
While you Wait

Mixed Mediterranean Green & Black Olives **£3 ½**

Mixed Deli Breads, Olive Oil, Butter **£4**

Buttermilk Popcorn Chicken **£4**

Garlic Bread & Melted Cheese **£4**

Table Sharing Platters

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 & Pancakes, Panko Butterflied Prawns, Sweet Chilli & Plum Dipping Sauce **£13**

Starters

Baby Button Mushrooms, Garlic & Parsley Toasted Muffin **£5 ½ V**

Maple Glazed Flitch of Bacon, Black Pudding & Apple Puree, Pickled Vegetables, Pan Fried Egg **£5 ½**

Prawn Cocktail Trio, English, American & Mexico Style **£6**

Goat Cheese & Sundried Tomato Mousse, Toasted Walnut Crumble, Beetroot Puree, Olive Tapenade **£5 ½**

Smoked Haddock Scotch Egg, Cream of Tartar Sauce, Parmesan Crostini **£6**

Mains

Pan Roasted Duck Breast (pink) Celeriac fondant, Celeriac Puree, Roasted Beetroot, Beetroot Coulis, Baby Carrots, Demi Glaze Sauce **£15**

Pan Fried Hake, Wild Mushroom Puree, Stem Broccoli, Dauphinoise Potatoes, Baby Capers, Pickled Gherkin's, Red Onion Salad, Apple, Mushroom, Chive Rapeseed Oil Dressing **£15**

Aberdeen Angus Steak & Ale Pie Shortcrust Pastry Beef Stock Gravy, with Mash Potato or Chips & Mixed Greens (Topped with Shropshire Blue Cheese **£1**) **£13**

Roast Shoulder of Shropshire Lamb Wellington, Red Wine Reduction Sauce, Dauphinoise Potatoes, Parsnip Puree & Mixed Greens **£15**

Pork Tenderloin Schnitzel, Black Pudding, Smoked Streaky Bacon, Fried Egg, Stem Broccoli, Grain Mustard Mash, Roast Apple Puree & Lemon, Caper, Parsley Butter Dressing **£13**

Fish Medley; Beer Battered Haddock Goujons, Hake Scampi, Prawns in Filo Pastry, Minted Peas, Chefs Tartar Sauce, Lemon Wedge & Chips **£13 ½**

Vegetarian

Chickpea, Butternut Squash, Leek & Onion Pie Shortcrust Pastry, Vegetarian Gravy, with Mash Potato or Chips & Mixed Greens **£12**

Fried Halloumi, Mediterranean Vegetable & New Potato Hash with Tomato, Parmesan & Sage Puree, Basil Oil **£13**

Mixed Vegetable Burger, Brioche Bun, Baby Gem, Onion Rings, Red Onion, Tomatoes, Dijon & Pickled Gherkins Mayonnaise with Chips **£12**

Sides

Mixed Buttered Greens **£2** / Buttered New Potatoes **£2** / Chips **£2.50** / Mixed Leaf Dressed Salad **£3** /

Garlic Bread **£3** / Cheese Garlic Bread **£3.50** / Onion Rings **£3** / Garlic & Herb Prawns **£4** /

Mash Potato & Gravy **£3**

Steaks

-----Fields Kitchen of Market Drayton, Aberdeen Angus Grass Fed Beef Steaks-----

10oz Rump **£19**

10oz Sirloin **£20**

10oz Ribeye **£21**

10oz Fillet **£25**

Steaks

10oz Flat Iron 10oz **£17** 20oz Tomahawk **£26** 16oz T Bone **£23** 20oz Chateaubriand **£55 (To Share)**

**All Steaks are Garnished with Flat Mushroom & Tomato's or Beetroot & Walnut Salad,
Horseradish Crème Fraiche Dressing, with Onion Rings & Chips**

Grills

Mixed Grill; Rump Steak, Sausage, Gammon, Fried Egg, Mini Cheese Burger **£16**

Free Range Horseshoe Gammon & Egg **£13**

Served with Roasted Tomatoes, Field Mushroom & Hand Cut Chips

Gourmet Burgers

7oz Angus Steak Burger, Smoked Bacon, Cheddar Cheese **£13**

Butterflied Chicken Breast, Chorizo & Mozzarella **£12 ½**

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

Steak Sauce

Mixed Peppercorn & Brandy **£2**

Shropshire Blue Cheese **£2.50**

Béarnaise **£2.25**

Creamed Horseradish **£2.25**

Desserts

Tea, Coffee with Mini Dessert & Shortbread Biscuit - Lemon Possett or Salted Caramel Chocolate Pot **£5½**

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

Sticky Toffee Pudding, Crème Anglaise or Salted Caramel Ice cream **£6**

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

Warm Treacle Tart, Nut Brittle, Salted Caramel Ice cream **£6**

Vanilla Panna Cotta with Summer Fruit Jelly, Marinated Summer Fruit medley **£6**

Warm Raspberry Jam Bakewell Tart Raspberry Coulis, Vanilla Ice Cream **£6**

Cheese Board

Shropshire Blue, Orange in Colour, Savoury, Creamy, Slight Yeast Bite from Blueing

Moyden's Caer Caradoc, Caerphilly Style, light & Crumbly, Fresh Lemon Taste

French Brie, Rich, Creamy, Subtle Flavours of Wild Grasses & Flowers

Moyden's Wrekin White, Smooth & Creamy, Nutty Flavour & Fruity Aroma

Camembert, Rich, Creamy, Earthy, Buttery & Nutty

Moyden's Wrekin Blue, Smokey, Blue Piquancy, Mineral-Like Full Flavour

Applewood Smoked Cheddar, Golden Amber Colour, Rich, Creamy, Smokey with Hints of Paprika

Choose Any 5 Cheese £7 Single / Table Sharer £4pp extra

Children's Meals £6 includes 2 Scoops Ice Cream

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

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

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

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Tuesday Grill Night

2 Meals & a Bottle of House Wine

Only £26

Choose 2 Meals from the Grill Menu & a Bottle of House Wine

Booking Recommended