

Bread board - warm sourdough boule with butter 4.00 (V)

Starters & sharers

Marmalade-roasted beets with feta, lentils and pickled walnuts drizzled with sunflower seed & herb dressing 5.25 (V,N)

Pan-seared scallops in fire-roasted pepper sauce with courgette fritters (add £2) 3.00 (A)

Chicken wings in yakiniku BBQ glaze and Asian-style slaw 5.25

Seared mackerel served with marmalade-roasted beets and horseradish cream 7.50

To share - Rosemary & garlic baked Camembert baked in sourdough with celery 13.00 (V)

To Share - The Whole Hog - warmed pulled pork pie, handmade scotch eggs, pork crackling sticks, sticky mustard & honey glazed Cherry

Orchard sausages and black pudding bon bons, served with brown sauce, celery, radishes and golden beetroot piccalilli 27.00

Roasts

All our roasts come with a home-made Yorkshire pudding, roasted vegetables and braised red cabbage

28-day aged rib of beef, beef dripping roast potatoes, served with a red wine jus 14.75

Half Shropshire roast chicken, pigs in blankets, beef dripping roast potatoes, bread sauce, gingerbread stuffing, served with a chicken gravy 12.50

Carrot & parsnip nut roast, heritage potatoes and vegetarian gravy 12.00 (V,N)

Rosemary & garlic rubbed leg of lamb, beef dripping roast potatoes, served with a red wine jus 14.00

To Share - Whole British chicken for two with pigs in blankets, beef dripping roast potatoes, gingerbread stuffing and bread sauce, chicken gravy 23.00

Mains

Sausage & Mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus 12.50

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter 15.00

Goat's cheese & beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing 9.50 (V)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and

toasted sourdough croutons 10.00

Slow-braised rabbit leg on barley risotto with confit garlic and stem broccoli 15.50

Fisherman's Fry - Scampi, hand-battered cod and breaded lemon sole goujons, served with curried beans and triple-cooked chips 15.50 (A)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries 11.95

Fish & Chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce 12.25 (A)

Desserts

Three scoops of ice cream (hazelnut, chocolate or vanilla) 3.50 (V,N)

Chantilly cream-filled profiteroles with caramel sauce 5.50 (V)

British cheese board - Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire & St.Helen's Farm goat's cheese, served with celery, biscuits & chutney 7.75

Sides

Creamed leeks 3.25

Yorky 0.50

Cauliflower cheese 3.25

Roasted carrots & shallots 3.50

Stem broccoli 3.50