

NIBBLES

MARINATED OLIVES ^(V) 3.⁹⁵
mixed olives, fresh herbs and garlic

RUSTIC BREAD ^(V) 4.⁵⁰
a selection of freshly baked breads from our baker

DEEP FRIED BREADED WHITEBAIT 4.⁹⁵
with chilli salt dressing and garlic mayonnaise

FRIED NACHO CHIPS ^(V) 3.⁹⁵
with jalapeño chillies, cheese sauce, sour cream and salsa

PIZETTE ^(V) 4.⁹⁵
flatbread with melted mozzarella cheese, tomato and caramelised onions

STARTERS

TEMPURA KING PRAWNS & BREADED SEA BASS 7.⁴⁵
with sweet chilli dip

HOMEMADE SEASONAL SOUP 5.²⁵
with rustic bread

SMOKED SCOTTISH SALMON 6.⁷⁵
with potato cake, rocket and hollandaise sauce

HOMEMADE CHICKEN LIVER PÂTÉ 6.⁹⁵
rolled in a pecan & hazelnut crumb served with a selection of chutneys and toasted focaccia

PAN FRIED FLAT FIELD MUSHROOM ^(V) 6.⁴⁵
served on toasted brioche with Shropshire blue cheese sauce and a parsley & garlic crumb

CURED MEATS OF CHORIZO & PARMA HAM 7.⁴⁵
with pickled beetroot, goats' cheese, herb crème fraîche and toasted sundried tomato bread

POPCORN CHILLI CHICKEN 6.⁴⁵
with Cajun and lime mayonnaise

DELI SHARERS FOR TWO

FISH 15.⁹⁵
tempura hake and calamari with sweet chilli & lemon dip, smoked salmon and salsa verde, baked garlic & soy prawns, and curried mackerel pâté with flat breads

SIZZLING CRISPY DUCK 16.⁹⁵
on a hot skillet with hoi sin sauce, shredded spring onions, cucumber and pancakes

PUB CLASSICS 15.⁹⁵
smoked pulled pork with crackling and apple, poached Scotch egg, battered haddock soldiers with tartare dip, bacon crisps with guacamole and BBQ chicken wings

JAPANESE 15.⁹⁵
smoked salmon sushi rolls, crayfish coriander sushi rolls, tempura king prawns on sesame vegetables, seared salmon with soy and wasabi

SALADS

SUPERFOOD SALAD 7.⁹⁵/13.⁹⁵
chargrilled chicken, goats' cheese, cucumber, radish, pistachio nuts and mixed leaves with pomegranate dressing

CRISPY TEMPURA BEEF 7.⁹⁵/13.⁹⁵
with mixed leaves, red peppers, chilli, coriander, sesame seeds and sticky soy & ginger dressing

BREADED GOATS' CHEESE ^(V) 6.⁹⁵/11.⁹⁵
with mixed leaves, roasted red peppers and red onion marmalade

KING PRAWN AND CRAB MEAT 7.⁹⁵/14.⁹⁵
with peas, purple grapes, mange tout and chilli apple sour cream dressing

CHARGRILLED CHICKEN CAESAR 7.⁹⁵/12.⁹⁵
with cos lettuce, bacon, anchovies and toasted croutons

the wayfarer

country pub & restaurant

MAINS

THAI GREEN CHICKEN CURRY 14.⁹⁵
with coconut rice, prawn crackers and cucumber, carrot, mooli & spring onion salad

PAN ROASTED CALVES LIVER 15.⁹⁵
with garlic mash, carrots, pickled red cabbage & sticky onion relish

SEA BASS FILLETS 16.⁹⁵
with brown shrimp, spinach, green beans, pan roasted potatoes and caper & lime butter

PAN FRIED GRESSINGHAM DUCK 17.⁴⁵
with red cabbage, carrots, spinach, roasted potatoes and Madeira sauce

PULLED LAMB SHOULDER WITH A LAMB CUTLET 17.⁹⁵
with dauphinoise potatoes, puréed carrots, red cabbage and redcurrant sauce

HADDOCK FILLET IN BEER BATTER 13.⁴⁵
with pea purée and hand cut chips

BEEF EN CROUTE 17.⁹⁵
fillet steak and mushroom duxelles wrapped in filo pastry with braised red cabbage, dauphinoise potatoes, baby carrots and Merlot wine sauce

PAN FRIED CHICKEN BREAST WRAPPED IN PARMA HAM 14.⁹⁵
with broccoli, crushed potatoes, edamame beans and silver skin onions with lemon & sage sauce

PAN FRIED HAKE 15.⁹⁵
with garlic layered potatoes, mushrooms, leeks and pea & mint sauce

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

SLOW ROASTED BELLY PORK 16.⁹⁵
with black pudding, sweet potato mash, Chantenay carrots, spinach and caramelised apple sauce

SPICY PRAWN LINGUINE 15.⁹⁵
with chorizo, olives and tomato & red wine sauce

VEGETARIAN AND VEGAN

MOROCCAN TOFU SKEWERS ^(VG) 11.⁹⁵
on bed of beetroot, red onion, lentils, quinoa and spelt served with cucumber & parsley salsa and turmeric flatbreads

CHARGRILLED CAULIFLOWER TACOS ^(VG) 11.⁹⁵
with chickpeas, guacamole and patatas bravas

CANNELLINI BEAN & MUSHROOM MEATBALL CURRY ^(VG) 11.⁹⁵
with vegetable pilau rice and minted cucumber salsa

STONE FIRED PIZZA ^(VG) 9.⁹⁵
Italian tomato sauce, vegan cheese and a choice of three toppings

STONE FIRED PIZZA

ALL PIZZAS CAN BE SERVED AS A CALZONE

CHORIZO AND PEPPERONI 10.⁹⁵
jalapeño peppers and red onion

MARGHERITA ^(V) 8.⁹⁵
tomato, melting mozzarella and fresh basil

CRISPY DUCK 11.⁹⁵
hoi sin sauce, spring onions and shredded cucumber

THAI CHICKEN 10.⁹⁵
green peppers, red onions and spinach, drizzled with mint yoghurt

GOATS' CHEESE ^(V) 11.⁹⁵
caramelised onions, spinach, mushrooms and red onions

FOOD ALLERGY NOTICE – If you have a food allergy or special dietary requirement please inform a member of the hospitality team. **THANK YOU**

CHARGRILL

28 DAY AGED 8oz RIBEYE STEAK 19.⁹⁵
with a baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings

28 DAY AGED 8oz FILLET STEAK 25.⁹⁵
with a baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings

28 DAY AGED 10oz RUMP STEAK 17.⁹⁵
with baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings

CHARGRILLED 10oz GAMMON 13.⁹⁵
with poached duck egg, pineapple and hand cut chips

8OZ PRIME STEAK BURGER 12.⁹⁵
with melting Swiss cheese, tomato, mayonnaise, lettuce, hand cut chips
Add bacon for 0.⁹⁵

ADD A SAUCE FOR 1.⁹⁵
peppercorn – blue cheese – garlic and herb butter – Merlot red wine

SIDE DISHES

HOMEMADE BEER BATTERED ONION RINGS 3.⁹⁵

HAND CUT CHIPS 3.⁵⁰

SEASONAL VEGETABLES 3.⁵⁰

CREAMY MASH 3.⁵⁰

STONE FIRED GARLIC FLATBREAD 3.⁹⁵
Add mozzarella cheese for 0.⁵⁰

MIXED SALAD 3.⁹⁵

BROCCOLI, BEANS, PEAS & BASIL BUTTER 4.²⁵

ROCKET, TOMATO & MANCHEGO CHEESE 4.²⁵

SWEET POTATO WEDGES & SOUR CREAM 4.⁹⁵