

## A LA CARTE PARTY MENU

### STARTERS

MARINATED OLIVES mixed olives, fresh herbs and garlic £3.95

SMOKED MACKERAL FISH CAKES with chilli, lemongrass and a Thai soy dip £6.75

HOMEMADE SEASONAL SOUP served with rustic breads £5.25 (V, GF\*)

PAN FRIED FLAT FIELD MUSHROOM served on toasted brioche bread with Shropshire blue cheese sauce and parsley and garlic crumb £5.95 (V, GF\*)

SHREDDED LAMB SHOULDER with spinach and feta cheese in a puff pastry case and mint dressing £6.95

HOMEMADE CHICKEN LIVER PATE rolled in a pecan and hazelnut crumb served with a selection of chutneys and toasted croutons £6.95

BREADED GOATS CHEESE mixed leaves with roasted red peppers and a red onion marmalade £6.95/£11.95 (V, GF\*)

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### MAINS

CHICKEN, HAM AND LEEK PIE short crust pastry, hand cut chips, seasonal vegetables and rosemary cream sauce £13.95

ROASTED SEABASS FILLETS with Cajun seasoned new potatoes, green beans, spinach and crayfish & Chardonnay sauce £15.95

28 DAY AGED RIBEYE STEAK with baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings £18.95 (GF\*)

MARGHERITA STONE FIRED PIZZA with tomatoes, melting mozzarella and fresh basil leaves £7.95 (V)

8OZ PRIME STEAK BURGER with melting Swiss cheese, tomato, mayonnaise, lettuce, hand cut chips £12.95 (GF\*)

CAJUN BEEF PIZZA with red peppers, tomatoes, sweetcorn salsa and chipotle dressing £10.95

PAN FRIED CHICKEN BREAST stuffed with chorizo & herb cheese served with baby carrots, French beans and garlic cream sauce £14.45 (GF\*)

SLOW ROASTED BELLY PORK with black pudding, sweet potato mash, Chantenay carrots, spinach and a caramelised apple sauce £15.45 (GF\*)

HOMEMADE SWEET POTATO, FETA AND BEETROOT HASH BROWN with hummus & sweetcorn salad and red wine & balsamic dressing £11.95 (V)

SAVOURY CREPES filled with creamed leeks, celery, shallots and spinach with roasted beetroot and carrots with rich dill sauce £11.95 (V)

*\*Dish will be amended to suit gluten free, please ask your server for details*