

Sunday Lunch Menu

(12 - 2.30)

Starters

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

Beetroot & Liquorise 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

Roast Sirloin of Shropshire Beef, Yorkshire Pudding, Roast Potatoes & Root Vegetables,
Seasonal Vegetables, Horseradish Sauce, Roast Gravy 15.00

Roast Loin of Rare-Breed Pork, Crackling, Apple & Herb Seasoning,
Cider Jus, Roast Potatoes & Root Vegetables, Seasonal Vegetables 13.00

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

Star Anise Creme Brulee, Rhubarb & Ginger 6.00

Affogato (Espresso, Vanilla Ice Cream) 4.50

Cheese, Fruit & Nut Sourdough, Pear & Tomato Chutney 3.00 each or 8.00 for 3

Shorrock's Bomb, Lancashire, Hard Cows (UP)(V)
Barkham Blue, Berkshire, Semi Soft Cows, (P)(V)
Perl Wen, Carmarthenshire, Creamy Soft Cows (P)(V)
Wigmore, Berkshire, Semi Soft Ewes (UP)(V)
Dorstone, Herefordshire, Soft Goats (UP)(V)

