

DINNER MENU

1792

BAR & GRILL

Starters

Cream of potato, leek and spinach soup, Shropshire blue croutons

Pressed slow cooked pork and sage terrine, salt baked crackling, apple compote

Classic shrimp cocktail, lemon & baby capers

Cured Heritage tomato aged feta, cress salad, basil pesto dressing

Mains

Roasted topside of English beef, beef dripping roasted potatoes, Yorkshire pudding, seasonal vegetables, pan gravy

Slow cooked shoulder of lamb, rosemary & Madeira jus, roasted potatoes, seasonal vegetables

Pan-fried fillet of sea trout, butter roasted fondant potato, minted peas, hollandaise

Roasted cauliflower, truffle mac & cheese, sourdough garlic bread

Desserts

Strawberry and prosecco trifle

Classic vanilla crème Brûlée, home-made shortbread

Glazed lemon tart, raspberry sorbet & lemon curd

Sticky toffee pudding, toffee sauce & vanilla ice cream

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