Lunch Menu served 12-2.30pm -----Starters-----

Chefs Recipe Seasonal Soup, Toasted Ciabatta Bread (V) £5

Chefs Warm Scotch Egg, Dijon Mustard Mayonnaise, Dressed Picked Vegetable Salad £6

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

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

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

12oz Free Range Buttercross Gammon, Roasted ½ Tomatoes & Mushroom, Pan Fried Egg, Onion Rings, Chips £14

Freshly Beer Battered Haddock Fillet, Peas, Chefs Recipe Tartar Sauce, Lemon Wedge, Chips £12

Panko Crumbed Whole Tail Prawns Scampi, Peas, Salad Garnish, Chefs Tartar Sauce, Chips £12

Trio of Red Onion Sausages, Spring Onion Mash Potato, Mixed Greens & Gravy £12

Cajun Spiced Chicken & Vegetable Skewer, Chips & Dressed Mixed Leaf Salad £12 ½

Fajita Mixed Vegetable Skewer, Chips, Dressed Mixed Leaf Salad (V) £11

-----Ciabatta's served with Chips & Salad £8----

Pepper Corn Pulled Beef Brisket & Cheddar 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 & Salad £7------Wraps served with Chips & 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

Pepper Corn Pulled Beef Brisket & Cheddar Cheese

-----Small Portions £9-----

Freshly Battered Haddock, Chips, Peas, Chefs Recipe Tartar Sauce & Lemon Wedge

Steak & Ale Pot Pie Topped with Short Crust Pastry, Peas, Gravy & Chips or Mash Potato

Panko Crumbed Whole Tail Prawns Scampi, Peas, Salad Garnish, Chefs Recipe Tartar Sauce & Chips

Red Onion Sausages, Spring Onion Mash, Peas & Gravy

Buttercross 6oz Gammon, Egg, Peas & Chips

Lunch Menu served 12-2.30pm **Chargrill**

Fiel	ds Kitchen of Market D	Prayton, Aberdeen A	Ingus Grass I	Fed Beef		
10oz Rump £19	10oz Sirloin £20	10oz Ri	beye £21	10	oz Fillet £25	
	Alternati	ve Meats, Whitchur	ch			
Welsh W	agyu 10oz Ribeye £36	Wels	Welsh Wagyu 7oz Denver £20			
	Buttercross I	arm of Market Dray	/ton			
10oz Flat Iron 10oz £17	20oz Tomahawk £26	16oz T Bone £23	30 Day Salt	t Aged 10oz	Rump £21	
*Mixed Gr	ill; Rump Steak, Sausag	e, Gammon, Fried Eg	gg, Mini Chee	ese Burger £	16	
<u>*1</u>	2oz Horseshoe Gammo	on £14 *12oz Ribey	e of Pork Cho	op £14		
All Steaks are	e Garnished with Flat I Horseradish Crème Fr	-	-		alad,	
Garr	nished with Tomatoes,	Flat Mushroom, On	ion Rings, Ch	nips & Fried	Egg	
Steak Sauce						
Mixed Peppercorn & Bra	andy £2 Sh	ropshire Blue Chees	e £2.50	Béarnaise	£2.25	
Crumbed :	Stilton & Hollandaise £	2.75 Creame	d Horseradis	h £2.25		
		Gourmet Burgers				
7oz Welsh Wagyu Steak Burger, Welsh Black Bomber Cheese £14 7oz Angus Steak Burger, Smoked Bacon, Monty Jack Cheese £13 Butterflied Chicken Breast, Chorizo & Mozzarella £12 ½ Fried Halloumi, Mixed Peppers & Basil £12 V 7oz Angus Burger, Smoked BBQ Brisket, Smoked Bacon & Smoked Cheese £14 Brioche Bun, Baby Gem, Onion Rings, Red Onion, Tomatoes, Dijon & Pickled Gherkins Mayonnaise with Chips						
	Hand M	ade Short Crust Past	ry Pies			
	Chickpea, S Monty's Ales Feed V	ngus Beef Steak & A Squash, Leek & Onio Velsh Wagyu Beef & east, Ham Hock & Le	n £12 Kidney £14	ļ		
Top with Shropshire Blue or Smoked Cheese £1						
Д	ll Served with Chips or	Mash Potato, Mixed	l Greens & G	ravy.		
		Butchers Blocks				
	2007	Chateauhriand £55				

20oz Chateaubriand £55

24oz Welsh Wagyu Delmonico on the Bone End Rib Cut £65

Served with 2 Sauces, Mushrooms, Tomatoes, Beetroot, Hazelnut, Salad, Horseradish Crème Fraiche **Dressing & Chips**

Lunch Menu served 12-2.30pm

-----Desserts-----

Tea, Coffee with Mini Dessert & Shortbread Biscuit - Lemon Possett or Salted Caramel Chocolate Pot £5 ½

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

Raspberry Crème Brulee, Shortbread Biscuit, Vanilla 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 Moydens, Caer Caradoc, Caerphilly Style, light & Crumbly, Fresh Lemon Taste French Brie, Rich, Creamy, Subtle Flavours of Wild Grasses & flowers Moydens, Wrekin White, Smooth & Creamy, Nutty Flavour & Fruity Aroma Camembert, Rich, Creamy, Earthy, Buttery & Nutty Moydens, Wrekin blue, Smokey, Blue Piquancy, Mineral-Like Full Flavour Applewood Smoked Cheddar, Golden amber Colour, Ritch, Creamy, Smoky with Hints of Paprika Choose Any 5 Cheese £7Single / Table Sharer £4pp

Dessert Wines

Casa Silva Late Harvest Semillion Gewuztraminer ½ Bottle £16 125ml £4.85

Sauternes 'Reserve De Ciron' ½ Bottle £17

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

<u>Liqueur Coffee £5.50</u>

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

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