

# BUTLER'S MENU

## STARTERS OR LIGHTER DISHES

**Harrissa Baked Cauliflower / 6.75**

*with home made hummus (ve, gf)*

**Black Pudding / 6.95**

*warm salad of black pudding with apple, sauté new potatoes & poached egg with honey mustard dressing*

**Baked Feta / 6.95**

*cherry tomatoes, smokey peppers & crispy capers (v)*

**New Season's English Asparagus / 7.50**

*with free range poached egg & hollandaise sauce (v,gf)*

**Chargrilled Sweet Potato / 6.75**

*chargrilled sweet potato 'steak' with crispy parsnips, garlic herb oil, pine nuts and pea shoots (ve,gf)*

**Heritage Tomato Salad / 7.25**

*with buffalo mozzarella & basil (v,gf)*

## MAINS

**Roast Topside of Locally Reared Beef / 14.50**

*with Yorkshire pudding, roast potatoes and fresh vegetables*

**Packington Farm Belly Pork / 17.95**

*BBQ glazed Packington Farm pork belly served with sweet & sticky stir fried vegetables and noodles*

**Chicken / 16.95**

*Roasted breast of free range chicken with Yorkshire pudding, roast potatoes and fresh vegetables*

**Linguine Puttanesca / 14.95**

*pasta with tomatoes, olives, caper, garlic and chilli, topped with shaved parmesan (v)*

**Three Bean Salad† / 14.95**

*served with roasted peppers, courgettes and artichoke hearts (ve, gf)*

**Slow Cooked Blade of Beef / 17.95**

*served with grain mustard mash, carrots and a rich oxtail & red wine gravy*

**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

**Home Made Sticky Toffee Pudding / 5.95**

*served with vanilla ice cream (v)*

**Home Made Cheesecake of the Day / 5.95**

*served with cream (v)*

**Home Made Elderflower Panna Cotta / 5.95**

*with Yorkshire rhubarb (gf)*

**Cheeseboard / 7.25**

*Cropwell Bishop, Ford Farm Cheddar, Somerset Brie, grapes, and onion chutney*

**Ice Cream and PX / 5.95**

*Vanilla ice cream\* and a measure of PX sherry (v,gf)*

*( So good! No-one really understands until they try it!)*

**Chocolate & Orange Pot / 5.95**

*with home made shortbread (v)*

*\*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**

**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**

## FRESH FISH

***Please turn the page for our current selection of  
fresh fish dishes***

*\*Fresh fish is obviously subject to availability*

## ‘Early Week Offer Menu’

**Monday – Wednesday**

**6-9pm**

**All main courses £11.95\***

**\*on selected menu**

**(This is in addition to our regular menu)**

**Please ask a member of our team for more details**

(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. 02/07/23