

MOUTHFULLS

Crispy Spiced Sweet Kale, Soy Dipping Sauce & Brown Spiced Sugar	£1.5
Carrot & Chick Pea Hummus on Croutes	£1.5
Salt & Pepper White Bait, served with Tartare Sauce	£1.5
Fried Pork Gyoza, with Miso Dressing	£1.5
Sweetcorn, Chicken & Bacon Chowder	£1.5

TO SHARE WHILE YOU WAIT

A Board of Olives, Carrot and Chick Pea Hummus, Tomato Relish, Toasted Pitta	£7
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SMALL PLATES

FROM THE VEGETABLE PATCH

Crispy Parmesan & Truffle Polenta with Roasted Red Pepper & Almond Sauce	£5.5
Pine Nut & Basil Fried Bocconcini, Tomato & Red Pepper Ragu with Crispy Garlic	£7
Courgette, Pea & Quinoa Salad with Lemon & Mint Dressing, Almond & Parmesan Crumb	£6
Sautéed Field & Wild Mushroom Bruschetta, Crispy Garlic & Chilli with Wilted Spinach	£6
Radicchio, Burrata, Orange, Fennel Salad, Pumpkin Seeds, Aged Balsamic	£7
Beetroot & Goats Cheese Panna Cotta with Red Onion Jam, Raisin Sourdough Croutes	£7
Creamy Butter Bean & Leek Cassoulet, Parmesan Crust, Crispy Kale, Pumpkin Seeds	£5.5



SMALL PLATES

FROM THE SEA

Crab & Prawn Bruschetta, Roasted Red Pepper with Lime & Chilli Aioli	£7
Cod Goujons, Pea Puree, Tartare Sauce	£6.5
Monkfish Scampi with Romesco Sauce	£8
Oak Smoked Salmon, with Fennel, Orange, Caper Berries, Avocado Cream & Paprika Creme Fraiche	£7
A Pan-Fried Scallop served with Cauliflower Puree, Chorizo Jam, Black Pudding Crumb	£4
Sauteéd Langoustines in Garlic & Butter, Courgette Spaghetti, Parsley & Parmesan Crumb	£8
Salt & Pepper Whitebait, served with Tartare Sauce	£5
Fillet of Hake on a Ragu of Courgette, Aubergine & Peppers	£9

FROM THE FARM

Spiced Shropshire Lamb Flat Bread, with Olives, Mint, Feta & Lemon Dressing	£9
Spiced Spanish Sausage, Creamy Leek, Butter Bean & Bacon Cassoulet, Parmesan & Parsley Crumb, Crispy Kale	£7
Duck Liver Parfait, Toasted Brioche, Plum & Ginger Chutney	£7
Chicken Sesame & Miso Yoghurt Kebabs with Puffed Wild Rice, Shredded Pak Choi & Sesame Seeds	£8
Sticky Lamb Bits with Orange & Garlic, Carrots, Crumbled Feta & Black Olives	£7.5
Glazed Belly Pork, Apple & Blue Cheese Mash, Macerated Blackberries	£7
Seared Tandoori Rump with Rum & Yoghurt with a fresh Asian Salad	£10

SHROPSHIRE STEAKS

ALL SERVED WITH FRENCH FRIES, ROAST TOMATO, PORTOBELLO MUSHROOM & WATERCRESS

Minute Steak	£12
8oz Sirloin	£22
8oz Fillet	£28
14oz Bone In Ribeye	£25
Add Blue Cheese Sauce, Peppercorn or Mushroom	£2

FROM THE GRILL

ALL SERVED IN A TOASTED BRIOCHE BUN, WITH A SIDE OF TRUFFLE FRIES AND CRISPY ONIONS

The Kitchen Burger	£14
Pure Beef Burger, Maple Bacon, Mature Cheddar, Red Onion Marmalade, Mustard Mayo, Sliced Tomato & Baby Gem	£16
Getting Piggy Burger	£13
Chargrilled Sausage Patty, Pork Belly, Chorizo Jam, Shredded Red Onion, Kale & Baconaise	£13
Portobello Mushroom & Halloumi Burger	£13
Spinach, Red Onion Jam, Grain Mustard Mayonnaise	£13

CHEF'S COMPLETE PLATES

Braised Ox Cheek Cottage Pie served with Wholegrain Mustard Mash & Winter Greens	£16
Sweet Potato & Chick Pea Bhuna with Spinach & Toasted Almonds, Black Rice, Flat Bread and Raita & Mango Chutney	£15
'A Trio of Pork': Pork Belly, Fidget Sausage and Shropshire Faggot served with Apple & Blue Cheese Mash, Curly Kale, Macerated Blackberries, Chorizo Jam & Pork Jus	£18
Herb Crusted Fillet of Hake & Langoustines, Ragu of Roasted Tomato, Aubergine, Courgette & Peppers, Velvet Potato Rosti, Crispy Garlic & Ginger	£17
Rump of Shropshire Lamb, Pan-Fried with Honey & Garlic, Sweet Potato Mash, Curly Kale, Baby Leeks, Feta, Carrots & Lamb Jus	£18
'A Bit of Chicken': Confit Leg, Crispy Wing, Mini Chicken and Mushroom Pie, served with a Saute of Purple Potato, Leek, Bacon & Greens	£15

LITTLE SIDES

Truffle & Parmesan Fries	£5
French Fries & Aioli	£4
Sautéed Winter Greens	£3.5
Dressed House Salad	£4