

Starters

Soup of the day

Goat's curd, hazelnut, green oil, black truffle honey,
grilled sourdough *V*

Corn ribs, lime chilli salt, BBQ sauce *Vg*

Heritage tomato, feta cheese, balsamic molasses *Vg*

Mains

Slow-cooked duck leg, potato mash, asparagus,
purple tenderstem broccoli, shallot sauce

Orzo, wild garlic, purple tenderstem broccoli,
Shropshire Blue *VgA*

Minute steak, fries, peppercorn sauce, watercress

Westway Pale battered cod, crushed peas,

Puddings

Baked vanilla cheesecake, cherry compote, raspberry sorbet

Rich chocolate tart, peanut butter ice cream

Crème caramel, caramelised apricot *Vg*

2 COURSES £22

3 COURSES £26

Wine on tap

Selection of seasonal White, Rosé or Red

125ml £7

500ml £24

Vegetarian *V* Vegan *Vg* Vegan option available *VgA*

A discretionary service charge of 13% will be added to your bill.
All produce is prepared in an area where allergens are present.
For those with allergies, intolerances, or special dietary
requirements who may wish to know about the ingredients used,
please ask a member of the Management Team.

