

# BUTLER'S MENU

## STARTERS OR LIGHTER DISHES

- Medley of Mixed Mushrooms / 6.25**  
*on toasted crusty bread\* with garlic & cream (v)*
- Black Pudding / 6.50**  
*warm salad of black pudding & bacon with poached egg, honey mustard dressing*
- Home Made Soup of the Day / 5.25**  
*with crusty bread (v)*
- Beetroot and Feta Salad / 5.75**  
*with walnuts & honey mustard dressing (v,gf)*
- Duck Liver Parfait / 6.25** 🍷  
*with orange jelly & toasted crusty bread*
- Roasted Butternut Squash / 5.75**  
*chilli, tomato & onion salsa, with a mint & coconut dressing (ve,gf)*
- Our Own Gin Cured Salmon / 6.25** 🍷  
*with horseradish snow (gf)*

## MAINS

- Belly Pork / 16.95**  
*Packington Farm belly pork served with sauté new potatoes, cavolo nero & a sweet blackberry sauce (gf)*
- Chicken / 15.95**  
*Roasted breast of corn-fed chicken with creamed potato and apple & brandy sauce (gf)*
- Linguine Puttanesca / 12.95**  
*pasta with tomatoes, olives, caper, garlic and chilli, topped with shaved parmesan (v)*
- Nut Roast† / 12.95** 🍷  
*with roasted root vegetables & potatoes, rosemary & redcurrant gravy (ve)*
- Nearly Christmas Dinner / 16.95** 🍷  
*bacon wrapped parcels of turkey and stuffing†, served with bubble and squeak, roasted root vegetables and a rich turkey gravy (gf)*
- Slow Cooked Blade of Beef / 16.95**  
*served with roasted root mash, carrots and a rich oxtail & red wine 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

## HOME MADE DESSERTS

- Chocolate Brownie / 5.50**  
*with vanilla ice cream\* (v,gf)*
- Home Made Loaded Baileys Cheesecake / 5.50** 🍷  
*served with cream (v)*
- Home Made Vanilla Crème Brûlée†† / 5.50**  
*A classic favourite (v)*
- Ice Cream and PX / 5.50**  
*Vanilla ice cream\* and a measure of PX sherry (v,gf)  
(So good! No-one really understands until they try it!)*
- Cheeseboard / 6.95**  
*Cropwell Bishop, Ford Farm Cheddar, Somerset Brie, grapes, and onion chutney*
- Our Own Individual Christmas Pudding / 5.95** 🍷  
*with brandy sauce (v)*  
*Please note: about one in four of our puddings contains a silver threepenny piece – good luck, but please be careful!*
- Poached Pear† / 5.50**  
*with vanilla ice cream, chocolate sauce & almond sprinkles (v,gf)*

## SIDES

- Breadboard / 3.25**
- Bread & Olives / 4.50**
- New Potatoes (gf) / 3.50**
- Home Made Chips / 3.50**
- Mixed Salad (gf) / 3.50**
- Mixed Vegetables (gf) / 4.00**
- Pepper Sauce(gf) / 2.25**
- Blue Cheese Sauce(gf) / 2.25**

## AFTER DESSERT COCKTAIL?

Ask a member  
of the team  
for our  
cocktail menu

## 'Early Week Offer Menu'

Monday – Wednesday  
6-9pm

All main courses £10.95\*

\*on selected menu

(This is in addition to our regular menu)

Please ask a member of our team for more details

## 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.

(gf) denotes gluten free, (v) denotes vegetarian, (ve) denotes vegan, †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. 12/11/22

# Today's Fish Dishes

NB (s) Denotes Starter/Small Plate

Seared Scottish King Scallops  
white wine, garlic, tarragon topped with toasted breadcrumbs (s) 9.50

Crispy Turmeric Prawns  
with sweet chilli dipping sauce (s) 7.50

Deep Fried Whitebait  
with tartare sauce (s) 6.95

Dorset Clams  
with bacon, white, wine, garlic & cream (s) 7.50

Salt & Pepper Squid,  
spinach, cherry tomatoes, balsamic glaze (s) 7.50

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Fillets of Sea Bass  
served with roasted fennel,  
sauté new potatoes & harissa and grape butter sauce 16.95

Crayfish & Avocado Salad,  
marie rose dressing 14.95

Whole Grilled Plaice  
caper butter sauce, new potatoes & mixed vegetables 16.95

Fillet of Scottish Salmon,  
rainbow chard, sauté new potatoes, watercress sauce 16.95

Fillet of Smoked Haddock,  
creamed potatoes, spinach, poached egg  
with mornay sauce 17.50

Isle of Lewis Mussels,  
white wine, garlic & cream (s) 7 (m) 14