

# The Hinds Head

## Lunch Menu

Served 12-2.30pm

### **Small Portions £9**

Freshly Battered Haddock & Chips, Garden Peas, Chefs Tartar Sauce & Lemon Wedge  
Steak & Ale Pot Pie, Topped with Short Crust Pastry, Garden Peas, Gravy served with Chips  
or Mash  
Panko Crumbed Whole Tail Prawns, Chips, Garden Peas, Salad Garnish & Chefs Tartar Sauce  
Caramelised Red Onion Sausages, Spring Onion Mash, Garden Peas & Gravy  
Buttercross Free Range 6oz Gammon, Egg, Garden Peas & Chips

### **Ciabatta's served with Chips & Side Salad £8**

BBQ Pulled Pork & Smoked Cheese  
Smoked Bacon, Baby Gem Lettuce, Sliced Tomatoes & Mayonnaise  
Red Onion Sausages & Whole Grain Mustard  
Pan Fried Rump Steak Topped with Shropshire Blue Cheese  
Chicken, Smoked Bacon, Baby Gem Lettuce, Sliced Tomatoes & Mayonnaise  
Melted Cheddar Cheese & Mediterranean Vegetables (V)

### **Wraps Served with Chips & Side Salad £7**

Cajun Chicken, Baby Gem Lettuce & Tzatziki  
Hoi Sin Duck, Plum Sauce, Spring Onions & Baby Gem Lettuce  
Pan Fried Rump Steak, Sweet Chilli Sauce & Baby Gem Lettuce  
Fajita Seasoned Mediterranean Vegetables (V)  
BBQ Pulled Pork & Smoked Cheese

### Starters

Chefs Recipe Seasonal Soup, Toasted Ciabatta Bread £5 **V**  
Aromatic Duck & Spring Onions in Hoi Sin Sauce, Chinese Pancakes, Cucumber Sticks, Plum  
Sauce £6 ½  
Chefs Warm Scotch Egg, Dijon Mustard Mayonnaise, Dressed Pickled Vegetable Salad £6  
Deep Fried Herbed Panko Crumbed Goats Cheese, Onion Jam, Watercress & Herb Dressed  
Salad £6 **V**  
Lemon & Herb Butter Prawns on Toasted Ciabatta Bread, Garlic & Herb Mayonnaise £6

### Mains

12oz Free Range Buttercross Horse Shoe Gammon, Roasted ½ Tomatoes & Mushrooms, Pan  
Fried Egg, Onion Rings, Hand Cut Chips £13  
Short Crust Pastry Prime Steak & Ale Pie, Mixed Vegetables, Chips or Mash & Gravy (Topped  
with Shropshire Blue £1) £12 ½  
Freshly Beer Battered Haddock Fillet, Minted Peas, Chefs Recipe Tartar Sauce, Lemon  
Wedge & Chips £12  
Panko Crumbed Whole Tail Prawns Scampi, Chips, Garden Peas, Salad Garnish & Chefs  
Tartar Sauce £12  
Vegetable Lasagne with Dressed Salad & Chips £12  
Mixed Vegetable & Mushroom Pie, Short Crust Pastry, Mixed Vegetables, Chips or Mash  
(Topped with Shropshire Blue £1) £11 ½ (**V**)  
Trio of Red Onion Sausages, Spring Onion Mash Potato, Mixed Vegetables & Gravy £11½  
BBQ Chicken topped with Smoked Bacon & Cheddar Cheese, Chips & Salad £12  
Fried Halloumi & Field Mushroom Burger, Brioche Bun, Baby Gem, Onion Rings, Red Onion,  
Tomato, Gherkins & Mayo & Chips £11 (**V**)

### Chargrilled Burgers

6oz Ham Burger, Red Onion Sausage, Pulled Pork in BBQ Sauce, Smoked Cheese Pit Burger  
£12 ½  
7oz Prime Steak & Cheese & Smoked Bacon **£12 ½**  
7oz Butterflied Chicken Breast, Chorizo & Mozzarella Burger **£12 ½**  
7oz Venison, Rabbit & Wild Boar Game Burger, Smoked Bacon, Cheddar Cheese **£12 ½**  
*Brioche Bun, Baby Gem, Onion Rings, Red Onion, Tomato, Gherkins & Mayo with Chips*

***Our Food is Cooked Fresh to Order & Can Take Up to 30 Minutes to Prepare & Cook  
So Patience with Our Staff Is Appreciated.  
(V) = Vegetarian***

## Steaks

*English Bred Steak Cuts Aged for 30 Days*

*All Our Steaks are cooked on a Lava Rock Chargrill giving us a Cooking Temperature of 350c which gives an Excellent Seared Exterior & Locks in the Juice & Flavours of the Meat*

**All Steaks Served with Chips, & Onion Rings & a Garnish of your Choice:**

### Garnishes

Dressed House Mixed Salad/ Tomato & Flat Mushroom/  
Mixed Vegetables

### Prime Cuts

**10oz Fillet;** Succulent, Buttery Texture **£25**

**10oz Rib Eye;** Juicy, Tender, Textured Full Steak Flavour **£20**

**10oz Sirloin;** Band of Fat around the Edge, Juicy, Firm Texture **£19 8oz £16**

**10oz Rump;** Juicy, Firm, Full Steak Flavour **£18 8oz £16**

### Bone on Steaks

**16oz T Bone;** Buttery Tenderloin, & a Juicy Well-Marbled Top Loin **£23**

**18oz Tomahawk** Long bone Ribeye Textured, Full Steak Flavour **£26**

### Butchers Cuts Steak Cuts Best Cooked M/R to M

**10oz Flat Iron;** Deep Rich Beef Flavour, Tender, & Lean **£16**

**10oz Denver;** Well Marbled Full-flavored, Firm **£16**

**10oz Bavette;** Lean Tender, Good Flavor **£16**

### Sharing Steak

**20oz Chateaubriand;** Succulent, Tender, Buttery Texture **£50**

*Served with Roast Tomatoes, Oven Baked Flat Mushrooms, Onion Rings, Chips & a Steak Sauce*

### Steak Sauces £2

Bourbon Pepper Corn, Shropshire Blue Cheese, Béarnaise, Creamed Horseradish

### Desserts

Speciality Coffee with Mini Dessert & Shortbread Biscuit - Catalane Crème, Tart Lemon Pot  
or Rich Chocolate Pot £4½

Mixed Berry Cheesecake, Raspberry Coulis, Vanilla Ice Cream £6

Sticky Toffee Pudding, Crème Anglaise or Vanilla Ice Cream £6

Bramley Apple Crumble, Crème Anglaise or Vanilla Ice Cream £5 ½

Warm Chocolate Brownie, Raspberry Coulis, Chocolate Ice Cream £6

Raspberry Crème Brulee, Shortbread Biscuit, Vanilla Ice Cream £6

Bread & Butter Pudding Pudding Crème Anglaise 5 ½

Cheese Board; a Selection of Moyden's of Hinstock, Cheeses with Biscuits £7