

LUNCH MENU

Monday to Friday 12.00 till 2.30pm Saturday 12.00 till 5.00pm

STARTERS OR LIGHTER DISHES

- Staffordshire Black Pudding**.....5.75/11.50
with *apple, sautéed potatoes and poached free range egg*
- Home Made Soup**.....4.25
'flavour' of the day (v)
- Potted Pork**.....5.95
Potted Packington Farm pork with spiced apple chutney, toasted crusty bread
- Platter of Our Own Smoked Fish**.....7.95
smoked mackerel, smoked trout and smoked salmon, with capers, horseradish and citrus mayo (gf)
- Salad of Pears**.....5.95
with feta cheese, ginger dressing (v,gf)
- Baked Camembert**.....for two to share: 7.50
box-baked Normandy Camembert served with spicy cranberry relish and toasted crusty bread.
- Salad of Goats Cheese**.....5.95
goat's cheese pearls with beetroot and mixed leaf salad (v,gf)

SANDWICHES – ALL AT £6.25

(unless otherwise stated)

Sandwiches are big and chunky and served on a choice of crusty white or granary bread, served with home-made chips. (or salad if you'd prefer)

- **Chicken, Bacon and Mayonnaise (toasted).**
- **Devon Crab with Mayonnaise and Rocket.**
- **Bacon Lettuce and Tomato (toasted).**
- **Crayfish with Lime Mayonnaise and Rocket.**
- **Avocado with Chilli and Coriander on Toasted Ciabatta** (*Extra Bacon and/or poached egg add 75p each*)
- **Home Cooked Ham with Onion Marmalade.**
- **Chip Butty (£3.75) (v)**

A Pudding Bargain:

order any main meal from this sheet and treat yourself to a dessert for only £2.50 (see right)



Service Charge:

Please note that an optional 10% Service Charge will be added to parties of eight or more, all of which goes to the staff.

MAIN MEALS – ALL AT £7.25

- Fresh Haddock in Beer Batter**
served with home made chips, peas and tartare sauce.
- Home Cooked Ham and Free Range Eggs**
served with home made chips
- Pan-fried Lamb's Liver**
with smoked bacon, creamed potato and onion gravy (gf)
- Tagliatelle (v)**
with chestnut mushrooms, blue cheese and cream sauce
- Moroccan Inspired Vegetable Stir Fry**
A medley of vegetables, including courgettes, peas, sugar-snap peas and potatoes stir fried with Harissa, served with mint yoghurt dressing (v,gf)
- 6oz Hand Made Lamb Burger**
on a lightly toasted brioche bun with feta cheese, mint mayonnaise and salad, served with home made chips
- Our Own Salt Beef in a Bun**
with mayo, mustard and dill pickle with completely unnecessary home made chips
- Corned Beef Hash with a Fried Egg**
home cured brisket and free range egg – delicious (gf)
- Avocado and Crayfish Salad**
with Marie-Rose Dressing (gf)
- Chicken and Mango Salad**
with spicy mayonnaise (gf)
- 6oz Hand-made Burger**
on a lightly toasted brioche bun with mayonnaise and salad, served with home made chips (Extra Bacon, Cheddar or Stilton add 75p each.)

HOME MADE DESSERTS

- Chocolate Brownie**
with vanilla ice cream (v)
- Cheesecake**
flavour of the day (v)
- Sticky Ginger Pudding**
vanilla ice cream and boozy ginger sauce (v)
- Bailey's Crème Brûlée (v)^{††}**
rich and creamy, served with chocolate chip shortbread (v,gf)
- Cheeseboard;**
Cropwell Bishop, Ford Farm cheddar, Somerset brie, grapes, and onion marmalade (1.50 supplement)

Main Suppliers:

Meat: *Russell's Butchers, High St, Shenstone, Fruit & Veg:* *SDS Produce, Birmingham Wholesale Market.*

Fish: *Caterfish, Birmingham Fish Market*

(gf) denotes gluten free, (v) denotes vegetarian, †Contains nuts. All weights stated are approximate uncooked.

††Dishes contain lightly cooked or raw eggs. All dishes subject to availability. All dishes may contain traces of nuts. 08/01/18