

Evening Main Courses

All our main courses are served with dishes of vegetables and potatoes, these are included in the price of each dish. Please ask if you would like more.

Duo of Welsh-border lamb: pan-fried rack and slow-confited shoulder, with pea puree, braised celeriac and a mint jus ~

£19.50

Roast haunch of local venison marinated in juniper, served with summer turnip fondant, carrot puree and a thyme sauce ~ +

£17.25

Mustard-glazed roast Shropshire pork tenderloin and local cider braised belly with pickled apple and pear compote and a creamy local cider sauce +

£15.20

Seared breast of Guinea fowl with garden kale and locally smoked bacon and a creamy rosemary sauce +

£15.95

Pan-fried rare-breed local fillet steak, wilted greens, horseradish mash and a rich red wine and oxtail sauce. Served with thick hand cut chips and garden salad +

£20.50

~ Can be dairy free on request

+ Can be gluten free on request

Some of our dishes contain flour, our meat is basted in butter and the vegetables are cooked in butter. If you require dairy or gluten free dishes please ask your server as we can adapt many of our dishes to suit you.