

Sunday Lunch Menu 1 Courses £11.50, 2 Courses £15.50, 3 Courses £19.50

Starters

Caramelised Red Onion Sausage Scotch Egg, Dijon Mayo, Dressed Salad
Roasted Asparagus, Hollandaise, Crispy Soft-Boiled Egg, Caper Gherkin Rape Seed Oil Dressing
Hoi Sin Duck, Pancakes, Cucumber & Plum Sauce
Naturally Smoked Haddock Fish Cake, Creamed Leek Sauce
Chefs Soup & Warm Bread Roll

Roasts

Pan Roasted Chicken in Bacon , Sage Onion Sausage Stuffing, Pig in Blanket
Fields Kitchen of Market Drayton, Aberdeen Angus Roast Topside of Beef, Yorkshire Pudding
Slow Roasted Shropshire Leg of Lamb, Yorkshire Pudding
Mushroom, Mixed Nuts, Camembert, Spinach & Cranberry Wellington & Vegetarian Gravy V
Pan Roasted Salmon, Asparagus, Crispy Soft-boiled egg, Hollandaise Sauce
**All the above Roasts Served with a Selection of Vegetables, Roast Potatoes, Cauliflower Cheese,
Spring Onion Mash & Gravy**

Mains £1.50 supplement

Freshly Battered Haddock & Chips, Garden Peas, Lemon Wedge & Chefs Recipe Tartar Sauce
Steak & Ale Pie Shortcrust Pastry Gravy with Mash Potato or Chips (*25 Mins Cooking Time)
Whole Tail Prawn Scampi & Mixed Salad, Chips, Peas & Chefs Recipe Tartar Sauce
Free Range Horseshoe Gammon & Egg, Mushroom, Tomato & Chips
Tagliatelle Pasta Vegetable Bolognese, Garlic & Herb Ciabatta Garlic Bread V
7oz Angus Steak Burger, Cheddar Cheese, Brioche Bun, Baby Gem, Onion Rings, Red Onion, Tomatoes,
Dijon & Pickled Gherkins Mayonnaise with Chips
8oz Sirloin, Flat Mushroom, Tomato & Chips £4.50 Supplement

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

Children's Menu £6 Includes 2 Scoops of Ice Cream

Traditional Roast Beef, Yorkshire Pudding & Gravy
Slow Roasted Leg of Lamb with Minted Gravy
Sausages, Spring Onion Mash & Gravy
Pot Steak Pie Topped with Short Crust Pastry, Chips, Peas, Gravy
Chefs Battered Chicken Nuggets, Chips, Beans or Peas
Whole Tail Prawn Scampi, Chips, Peas

Desserts

Tea, Coffee with Mini Dessert & Biscotti Biscuit - Lemon Posset or Salted Caramel Chocolate Pot
Mixed Berry Cheesecake, Raspberry Coulis, Vanilla Ice Cream
Sticky Toffee Pudding, Crème Anglaise or Salted Caramel Ice cream
Warm Chocolate Brownie, Raspberry Coulis, Chocolate Ice Cream
Warm Treacle Tart, Nut Brittle, Salted Caramel Ice Cream
Warm Raspberry Jam Bakewell Tart Raspberry Coulis, Vanilla Ice Cream
Classic Bread & Butter Pudding with Crème Anglaise
Raspberry Crème Brulee. Biscotti Biscuit, Vanilla Ice Cream
Cheese Board; A Mixed Selection of Quality Cheeses with Biscuits

Speciality Coffee

<i>Americano £1.80</i>	<i>Espresso £1.50</i>	<i>Double Espresso £1.95</i>	<i>Decaffeinated £1.80</i>
	<i>Hot Chocolate £2.55</i>	<i>Latte £2.45</i>	<i>Cappuccino £2.50</i>
<i>Mochaccino £2.60</i>	<i>Flavoured Latte £2.55</i>		<i>Floater Coffee £2.45</i>
	<i>Regular Tea £1.75</i>	<i>Speciality Tea £2.25</i>	

Liqueur Coffee £5.50

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

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