

LUNCH MENU
served from 12.00 - 2.30

Elderflower Lemonade 4.00
Elderflower, Mint, Lemon, Ginger Beer

Aperol Spritz 7.00
Aperol, Orange, Prosecco, Soda

Starters

Spiced Lentil, Tomato & Coconut Veloute, Lime & Coriander Infusion (V) 5.50

Beetroot & Liquorice Cured Salmon, Pickled Fennel, Lemon & Cardamom 7.00

Ham Hock, Caper & Parsley Terrine, Piccalilli, Dressed Leaves, Toasted Sourdough 6.00

Cool Bridgnorth Asparagus, Charred Spring Onion, Broad Beans, Petit Pois, Mint,
Walnut Dressing, Parmesan Shard (V) 6.00

Mains

Blade of Beef, Garlic Mash, Seasonal Greens, Red Pepper Jus 14.00

Celeriac & Apple Risotto, Apple & Thyme Infusion, Potato Crisps (V) 13.00

Roast Beetroot & Cumin Fondant, Polenta Chips, Butternut Squash Puree
Carrot & Courgette, Creamed Goat's Cheese Sauce (V) 13.00

Breast of Free-Range Chicken, Wild Mushroom, White Truffle, Creamed Savoy Cabbage
Garlic Mash, Carrot Puree, Shallot Jus 13.00

Pan Fried Sea Bass, Lemon & Parsley Orzotto, Ratatouille, Lemon & Thyme Vinaigrette, Kale Crisps 14.00

Desserts

Chocolate & Pecan Tart, Clotted Cream Ice Cream 6.50

Lemon & Feta Cheesecake, Citrus Compote 6.00

Ginger Spiced Panna Cotta, Rhubarb & Ginger 6.00

Affogato (Espresso, Vanilla Ice Cream) 4.50

