BUTLER'S MENU

Starters

Heritage Beetroot Salad / 7.95

with walnuts, stilton & apple, horseradish & watercress (v,gf)

Black Pudding / 7.95

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

Home Made Soup of the Day / 6.75

with crusty bread* (v, gf)

*GF bread available on request

Our Own Salmon Gravlax / 9.25

fennel & orange salad† (gf)

Isle of Wight Heirloom Tomatoes / 7.95

toasted sour dough, tomato alioli, olives (v)

Chicken Liver Parfait / 7.95

with toasted brioche* (gf)

Leek, Gruyere & Ricotta Tart / 7.95

vinaigrette dressing (v)

To Share:

Bread* & Olives with Oil & Balsamic / 4.95

Mains

Crispy Packington Farm Pork Belly / 19.95

cabbage, prunes, capers, creamed potato, marjoram sauce (gf)

Roasted Breast of Free Range Chicken /18.95

wild mushrooms, baby leeks, dauphinoise, porcini sauce (gf)

Confit Gressingham Duck Leg / 16.95

braised red cabbage, roast apple, parsnip puree, red wine jus

Butternut Squash Risotto / 15.95

with wild mushrooms. Parmesan & thyme (v,gf)

Rump of New Season Lamb / 20.95

served with Provençal vegetables, feta, black olives & basil (gf)

8oz Fillet* / 24.95 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:

New Potatoes (gf) / 3.75

Home Made Chips / 4.00

Mixed Salad (gf) / 3.75

Mixed Vegetables (gf)/ 4.00

Pepper Sauce (gf)/ 2.25

Blue Cheese Sauce(gf) / 2.25

Desserts

Chocolate Brownie / 6.95

served with vanilla ice cream* (v)

Home Made Cheesecake / 6.95

flavour of the week (v)

Bay Leaf Pannacotta / 6.95

with plums, ginger & granola (gf)

Apple & Blackberry Crumble / 6.95

with clotted cream (v)

Home Made Sticky Toffee Pudding / 6.95

with toffee sauce and cream (v)

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!)

Cheeseboard / 7.95

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