

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)

Honey Roasted Figs / 7.25

with Beenleigh Blue & hazelnuts (v, gf)

Goat's Cheese & Heritage Beetroot / 7.25

with crisp honeyed oats

Home Made Soup of the Day / 5.75

served with crusty bread* (v, gf)

Chicken Liver Parfait / 7.75

with mulled wine jelly & toasted crusty bread* (gf)

*gluten free bread available on request

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)

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!

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!)

Bailey's Crème Brûlée / 5.95

with home made shortbread (v)

Poached Pear / 5.95

with vanilla ice cream & chocolate sauce (v)

Cheeseboard / 7.25

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

MAINS

Belly Pork / 17.95

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

Nut Roast† / 12.95

with roasted root vegetables & potatoes, rosemary & redcurrant gravy (ve)

Nearly Christmas Dinner / 17.50

bacon wrapped parcels of turkey and stuffing†, served with bubble and squeak, roasted root vegetables and a rich turkey gravy (gf)

Roasted Breast of Free Range Chicken / 16.95

with tomatoes, spinach, sauté new potatoes in a pesto cream sauce (gf)

Butternut Squash Risotto / 14.95

butternut squash and sweet potato risotto with crispy roasted sage (ve)

Slow Cooked Blade of Beef / 17.95

served with grain mustard 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

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 £11.95*

*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. 27/10/23