

Lunchtime Menu

Starters

All starters served with homemade bread rolls

Home made fresh soup of the day - £4.50 + ~

Twice-baked cauliflower, leek and local goat's cheese soufflé, light mustard sauce and garden salad - £6.50

Home-made smooth chicken liver and brandy pate, home-made chutney and granary bread - £6.25 +

Fresh water crayfish and home-made lemon and black pepper mayonnaise "open sandwich" with marinated cucumber and baby leaves - £6.50 +

Main Courses

Pan-fried rare breed rib-eye steak, honey and thyme roasted shallots and red wine jus - £15.50 +

A casserole of wild venison shoulder braised in red wine and juniper, with wild mushroom and kale, parsnip puree and parsnip crisps - £11.50 +

Slow cooked of organic Herefordshire chicken thigh marinated and served with carrot puree, wilted spinach and thyme sauce - £10.95 +

Shropshire belly pork, braised in Wigmore cider and herbs, home-made black pudding, pickled apple and pear puree and cider sauce - £12.95 +

(All the above Main Courses are served with a choice of fresh seasonal vegetables or salad and new potatoes or hand cut chips)

Side orders

<i>Home made coleslaw + ~</i>	<i>£1.50</i>	<i>Side salad + ~</i>	<i>£1.95</i>
<i>Onion rings in local ale batter ~</i>	<i>£1.95</i>	<i>Home made chips + ~</i>	<i>£1.95</i>

+ can be gluten free

~ can be dairy free

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