

Lunch Menu

2 courses 14.95 3 courses 19.95

Served Tuesday – Saturday 12 - 2.30 pm

Starters

Seasonal soup of the day, crusty roll v **Gl,Ce**
Ironbridge blue rarebit, roasted Portobello mushroom, watercress and HP Sauce v **M,SD**
Duck and apricot rilette, apple chutney, toasted sour dough 2.00 supplement **Gl,SD,Mu**
Smoked mackerel pâté, pickled cucumber and rye crisps **F,Gl,SD,Mu**

Mains

Flat iron chicken, roasted garlic and herb butter, skinny fries and fresh lemon **M**
Roast salmon, brown shrimp butter, wilted greens and crushed new potatoes **Cr,F,M**
Slow braised pork belly, black pudding mash, caramelised apple, cabbage and carrots **M,Mu**
Wild mushroom pappardelle, truffle, Italian cheese and herb crumb v **E,M,Gl,Mu**
To-fish and chips, mushy peas and tartar sauce v **SD,S**
6 oz rump steak, fries, rocket and peppercorn sauce 3.00 supplement **SD**

Desserts

New York cheesecake, blueberry compote, whipped cream **M,E**
Apple crumble tart and custard **M,E,Gl**
Red Lion farm ice cream **M,E**

Smidgen of cheese

Choose just one of the cheeses, served with chutney and crackers 3.95 **Ce,Gl,SD**

Sandwiches

Tuna and cucumber, lemon and pepper mayonnaise 5.50 **F,Gl,E**
Open Philly cheese steak sandwich 6.75 **M,Gl,Mu**
Mature cheddar and tomato chutney 5.75 v **M,Gl,SD,Mu**
Fish finger, tartar sauce and baby gem 6.75 **F,Gl,E,SD**
Fried halloumi. Beetroot hummus, tomato and rocket 5.75 v **M,Gl,SD**
Staffordshire oatcakes stuffed with cheese and bacon 5.75 **M,Gl**
Add a mug of soup or chips 2.00

v = suitable for vegetarians v = suitable for vegans

ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide,
L- Lupin flour, Mo- Molluscs, Mu-Mustard

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients