



Bread board - warm sourdough boule with butter 3.75 (V)

Starters & sharers

To share - Rosemary & garlic baked Camembert baked in sourdough with celery 12.00 (V)

Poached egg with chargrilled asparagus and hollandaise sauce on toasted sourdough 5.25 (V)

Chicken wings in yakiniku BBQ glaze and Asian-style slaw 5.00

Smoked salmon, sourdough, crème fraîche and capers 7.25

Chicken & Sauternes parfait served with hazelnuts and toasted sourdough 5.25 (A,N)

Mushrooms and Dolcelatte on toasted sourdough 5.25 (V)

Crab and vodka ravioli with pickled fennel and cherry tomatoes 7.50 (A)

Roasts

All our roasts come with a home-made Yorkshire pudding, roasted vegetables and braised red cabbage

Carrot & parsnip nut roast, heritage potatoes and vegetarian gravy 11.00 (VE,N)

21-day aged sirloin of beef, beef dripping roast potatoes, served with a red wine jus 13.00

Cherry Orchard pork loin, beef dripping roast potatoes, served with a red wine jus 11.50

21-day aged sirloin of beef and Cherry Orchard pork loin, beef dripping roast potatoes, served with a red wine jus 13.00

Half Shropshire roast chicken, pigs in blankets, beef dripping roast potatoes, bread sauce, gingerbread stuffing, served with a chicken gravy 11.50

To Share - Orange & whisky glazed gammon joint, beef dripping roast potatoes, served with a red wine jus 21.00

To Share - 21-day aged sirloin beef, Shropshire chicken, orange & whisky glazed gammon, pigs in blankets, beef dripping roast potatoes, bread sauce and gingerbread stuffing, served with a red wine jus 27.00

Mains

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries 10.95

Sausage & Mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus 11.50

28-day aged rib-eye steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter 15.50

Mushroom risotto with pecorino and pumpkin seeds 9.50 (V)

Fish & Chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce 11.25 (A)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons 9.75

Desserts

British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney 7.00 (V)

Sticky toffee pudding and vanilla ice cream 5.25 (V,N)

Warm chocolate brownie served with hazelnut ice cream 5.25 (V,N)

To Share - An almond choux pastry ring filled with chocolate cream, served with hot chocolate sauce and hazelnut ice cream 11.50 (N)

Chantilly cream-filled profiteroles with caramel sauce 5.25 (V)

Sides

Creamed leeks 3.25

Yorke 0.50

Cauliflower cheese 3.25

Side salad 3.25

Seasonal vegetables 3.25

Sweet potato fries 3.50

Triple-cooked chips 3.00