Tuesday Grill Night 2 Meals & a Bottle of House Wine £26

Baked Camembert, Topped Roasted Sun-Dried Tomatoes, Bread Sticks £6 ½

Chefs Soup with Crusty Bread £5

Sweet Chilli Marinated Prawn Skewers, Lemon Mayonnaise Salad Garnish £6

Beetroot, Walnut, Goats Cheese Salad, Horseradish Crème Fraiche Dressing £5 ½

Marinated Chicken Bhaditrakha Kebabs, Mint Lassi & Mini Flat Bread £6

Scotch Egg Pickled Vegetables Dijon Mayo £6

Hoi Sin Duck, Cucumber, Spring Onions & Pancakes £6 ½

Black Pudding, Smoked Bacon, Poached Egg, Toasted Muffin, Hollandaise Sauce £6 ½

Nibbles Board

Southern Fried Pop Corn Chicken, Mayonnaise / Battered Prawns Scampi, Tartare Sauce / Mixed Herbed Sausage Bites, HP Sauce / Fried Halloumi Bites, Sweet Chilli Sauce £14

Chinese Sharer

Vegetable Spring Rolls, Vegetable Samosas, Hoi Sin Duck Spring Rolls, Panko Butterflied Prawns, Sweet Chilli & Plum Dipping Sauce £12

Steaks / Chops

*8oz Sirloin; Band of Fat around the Edge, Juicy with a Firm Texture

*8oz Rump; Juicy, Firm & Less Tender Full Steak Flavour

*10oz Flat Iron; Deep Rich Beef Flavour, Tender, Lean Fibres (MR/M)

*10oz Denver; Sweet Beef Flavour, Tender, Lean Fibres (MR/M)

*10oz Bavette: Fibres Texture, Tender, Good Flavour (MR/M)

*12oz Pork Chop Ribeye Free Range with Pan Fried Egg

*12oz Mixed Grill; Gammon, Egg, Sausage, Chicken & Rump Steak

*12oz Free Range Gammon & Egg

Cajun Spiced Chicken & Vegetable Skewer, Chips & Dressed Mixed Leaf Salad

*All Served with Tomatoes, Mushroom, Onion Rings & Chips

Gourmet Burgers

7oz Welsh Wagyu Steak Burger, Welsh Black Bomber Cheese 7oz Angus Steak Burger, Smoked Bacon, Monty Jack Cheese Butterflied Chicken Breast, Chorizo & Mozzarella

7oz Angus Burger, Smoked BBQ Brisket, Smoked Bacon & Smoked Cheese

Brioche Bun, Baby Gem, Onion Rings, Red Onion, Tomatoes, Dijon & Pickled Gherkins Mayonnaise with Chips

<u>Upgrades</u>

Fields Kitchen of Market Drayton Grass Fed Aberdeen Angus, Farmed at Betton Wood Farm

10oz Fillet; Succulent, Buttery Texture £9

10oz Rib Eye; Juicy, Tender, Textured Full Steak Flavour £7
10oz Sirloin; Band of Fat around the Edge, Juicy with a Firm Texture £5
10oz Rump; Juicy, Firm & Less Tender Full Steak Flavour £3.50

Buttercross Farm Bone in Cuts

18oz Tomahawk Rib Eye; Tender, Flavourful, Complex, Well-Marbled £9
16oz T-Bone; Buttery Tenderloin, & a Juicy Well-Marbled Top Loin £7
All Served with Tomatoes, Mushroom, Onion Rings & Chips

Our Signature Sharing Steak Cut Includes a Bottle of House Wine

20oz Chateaubriand; it is Succulent & Tender with a Buttery Texture £55

Served with Tomatoes, Mushroom, Onion Rings, Chips & a Steak Sauce

Steak Sauces £2

Bourbon Peppercorn, Shropshire Blue Cheese, Béarnaise, Creamed Horseradish

Vegetarian Meals

Fried Halloumi & Field Mushroom Burger, Brioche Bun, Baby Gem, Onion Rings, Red Onion, Tomato,
Gherkins & Mayo with Chips

Fajita Mixed Vegetable Skewer, Chips, Dressed Mixed Leaf Salad

Children's Meals £6

Freshly Battered Fish, Chips, Peas
Sausage, Mash, Peas, Gravy
Chefs Battered Chicken Nuggets, Chips, Beans or Peas
Chefs Cheese Burger, Chips, Salad
Whole Tail Prawn Scampi, Chips, Peas
Pot Steak Pie Topped with Short Crust Pastry, Chips, Peas, Gravy

All Children's Meals Includes 2 Scoops of Ice Cream

Desserts

Speciality Coffee

Americano £1.80 Espresso £1.50 Double Espresso £1.95 Decaffeinated £1.80

Hot Chocolate £2.55 Latte £2.45 Cappuccino £2.50

Mochaccino £2.60 Flavoured Latte £2.55 Floater Coffee £2.45

Regular Tea £1.75 Speciality Tea £2.25

Liqueur Coffee £5.50

Choose any Liqueur to add to Black Coffee with Fresh Cream Floated on Top