TO SHARE

Black & Green Olives in a spicy marinade with garlic and chilli (v) £4

Warm Mixed Breads tapenade, artisan butter with olive oil & balsamic (v) £5

Baked Camembert garlic & thyme with plum jam and crusty bread (v) £12

Anti-Pasti Selection of English charcuterie, chilli slaw, bell peppers stuffed with cream cheese, buffalo mozzarella, rocket, pesto and crusty bread £16

Fish Platter smoked salmon, haddock goujons, crayfish tails, salmon mousse, chilli prawns, pickled cucumber, spicy marie rose sauce and crusty bread £16

STARTERS

Freshly Made Soup with rustic bread and butter (v) £5.50

Toasted Ciabatta garlic & parsley butter with onion chutney (v) £4.50
add melted cheddar & mozzarella cheese (v) £5

Sweet Potato Rosti with a black bean & avocado salsa and poached egg (v) £6

Fig & Goats Cheese Tart in puff pastry with rocket, honey balsamic and crumbled walnuts (v) £7

Deep Fried Breaded Brie with an apricot chutney and mixed leaves (v) £7

Haddock Goujons deep-fried in batter with tartar sauce £7

Chicken Liver Parfait with warm toasted bread & fruit chutney £7

Thai King Prawns cooked in sweet chilli & garlic served with crusty bread £8

Chicken Satay Skewers chicken breast in a peanut satay sauce with fresh cucumber ribbons £8.50

SALADS

Grilled Goats Cheese on baby gem leaves with apple, tomatoes and walnuts served with a honey & balsamic dressing (v) £6/£11

Chicken & Bacon Salad on baby gem leaves with avocado, goats cheese and toasted croutons served with a honey & dijon dressing £7/£13

Sticky Duck Salad warm shredded duck leg on a bed of spring onion, cucumber and lettuce topped with pomegranate seeds, sesame seeds and a plum & hoisin dressing £8/£15

Our Produce Where possible, our products are sourced locally. We use free-range eggs and grass fed woodland pork. Our fish is fresh from Birmingham fish market, daily.

MAINS

Duo of Risotto a beetroot risotto and a butternut squash risotto with crumbled goats cheese, crisp sage leaves, homemade pesto and pinenuts (v) £14

Thai Green Curry a creamy mild curry with aubergine, butternut squash and courgettes served with fragrant rice and prawn crackers (v)
Vegetable £13
Chicken £15

Fish & Chips battered haddock, chunky chips & minted mushy peas £13

Fish Pie salmon, haddock & prawns in a mornay sauce, topped with creamy mashed potato and cheddar cheese served with buttered spinach £15

Pie of the Day served with creamy mashed potato and sautéed vegetables £15

Lamb Shank slowly braised in onions, garlic and oregano jus served with roasted garlic potatoes, broccoli and greens beans £18

Fillet of Cod on a sweet potato rosti with a prawn bisque, cherry tomatoes and bean sprouts £19

Sunday Roast

Available until we run out! Children's portions at £6

All served with roasted potatoes, fresh seasonal vegetables and rich gravy

Roasted Sirloin of English Beef with a yorkshire pudding £14

Roasted Loin of Woodland Pork with crackling and stuffing £13

Roasted Breast of Chicken with pigs in blanket and stuffing £13

Roasted Leg of Lamb with a yorkshire pudding £14

Vegetarian Nut Roast with grilled goats cheese (v) £12

FROM THE GRILL

Our steaks are 21-day aged grass-fed British beef

All served with tomatoes, mushrooms, rocket & parmesan garnish and chunky chips

Sirloin 8 oz £20

Fillet 8 oz £23

Chicken Breast 8oz £15

SAUCES

Smoked bacon & garlic cream
Hot peppercorn
Stilton cream
Mushroom & Madeira
Garlic butter £2