

Nibbles

- Halloumi fries with honey and sesame dressing 4.50 v M
- Baked Camembert to share, tomato chutney and toast 11.95 v M,SD,GI
- Warm focaccia bread and aged balsamic, olive oil 4.75 v GI,SD
- Devilled whitebait and chilli mayo 4.25 GI,F,E
- Pigs in blankets and apple sauce 4.50 GI, SD
- Mixed olives 3.95 v SD

Starters

- Seasonal soup of the day, mini loaf and butter 5.75 v GI,M,C
- Smoked fish and potato terrine, beetroot textures and wholemeal bread 6.95 F,GI,SD
- Chicken liver pâté, red onion chutney, toasted milk loaf 7.50 GI,M,SD
- Duck and orange salad, pickled raspberries and candied walnuts 6.50 SD,N
- Red onion and goats' cheese tart tatin 6.95 v GI,M,E,SD
- Scrambled hens' egg, wild mushrooms on sourdough toast, shaved parmesan and watercress 5.95 v GI,E,M

Mains

- Teriyaki salmon with Singapore noodles, prawn crackers, Asian slaw 16.50 GI,E,S,Se,F,C
- Roast rump of lamb, salsa verde, seasonal new potatoes, wilted greens and baby carrots 17.95 M
- Fillet of cod, asparagus, peas, whipped potatoes, garlic leaf pesto 17.95 M,F
- Cock-a-leekie, corn fed chicken breast, baby leeks, potato terrine, prune purée, white wine sauce 14.95 SD,M
- Glazed BBQ pork fillet, crushed sweet potatoes, green beans and burnt corn 15.95 SD,M
- Smoked mackerel salad, asparagus, seasonal potatoes, soft boiled egg, salad cream 12.95 F,E,M,GI,Mu
- Wild mushroom, butternut squash and spinach pie, parmesan fries and sprouting broccoli 13.95 v M,SD
- Brazilian feijoada, chipotle rice, warm tortillas 11.50 v GI,SD
- Classic mac 'n' cheese, garlic focaccia and house salad 10.95 v GI, M,E
- Bavette salad, roasted peppers, cherry tomatoes, red onions, garlic croutons and mustard mayo dressing 14.95 GI,SD,Mu,E
- Tofu 'fish and chips' 12.50 v SD

Staffordshire 28 day mature dry aged steaks

- 8oz sirloin steak 19.95 10oz rump steak 18.95 Mixed grill 22.95 E,GI
- All served with beer battered onion rings, vine grilled tomatoes, mushroom and hand cut chips

Steak sauces – cracked black peppercorn, béarnaise butter, blue cheese 1.95

Pub Classics

- Thick cut gammon steak, pineapple relish, fried egg, chips, peas 12.50 SD, E, Mu
- Bacon cheeseburger, burger relish, skin on fries and slaw 12.50 GI,SD,E,M
- Battered haddock and chips, tartar sauce, minted mushy peas 12.95 M,SD,E
- Steak and ale pie, creamy mash, peas and gravy 13.95 M,SD, Mu
- Chicken Caesar salad 12.50 E,GI,F

Sides

- Creamed potatoes 3.25 | Pub chips 3.25 | Rocket salad 3.25
- Onion rings 3.25 | Wilted greens in garlic butter 3.25

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, GI- 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