

September

Snacks £5

Marinated mixed Greek olives
House sourdough, whipped butter
Smoked Cod roe Taramasalata, dill pickled cucumber, fennel seed crackers

Starters

Pan fried scallops, Marmite butter, parsnip puree, pear £13
Roasted baby beetroot, fig, homemade fresh cheese & walnut salad (v) £8
Twice baked Staffordshire cheese souffle, truffle (v) £9
Game Terrine, Damson & apple chutney, toasted sourdough £9
Panko coated Salmon fishcake, poached hens' egg, watercress £9

Main Courses

Whole breaded Cornish sole, crispy La Ratte potatoes, parsley & shallot salad, truffled Aioli £26
Dunwood farm 50-day aged Ribeye, garlic butter, pickled onion rings, hand cut chips £33
Pan fried Cod loin, mussels, pickled cockles, Samphire, fish velouté £26
Butternut squash & Dovedale blue pithivier, buttered spinach, creamed leeks (v) £19
(Please allow 25 minutes cooking time)
Packington pork cutlet, bubble & squeak, little gem Caesar salad, pork & gherkin sauce £25

Sides £4

Triple cooked chips / Skinny fries / Leaf salad & house dressing
Cavolo Nero & Roast Garlic Butter / Creamy mash, chives & crispy onion
Green peppercorn sauce

Please inform the team in advance of any allergies.
A discretionary 10% service charge is included in the final bill.