

# BUTLER'S MENU

## STARTERS OR LIGHTER DISHES

- Medley of Mixed Mushrooms**..... 6.25  
*on toasted crusty bread\* with cream & lemon (v)*
- Home Made Soup of the Day**..... 4.95  
*served with crusty bread (v,gf)*
- Black Pudding**.....6.25  
*Warm salad of black pudding & bacon with poached egg, honey mustard dressing*
- Beetroot & Goats Cheese**.....6.25  
*Salad of heritage beetroot with goats curd cheese honey mustard dressing (v,gf)*
- Smoked Salmon Salad**.....6.25  
*with lemon and watercress salad (gf)*

*\*gf bread available on request*

## MAINS

- Roast Topside of Locally Reared Beef**..... .12.95  
*with Yorkshire pudding, roast potatoes and fresh vegetables (gf)*
- Belly Pork**.....16.95  
*Packington Farm belly pork, served with creamed potato, buttery cabbage & cider cream sauce (gf)*
- Chicken** .....15.50  
*Roasted breast of corn-fed chicken , smoked bacon, roasted mushrooms, mashed potato, in a rich red wine gravy (gf)*
- Butternut Squash Risotto**.....12.95  
*butternut squash, sage and feta risotto (v, gf)  
(vegan option available)*
- Chicken & Bacon Salad**.....12.95  
*Strips of free range chicken breast, dry cured back bacon, honey mustard dressing, mixed salad. (gf)*
- 8oz Fillet\*** .....24.50  
*served with a choice of potatoes: home made chips, new potatoes or sauté (gf)*
- 8oz Ribeye\*** .....18.95  
*served with a choice of potatoes: home made chips, new potatoes or sauté (gf)*
- \*We source our meat from Russell's of Shenstone. Grass- fed beef, aged for a minimum of 21 days
- Moroccan Spiced Chickpea Tagine**.....11.95  
*served with toasted flatbread (ve)*

## HOME MADE DESSERTS

- Red Wine Poached Pears**.....5.50  
*compote of fresh poached pears served with ginger marscapone cream in a filo basket (v)*
- Chocolate Brownie**.....5.50  
*with vanilla ice cream\* (v,gf)*
- Home Made Cheesecake**.....5.50  
*flavour of the week (v)*
- Ice Cream and PX**.....5.50  
*Vanilla ice cream\* and a measure of PX sherry (v,gf)  
(Sooo good! No-one really understands until they try it!)*
- Cheeseboard**.....6.95  
*Cropwell Bishop, Ford Farm Cheddar, Somerset Brie, grapes, and onion chutney*

*\*dairy free alternative available*

## SIDES

- New Potatoes (gf)**.....3.50
- Home Made Chips** .....3.50
- Mixed Salad (gf)**.....3.50
- Salad of Heritage Tomatoes(gf)**.....4.50
- Tenderstem Broccoli(gf)**.....4.50
- Pepper Sauce(gf)**.....2.25
- Blue Cheese Sauce(gf)**.....2.25

## FRESH FISH

***Please turn the page for our current selection of fresh fish dishes***

*\*Fresh fish is obviously subject to availability*

## Car Parking

We have a car parking system installed.

The system is designed to discourage non-patrons from using our car park.

It DOES require guests to enter their car registration numbers onto a touch screen at the bar.

That's all there is to it!

No pay and display, no minimum spend. There is no parking charge for bona fide guests. We will endeavour to remind you to enter your number.

(gf) denotes gluten free, (v) denotes vegetarian, †Contains nuts. All weights stated are approximate uncooked.

††Dishes contain lightly cooked or raw eggs. All dishes subject to availability. All dishes may contain traces of nuts. 11/01/22

# Today's Fish Dishes

NB (s) Denotes Starter/Small Plate

Seared Scottish King Scallops  
white wine, garlic, tarragon topped with toasted breadcrumbs (s) 9.50

Crispy Turmeric Prawns  
with gochujang dipping sauce (s) 7.50

Deep Fried Whitebait  
with tartare sauce (s) 6.95

Octo- Hummus:  
Octopus with Hummus and Herb Dressing,  
served with toasted flatbread (s) 7.50

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Isle of Lewis Mussels,  
In white wine, garlic and cream 7(s)/14(m)

Roast Fillet Scottish Salmon,  
Served With Creamed Leeks,  
Spinach and Sauté New Potatoes 15.95

Fillets of Sea Bass  
served with roasted fennel,  
sauté new potatoes & harrisa and grape butter sauce 16.95

Crayfish & Avocado Salad,  
Marie Rose Dressing 13.50