

BUTLER'S SUNDAY MENU

Starters

Confit Heirloom Tomato Tart / 7.95

goats curd, balsamic, radicchio salad (v)

Home Made Soup of the Day / 6.75

with crusty bread* (v, gf)

Brawn on Toasted Sour Dough* / 8.95

with pickled shallots & dijon mustard (gf)

Black Pudding / 8.95

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

New Season's English Asparagus / 8.95

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

*GF bread available on request

To Share:

Bread* & Olives with Oil & Balsamic / 6.50

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

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

Pea, Mint and Broad Bean Risotto / 16.95

(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 vanilla ice cream (v)

Apricot Pannacotta / 7.50

with granola

Traditional Sherry Trifle / 7.50

with Crème Chantilly (v)

Dark Chocolate & Pistachio Roulade† / 7.50

with chocolate & white chocolate 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

(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. 05/06/26