Lunch Menu served 12-2.30pm

-----Mains-----

Panko Crumbed Whole Tail Prawns Scampi, Peas, Salad Garnish, Chefs Tartar Sauce, Chips £12.50

Aberdeen Angus Steak & Ale Pie Shortcrust Pastry Beef Stock Gravy, with Mash Potato or Chips

& Mixed Greens (Topped with Shropshire Blue Cheese £1) £13

Freshly Beer Battered Haddock Fillet, Peas, Chefs Recipe Tartar Sauce, Lemon Wedge, Chips **£13**Mushroom, Hazelnut, Spinach & Cranberry Wellington, Mixed Greens, Chips & Peppercorn Sauce **£13.50 V**7oz Beef Burger, Smoked Bacon, Cheddar Cheese Brioche Bun, Baby Gem, Onion Rings, Red Onion,
Tomatoes, Dijon & Pickled Gherkins Mayonnaise with Chips **£13**

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

Tagliatelle Pasta Vegetable Bolognese, Garlic & Herb Ciabatta Garlic Bread £13 V

Cajun Spiced Chicken Breast, House Dressed Mixed Leaf Salad & Chips £12.50

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

Buttermilk Southern Fried Chicken Breast Burger, Brioche Bun, Baby Gem, Onion Rings, Red Onion, Tomatoes, Dijon & Pickled Gherkins Mayonnaise with Chips £12.50

Smoked Bacon, Baby Gem Lettuce, Sliced Tomatoes & Mayonnaise £7.95

Red Onion Sausages & Whole Grain Mustard £7.50

Pan Fried Rump Steak Topped with Shropshire Blue Cheese £8.95

Chicken, Smoked Bacon, Baby Gem Lettuce, Sliced Tomatoes & Mayonnaise £8.95

Melted Cheddar Cheese & Mediterranean Vegetables (V) £6.95

------Wraps served with Chips & Salad ------

Cajun Chicken, Baby Gem Lettuce £7.50

Hoi Sin Duck, Plum Sauce, Spring Onions & Baby Gem Lettuce £7.50

Pan Fried Rump Steak, Sweet Chilli Sauce & Baby Gem Lettuce £8

Fajita Seasoned Mediterranean Vegetables £6.95

------Small Portions £9.50------

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, Mixed Green Vegetables & Gravy

Free Range 6oz Gammon, Egg, Peas & Chips

Lunch Menu served 12-2.30pm Steaks

Fields Kitch	en of Market Drayton,	Aberdeen Angus G	ass Fed Beef S	Steaks
10oz Sirloin £20		10oz Ribeye £21	1	0oz Fillet £25
		Steaks		
10oz Flat Iron 10oz £19	20oz Tomahawk £26	16oz T Bone £23	20oz Chatea	ubriand £55 (To Share)
All Steaks are Ga	arnished with Flat Musl with On	hroom & Tomato's <u>c</u> ion Rings & Chips	o <u>r</u> Mixed Dres	sed Leaf Salad,
		Grills		
Mixed Grill; Lamb Cho	p, Sausage, Black Pudd 12oz Free Range Ho	ing, Rump Steak, Ga orseshoe Gammon &		rowns, Fried Egg £17
Serve	d with Roasted Tomato	es, Field Mushroom	& Hand Cut C	hips
		Steak Sauce		
Mixed Peppercorn & Brandy £2.75		Shropshire Blue Cheese £3.50 Béarnaise £3.25		Béarnaise £3.25
		Creamed Horseradish £3		
		Desserts £6		
	ni Dessert & Biscotti Bis			
1	Narm Treacle Tart, Nut	Brittle, Salted Caran	nel Ice Cream	
Mi	xed Berry Cheesecake,	Raspberry Coulis, Va	inilla Ice Crean	n
Sticky	Toffee Pudding, Crème	e Anglaise or Salted	Caramel Ice cre	eam
	m Chocolate Brownie, F	•		
Warm R	aspberry Jam Bakewell	Tart, Raspberry Cou	lis, Vanilla Ice	Cream
	Vanilla Crème Brulee, \	Vanilla Ice cream, Bis	scotti Biscuit	
	Ch	eese Board £7		
	0 : 6 6			

Shropshire Blue, Orange in Colour, Savoury, Creamy, Slight Yeast Bite from Blueing
French Brie, Rich, Creamy, Subtle Flavours of Wild Grasses & Flowers

Applewood Smoked Cheddar, Golden Amber Colour, Rich, Creamy, Smokey with Hints of Paprika
Stilton, Creamy, Nutty, Yeasty Sweetness, Pungent After Taste
English Cheddar, Creamy, Slight Nutty Flavours, long Finnish.

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.