



## SUNDAY LUNCH

### STARTERS

Classic Mulligatawny Soup with Homemade Focaccia (V,G,D)

Oak Smoked Salmon, Lemon, Pickles, Brown Bread & Butter (G,D)

Buttermilk Fried Chicken & Garlic Aioli (G,D)

Welsh Rarebit on Toasted Sourdough, Tomato Jam & Dressed Leaves (V)

### SHARING MEAT PLATTERS

28 Day Aged Roast Bridgnorth Beef (G,D)

Shropshire Half Roasted Chicken (G,D)

8 Hour Roasted Pork Belly (G,D)

Order Meat per person – all platters come with Dripping Coated Roast Potatoes, Yorkshire Pudding & Red Wine Jus, Vegetable Selection & Cauliflower Cheese

Sage & Onion Stuffing £3

### PLATED MAINS

Pan Roast Cod, Tenderstem, Sauté Potatoes & Warm Tartare Sauce (G, D)

Smoked Cheddar & Leek Tart, New Potatoes, Tomato & Endive Salad (V)

### DESSERT

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (V,D)

Lemon Posset, Berry Compote & Home-made Shortbread (G,V)

Jam Roly Poly & Fresh Vanilla Custard (V)

Selection Of Home-made Ice Cream – Vanilla, Strawberry, Chocolate (G,D,V)

Selection of British Cheeses, Chutney & Jacobs Crackers (V) - £5 Supplement

**1 course 16.95      2 courses 21.95      3 courses 26.95**

Dishes with (V,G,D) can be adjusted to accommodate Vegetarian, Gluten free & Dairy free Diets with small changes to dishes. However it **is your responsibility to make us aware of any allergies** you may have, and we will endeavour to cater to your needs, but **we cannot guarantee that traces of allergens will not be present.**