

STARTERS

Chefs home-made soup of the day (Wh M) With crusty bread roll	£8
Goat's cheese and fig tart (Wh M SD) Balsamic beetroot, dressed rocket	£8
Prawn, potato and leek croquette (Cru M Wh SD) Roasted red pepper sauce & dressed leaves	£9
Citrus cured salmon (Fi Mu SD) Pickled cucumber, horseradish & mustard sauce	£9
Pressed vegetable terrine (M) With Winter slaw & herb yoghurt dressing	£8

If you have any allergies or intolerances, please let us know before ordering.

All food is freshly prepared in our kitchen and whilst we have controls in place to minimise cross contamination, many allergens are handled within our premises, and we cannot guarantee that it will be allergen free or that it will be suitable for those with allergies.

MAIN COUSE

Shropshire Hills lamb shank (M) **£26**
Slow cooked for 11 hours in red wine, caramelised shallots
parsnip puree & buttery potato

Pan roasted Gressingham duck breast (M SD) **£26**
Tender stem broccoli, dauphinois potatoes & cherry port sauce

Maple Dijon glazed pork chop (Mu M SD) **£26**
Glazed carrot, potato rosti & cider sauce

Herb crusted baked salmon (M Fi) **£25**
Crushed new potatoes, lemon butter sauce & tender stem

Winter vegetable wellington (Wh M) **£23**
Parsnip puree, fondant potato & red wine sauce

Allergy Key: (C) Crustaceans, (Ce) Celery, (M) Milk, (E) Egg, (F) Fish, (P) Peanuts,
(W) Wheat, (L) Lupin, (N) Nuts, (Mu) Mustard, (Mo) Molluscs, (S) Soya,
(SD) Sulphur Dioxide, (Se) Sesame Seeds

GRILLS

8oz sirloin steak locally sourced and aged for 28 days £26

8oz fillet steak locally sourced and aged for 28 days £28

Served with chunky gastro chips, Shropshire fields flat mushroom & grilled tomato (M)

Our 28-day aged steaks are locally sourced from the renowned butcher Corbett's of Shrewsbury. Jon Sykes now heads the family run high quality butcher from our award-winning Shrewsbury Market where he has been trading for decades. The Shrewsbury Market has been voted Britain's favourite indoor market for a record breaking fourth time and three years running.

Peppercorn Sauce (M)

Blue cheese sauce (M)

Garlic butter (M)

£3

SIDES

Gastro Chips

£5

Medley of seasonal vegetables

£5

DESSERTS

White chocolate and orange cheesecake (M Wh) £9
With raspberry sorbet

Classic bread and butter pudding (Wh E) £9
Made with double cream English custard & Cointreau-soaked raisins

Salted caramel panna cotta (M Wh) £9
Served with vanilla short bread

Traditional treacle tart (M Wh) £9
With rhubarb compote, clotted cream and English custard

Artisan cheese board (M Wh Nu C) £12
House chutney, quince jelly & a selection of crackers & grapes

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