

BUTLER'S MENU

Starters

New Season's English Asparagus / 8.95

with slow cooked Burford brown egg,
Parma ham & coarse grain mustard dressing (gf)

Home Made Soup of the Day / 6.75

with crusty bread* (v, gf)

Isle of White Tomatoes / 7.95

with orange, wasabi & ponzu sauce (v)

Black Pudding / 8.95

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

Brawn on Toasted Sour Dough* / 8.95

with pickled shallots & dijon mustard (gf)

*gluten free bread available on request

To Share :

Bread* & Olives with Oil & Balsamic / 6.50

Mains

Packington Pork Chop / 20.95

with black pudding, hispi cabbage & prunes,
jersey royal & bacon dauphinoise with
marjoram & Iberian pork morcilla sauce

Roasted Breast of Free Range Chicken / 20.50

with jersey royals, white asparagus & morel mushrooms (gf)

Gressingham Duck Breast / 21.50

served with beetroot, carrots, orange & peppercorn sauce (gf)

Pea, Mint & Broad Bean Risotto / 16.95

(v,gf)

Rump of Lamb / 21.95

with shepherds pie, wild garlic, sheep's curd & lamb jus

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 and raisin ice cream (v)

Lemon & Vanilla Pannacotta / 7.50

with granola (gf)

Rhubarb Trifle / 7.50

with Crème Chantilly (v)

Dark Chocolate & Pistachio Roulade / 7.50

with chocolate & salted caramel ice cream (v)

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

*dairy free ice cream available on request

(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. 30/05/26