

BUTLER'S MENU

STARTERS OR LIGHTER DISHES

Harrissa Baked Cauliflower / 6.75

with home made hummus (ve, gf)

Black Pudding / 7.50

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 & dipping bread* (v,gf)

Mozzarella & Sun Dried Tomatoes / 7.25

with home made basil oil (v)

Home Made Soup of the Day / 5.75

served with crusty bread* (v,gf)

Chicken Liver Parfait / 7.75

with toasted crusty bread* (gf)

Grilled New Season's Asparagus / 7.50

with garlic & parsley crumb* (ve)

* add poached egg 75p

HOME MADE DESSERTS

Home Made Sticky Toffee Pudding / 6.95

served with vanilla ice cream* (v)

Home Made Cheesecake of the Day / 6.95

served with cream (v)

Cheeseboard / 7.95

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

Ice Cream and PX / 6.95

Vanilla ice cream* and a measure of PX sherry (v,gf)
(So good! No-one really understands until they try it!)

Honey Roasted Plums / 6.95

with orange and whipped cream (v,gf)

Home Made Vanilla Crème Brûlée / 6.95

With home made shortbread

*dairy free ice cream available on request

FRESH FISH

Please see flip the page for our current selection of fresh fish dishes

**Fresh fish is obviously subject to availability*

MAINS

Belly Pork / 18.95

Crispy Packington Farm Pork Belly with cabbage, peas & new potatoes in a rich beurre blanc sauce

Roasted Breast of Free Range Chicken /16.95

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

Butternut Squash Tagine / 14.95

lightly spiced butternut squash & chickpea tagine with toasted flatbread (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 £12.95*

*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. 25/04/24