

Sunday Lunch Menu 8th September

2 Courses £27.95, 3 courses £32.95

Let's Begin

Venison & Black Pudding Scotch Egg, Celeriac Remoulade & Brown Sauce £9.95

**Devilled Mackerel Fillet, Compressed Cucumber, Watercress & Pickled Fennel Salad,
Sorrel Mayonnaise & wholemeal Loaf £9.95 (GF ADAPT)**

**Beetroot & Horseradish Mousse, Roasted Golden Beetroot & Crisps, Malt Vinegar Gel, Candied Walnut £9.95
(VG, GF ADAPT)**

Dressed White Crab, Gherkins, Capers, Lemon, Savoury Crumpet, Sorrel Mayonnaise & Crispy Shallots £9.95

Duck Liver & Orange Pate, Fig & Date Chutney, Poached Fig & Toasted Onion Seed Brioche £9.95 (GF ADAPT)

**Stuffed & Tempura Battered Jalapenos, Sun dried Tomato & Cream Cheese Filling,
H.H Tomato & Mozzarella Caprese Salad £9.95 (V)**

Carrot & Coriander Soup with Herb Oil & Toasted Focaccia £8.95 (VG/GF ADAPT)

The Main Event

All "Roast" dishes are served complete with Vegetables, Mashed & Roast Potatoes

**Rump of Morville Beef, Served Rare, Savoury Gravy, Roasts, Mash & Seasonal Veg £21.95
(GF/DF ADAPT) (£2.50 Supplement)**

Roast Topside of Bridgnorth Beef, Served Well Done, Gravy, Roasts, Mash, Seasonal Veg & Yorkie £21.95 (GF/DF ADAPT)

Roast Chicken Breast, Garlic Chive Chicken Kiev, Gravy, Roasts, Mash & Seasonal Veg £21.95 (GF/DF ADAPT)

Braised Venison Meatballs, Creamy Gherkin Gravy, Chorizo Crumb, Rosemary Mash & Braised Hispi Cabbage £19.95

Searred Salmon Fillet, Crispy Pomme Anna Chips, Crushed & Minted Peas, H.H Tartare Sauce £21.95 (GF)

Aubergine, Chickpea, Macaroni & Spinach Pastitsio. Vegan Pesto & Mixed Salad (VG) £18.95

Our famous home baked Lasagne, Pesto, Parmesan, Chips & Mixed Leaf Salad £18.95

Garlic & Thyme Roasted Cauliflower Steak, White Bean Puree, Crispy Shallots & Chimi Churri(VG) £18.95

Desserts all £8.95 when sold individually

Vanilla or Raspberry Creme Brulee & Rosemary Shortbread

Double Chocolate Roulade, Chocolate Ripple Ice Cream & Chocolate Sauce

Sheila's Famous Summer Pudding & Chantilly Cream

Caramel & Walnut Cheesecake, Chantilly Cream & Caramel Shards

Apple & Blackberry Pie with Vanilla Custard

Eton Mess & Raspberry Coulis

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Children's Menus, Gluten Free Desserts & further dietaries catered for also, please ask a member of the team.