

Luncheon Menu

Main courses £8.90 Starter and a Main £9.90 Desserts from £2.50

Starters

Homemade courgette and pea soup served with freshly baked local bread and butter v GFR

Chicken liver pate with apple and cider chutney and a ciabatta crostini GFR

Welsh rarebit with smoked bacon on toast – Add poached egg for £1

Beetroot and goats cheese salad with toasted pumpkin seeds drizzled with olive oil and balsamic vinegar v Gf

Crab linguine with chilli and Parsley crab cooked in white wine and lemon sauce

Smoked salmon and prawn mousse served with cucumber crudités GF

Maple, thyme and garlic baked camembert for 2 served with char grilled Ciabatta and grissini sticks v £2 supplement per person

Main courses

Confit duck leg served with dauphinoise potatoes wilted greens and sticky apricot glaze GF

£1 supplement

Chicken with leek and Pernod sauce finished with cream served with jersey royals GF

Oven roast smoked haddock served on a pea mash finished with a wholegrain mustard cream and a poached egg GF

Grilled Gammon Steak with roasted Jersey Royals, pea puree and parsley sauce GF

The Yorkshireman Staffordshire Beef burger our own beef Pattie served with lettuce, mature cheddar and burger relish served with chips GFR

Pan fried trout fillet served on roasted Mediterranean vegetables with fennel salad and a herb oil GF

Boston Pork and beans pork cooked in a rich tomato ragout with butter beans served with mashed potato GF

Mediterranean vegetable gnocchi roast vegetables in a tomato sauce with potato gnocchi topped with grilled goat's cheese v

Butternut squash sweet potato wild mushroom and spinach risotto topped with candied maple crushed nuts v GF

Open Staffordshire steak sandwich pan fried rump steak, with mozzarella sundried tomatoes shallots and smoked bacon on Ciabatta served with skinny fries £1 supplement GFR

Staffordshire Rump steak grilled rump steak with skinny fries and Aioli and spicy lemon dressed leaves £3 supplement

Side orders

Chips £2 Buttered Jersey Royals £2 wilted greens £2

Dauphinoise potatoes £2.50 Dressed salad £2 skinny fries £2

Sandwiches add a starter for £2

Open Staffordshire steak sandwich pan fried rump steak, with mozzarella sundried tomatoes shallots and smoked bacon on Ciabatta £7 GFR

Warm smoked bacon with Cranberry sauce and Brie £5

Rare Staffordshire beef and English mustard when available £5

Homemade fishfinger with tartare sauce £5

Cajun chicken served with garlic mayonnaise £5

Mature cheddar and red onion £5

Desserts – From £2.50

Apricot and orange tart served with spiced orange compote £1 supplement

Chocolate and banana pot topped with crushed amaretti biscuits GFR

Sticky toffee pudding served with a rich toffee sauce and vanilla ice cream

Lemon posset set lemon mousse served with vanilla and mint raspberries GF

Apple and maple syrup crumble stewed apples flavoured with maple syrup topped with crumble served with toffee fudge ice cream

Cheeseboard- Mature Cheddar, Brie and Shropshire Blue cheese with biscuits and chutney £3 supplement

Ice creams

Choose from the following flavours

Mint chocolate chip/Strawberry/chocolate/vanilla/toffee fudge

£1.50 one scoop £2.75 two scoops £3.25 three scoops

Children's meals £5

Where possible we can cook smaller versions of our main menu dishes or we have the following available

Homemade fishfingers and chips

Homemade chicken Goujons and chips or mixed salad with mayonnaise dip

Homemade mini cheeseburger served with chips