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

Venison Sausage Scotch Egg, HP Sauce Mayo, Dressed Water Cress £6
Chicken & Ham Hock Terrine, Ciabatta Crouton, Watercress, Sweet Onion Chutney,
Honey & Grain Mustard Dressing £6
Baby Button Mushrooms, Garlic & Parsley Toasted Muffin £5 ½ V
Prawn Cocktail Trio, English, American & Mexico Style £6
Duck Liver Parfait, Topped with Cranberry Jelly, Sweet Onion Chutney & Toasted Ciabatta £6 ½

------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 £16

Chinese Sharer

Vegetable Spring Rolls, Vegetable Samosas, Hoi Sin Duck Spring Rolls, Panko Butterflied Prawns, Sweet
Chilli & Plum Dipping Sauce £14

Steaks

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 Mixed Grill; Gammon, Egg, Sausage, Chicken & Rump Steak
12oz Free Range Gammon & Egg
Cajun Spiced Chicken Breast
*All Served with Tomatoes, Mushroom, Onion Rings & Chips

Gourmet Burgers

7oz Angus Steak Burger, Smoked Bacon, Cheddar Cheese Buttermilk Southern Fried Chicken Breast 7oz Venison Burger, Smoked Bacon Shropshire Blue Cheese

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

Vegetarian Meals

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

Tagliatelle Pasta Vegetable Bolognese, Garlic & Herb Ciabatta Garlic Bread

Steak Sauces £2

Bourbon Peppercorn, Shropshire Blue Cheese, Béarnaise, Creamed Horseradish

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*

Upgrades

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

Bone in Cuts

20oz 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

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

Tea, Coffee with Mini Dessert & Biscotti Biscuit - Lemon Possett or Salted Caramel Chocolate Pot £6

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 Mixed Fruit Jelly, Raspbery Ripple Ice Cream £6

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

Classic Bread & Butter Pudding with Crème Anglaise £6

Cheese Board; a Mixed Selection of Cheeses with Biscuits £7

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