

BUTLER'S MENU

Starters

Salad of salt baked Heritage Beetroot / 7.95

with goats cheese, walnuts, honey roast figs
& aged balsamic (v,gf)

Home Made Soup of the Day / 6.75

with crusty bread* (v, gf)

Leek, Gruyere & Ricotta Tart / 7.95

vinaigrette dressing (v)

Black Pudding / 8.95

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

Duck Liver Parfait / 8.95

with pickled cranberry compote, toasted brioche* (gf)

*gluten free bread available on request

To Share :

Bread* & Olives with Oil & Balsamic / 4.95

Mains

Packington Farm Pork Jowl / 20.95

with pork cheek, black pudding, hispi cabbage,
prunes & capers, creamed potato, marjoram sauce

Roasted Breast of Free Range Chicken / 19.95

with gnocchi, wild mushrooms, baby leeks, porcini sauce

Gressingham Duck Breast / 21.50

braised red cabbage, roast apple,
burnt orange puree, red wine jus (gf)

Pumpkin Gnocchi / 16.95

with wild mushrooms, spinach, porcini & Truffle (v,gf)

Braised Kleftiko of Lamb / 21.95

with Lancashire hot pot, savoy cabbage, carrots and bacon (gf)

8oz Fillet* / 28.95

8oz Rump* / 20.95

8oz Sirloin* / 23.95

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

Home Made Cheesecake / 7.50

flavour of the week (v)

Brioche Bread & Butter Pudding / 7.50

with rum & raisin ice cream (v)

Vanilla Orange Blossom Pannacotta / 7.50

with Clementine (gf)

Traditional Sherry Trifle / 7.50

with whipped vanilla cream (v)

Dark Chocolate Mousse / 7.50

with griottine cherries, apricot & cream (v,gf)

Ice Cream and PX / 7.50

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

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

Cheeseboard / 8.95

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

(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 allergens including peanuts & other nuts, sesame, cereals containing gluten, eggs, milk, mustard, celery, fish, soya, molluscs, crustacean, lupin and sulphur dioxide/sulphites. Please ask a member of the team for any info. 11/02/26