

## Dinner Menu

### Negroni

Martini Rosso, Sipsmith Gin, Campari, Orange 6.50

### Aperol Spritz

Aperol, Prosecco, Soda, Lemon 6.50

## Starters

Spiced Lentil, Tomato & Coconut Veloute, Lime & Coriander Infusion (V) 6.75

Beetroot & Liquorice Cured Salmon, Pickled Fennel, Lemon & Cardamom 7.50

Ham Hock, Caper & Parsley Terrine, Piccalilli, Dressed Leaves, Toasted Sourdough 7.00

Cool Bridgnorth Asparagus, Charred Spring Onion, Broad Beans, Petit Pois, Mint,  
Walnut Dressing, Parmesan Shard (V) 7.00

Smoked Hake & Lemon Scotch Egg, Confit Tomato & Spinach, Parsley & Chive Aioli 7.50

Confit Duck & Plum Brik Pastry Spring Roll, Sweet Chilli, Dressed Leaves 7.50

## Mains

Confit Cod, Sweet Potato Puree, Tempura Vegetables, Yuzu, Beurre Blanc 18.00

Pan Fried Sea Bass, Lemon & Parsley Orzotto, Ratatouille, Lemon & Thyme Vinaigrette, Kale Crisps 18.00

Celeriac & Apple Risotto, Apple & Thyme Infusion, Potato Crisps (V) 16.50

Roast Beetroot & Cumin Fondant, Polenta Chips, Butternut Squash Puree  
Carrot & Courgette, Creamed Goat's Cheese Sauce (V) 16.50

Roasted Rack of Shropshire Lamb, Rosemary Potato Fondant, Vegetable Ribbons,  
Turnip Puree, Rosemary & Garlic Jus 22.00

Breast of Free-Range Chicken, Wild Mushroom, White Truffle, Creamed Savoy Cabbage  
Garlic Mash, Carrot Puree, Shallot Jus 18.00

Shropshire Beef Fillet, Oxtail Bon Bon, Celeriac & Potato Dauphinoise, Kale, Roast Carrots, Parsley & Garlic Jus 25.00

