

BUTLER'S MENU

STARTERS OR LIGHTER DISHES

Teriyaki Glazed Sweet Potato / 6.75

with spring onion, chilli & sesame (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*

Shakshouka / 7.50

Baked egg in a spicy tomato & Paprika sauce with dipping bread (v)*

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 (v)

**dairy free ice cream available on request*

MAINS

Roast Topside of Locally Reared Beef / 15.50

with Yorkshire pudding, roast potatoes and fresh vegetables

Belly Pork / 18.95

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

Chicken / 16.95

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

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

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**

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 £12.95*

***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. 13/05/24