

DINNER MENU

# I792

BAR & GRILL

## Light Bites

Mixed olives (v)	£2.50
Crispy whitebait, tartare sauce	£4.50
Baked camembert, breads & chutney (v)	£7.50
Tempura squid rings, passionfruit mayonnaise	£4.50
Classic Caesar Salad	£4.50
Onion Rings	£4.50
Hand cut chips	£3.00

## Starters

Soup of the day, warm bread & chef's butter	£5.25
Chicken liver parfait, red onion marmalade, endive, ciabatta croute	£5.50
Salmon, prawn & haddock ragu, parmesan crisp	£6.95
Duck confit, sticky cider red cabbage, pickled cherries & jam	£6.50
Twice baked cheese soufflé, pickled walnuts, endive, blue cheese & nut dressing (v)	£5.50
Baked Portobello mushrooms, Moyden's Ironbridge rarebit	£6.95
Leek & tomato ragu stuffed mushrooms (vg)	£6.50
Melon & strawberry seasonal salad (vg)	£5.50

## From the Grill

8oz local sirloin, hand cut chips, BBQ mushrooms, confit cherry tomato, tobacco onions	£18.95
10oz local ribeye steak, hand cut chips, BBQ mushrooms, confit cherry tomato, tobacco onions	£23.95
Flat iron steak, hand cut chips, BBQ mushrooms, confit cherry tomato, tobacco onions	£15.95
Add a sauce – Blue cheese, Peppercorn or Béarnaise	£3.50
Hawkstone pork club steak, hand cut chips, barbecued apple, celeriac remoulade	£15.95
Grilled swordfish steak, lime & melon salsa, potato rosti, mint yoghurt	£15.95

## Mains

Confit belly pork, celeriac puree, carrots & apples, potato croquette, crackling, cider jus	£18.25
Pan roasted duck breast, butternut squash puree, confit duck arancini, baby vegetables, black cherry sauce	£18.50
Lamb rump, dauphinoise potatoes, fine beans, red cabbage, red wine jus	£17.95
Fillet of cod, rarebit, caramelised shallots, sweet potato mash, confit tomatoes, red wine sauce	£17.50
Roast chicken, dauphinoise potatoes, sage & onion daube, carrot & pea puree, tarragon velouté	£15.50
Pan fried salmon, saffron mash, seasonal green vegetables, marinière sauce	£14.50
Add a side – seasonal vegetables, buttered greens & lardons or buttered new potatoes	£3.95

## Vegetarian & Vegan

Tomato & roasted vegetable risotto (v)	£13.95
Portobello mushroom, potato & red onion pie, red cabbage & curly kale (gf & v)	£13.95
Five bean vegan chilli, rice, nachos	£10.95
Vegan Chestnut mushroom, squash & spinach Pie, Provençal sauce, potato croquette (gf)	£13.95
Goats cheese & beetroot tart, sautéed potatoes, seasonal salad (gf & v)	£14.25
Ricotta & spinach cannelloni, garlic bread (v)	£10.95

Please advise your server if you suffer from any allergies. (v) Denotes vegetarian