

Set Menu

### **Nibbles**

Falafel bites with mint yogurt (v) 3.50 Staffordshire Cheese & Tomato Oatcakes with bacon jam 4.00 Onion & Thyme mini loaf with whipped butter (v) 3.00

### Starters

Soup of the season with toasted sourdough (v) 5.00 Asparagus Hash with wild garlic emulsion topped with a crispy egg (v) 6.50 Brown Shrimp with smoked mayo, tarragon & capers on toasted brioche 6.50 Chicken & Bacon Balls with sweetcorn puree & toasted yeast 6.50

#### Mains

Pork Chops with confit new potatoes, black pudding, tender stem broccoli & gravy 14.95 Classic Buttermilk Fried Chicken with chips, coleslaw, corn, hot mayo & BBQ sauce 13.95 Slow Braised Shin of Beef with truffle & chive mash, carrot & onion puree 16.95 Hake Fillet with leek & potato terrine, broccoli puree, kale & a champagne butter sauce (gf) 15.95 Beetroot, Sticky Walnut & Blue Cheese Salad with new potatoes & watercress (v) 12.95 Salt Baked Carrot with carrot puree, fine beans, crispy potato & seed cracker (v)(gf) 13.95

# Sides

Seasoned Chips 3.00 Crispy Kale 2.00 Tender Stem Broccoli 4.00 Truffle & Chive Mash 3.00

# Desserts

Pine Parfait with a white chocolate crumb & lemon curd 6.95 Chocolate Mousse with cherries, almond granola & cream cheese 7.50 Salted Caramel Sticky Toffee Pudding with vanilla ice cream 6.95 Elderflower Jelly with raspberries, Chantilly & sable biscuit 6.95 Cheshire Farm Ice Cream 2.00 (ask a server for flavours) British Cheese Selection with apple & ale chutney & crackers 5.95/8.95

<sup>\*</sup>Please make us aware of any allergy/dietary requirements prior to your order. Garnishes are subject to change based on availability of the products.