine, Garlic and Cream 7(s)/14(m)

Roast Fillet Scottish Salmon,  
Served With Creamed Leeks,  
Spinach and Sauté New Potatoes 15.95

Fillets of Sea Bass  
Served With Rainbow Chard, Sauté New Potatoes  
and Caper Butter Sauce 16.95

Crayfish & Avocado Salad,  
Marie Rose Dressing 13.50

Fillet of Scottish Hake,  
Chorizo, Mixed Peppers, Sauté New Potatoes 16.50