

DINNER MENU

I792

BAR & GRILL

Sharers & Nibbles

Mixed olives (v)	£2.50
Roasted fennel & prosciutto flatbread	£4.50
Crispy whitebait, tartare sauce	£4.50
Tomato concasse, basil bruschetta (v)	£3.50
Baked Moyden's Ironbridge cheese, breads & chutney (v)	£7.50
Tempura squid rings, passionfruit mayonnaise	£4.50
Bacon, stilton, chocolate toasted brioche	£3.50

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
Gin cured salmon, textures of cucumber, lace tuile, wasabi emulsion	£6.50
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
Scallops, puy lentils, onion, ham & onion broth	£7.50
Grilled chicken, pancetta Caesar salad, topped with a 72° hens egg & parmesan	£6.50

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	£2.50
3 bone rack of lamb, dauphinoise potatoes, seasonal green vegetables mint salsa	£21.50
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

Mains

Confit belly pork, celeriac puree, carrots & apples, crackling, cider jus	£18.25
Fillet of cod, rarebit, caramelised shallots, sweet potato mash, confit tomatoes, red wine sauce (v)	£17.50
Pan roasted duck breast, butternut squash puree, confit duck arancini, baby vegetables, black cherry sauce	£18.50
Lamp rump, sweet potato mash, tenderstem broccoli, baby carrots, grain mustard sauce	£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

Sides

Classic Caesar Salad	£4.50	Onion Rings	£2.50
Hand cut chips	£3.00	Tempura prawns, wasabi & coriander butter	£5.00
Buttered new potatoes	£3.00	Buttered greens & lardons	£2.50
Seasonal vegetables	£2.50		

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