

DINNER MENU

# 1792

BAR & GRILL

## Starters

Soup of the day, warm bread & chef's butter (v)	£5.25
Chicken liver parfait, endive salad, café de Paris butter, 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, Shropshire blue rarebit	£6.95
Camembert, fig & onion tart, dressed herb salad	£6.50

## Mains

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 <span style="float: right;">£2.50</span>	
Hawkstone pork club steak, hand cut chips, barbecued apple, celeriac remoulade	£15.95
Grilled swordfish steak, lime & melon salsa, string fries, mint yoghurt	£15.95
Topside of beef, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy <span style="float: right;">£13.95/£9.45</span>	
Roast loin of pork, sage & onion stuffing, apple sauce, roast potatoes, seasonal vegetables & gravy	£13.45/£9.25
Mixed roast beef and roast pork with all the trimmings	£15.45
Confit belly pork, celeriac puree, carrots & apples, crackling, cider jus <span style="float: right;">£18.25</span>	
Pan roasted duck breast, butternut squash puree, confit duck arancini, baby vegetables, black cherry sauce	£18.50
Lamb rump, dauphinoise potatoes, tenderstem broccoli, baby carrots, red wine jus	£17.95
Wild mushroom & goats cheese pithivier, sauté potatoes, red pepper coulis (v)	£14.25
Roast chicken, dauphinoise potatoes, sage & onion daube, carrot & pea puree, tarragon velouté	£15.50
Tomato & roasted vegetable risotto (v)	£13.95
Pan fried salmon, saffron mash, seasonal green vegetables, marinière sauce	£14.50

## Desserts

Chocolate fondant & mocha coffee bean ice cream (v)	£6.95
Vanilla crème brûlée, shortbread biscuit, homemade mincemeat	£5.95
Baked gingerbread cheesecake, choc honey crunch ice cream (v)	£5.95
Lemon meringue pie, lemon posset, crème fraiche (v)	£5.95
Sticky toffee pudding, toffee sauce, vanilla custard (v)	£5.95
Selection of local ice cream (v)	£4.95

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