BUTLER'S SUNDAY 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)

Duck Liver Parfait / 8.95
with spiced orange chutney, toasted brioche* (gf)

Black Pudding / 8.95
warm salad of black pudding with apple, sauté new
potatoes & poached egg with honey mustard dressing

Leek, Gruyere & Ricotta Tart / 7.95
vinaigrette dressing (v)

*GF bread available on request

To Share:

Bread* & Olives with Oil & Balsamic / 4.95

Mains

Roast Rump Cap of Locally Reared Beef / 19.95
with Bovril gravy

Roasted Thyme Butter Chicken / 19.95
with thyme gravy

Roast Packington Gammon /20.95
with apple & cider sauce

Roasted Leg of Lamb / 21.95
with redcurrant & rosemary

All roasts are served with Yorkshire pudding,
roast potatoes and fresh vegetables

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)

8oz Rump* / 20.95

8oz Fillet* / 28.95

8oz Sirloin* / 23.95

all steaks are 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) / 3.50
Home Made Chips / 4.00
Mixed Salad (gf) / 3.50
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 & granola

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