

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 7.⁹⁵
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

ORANGE & BOURBON GLAZED CHICKEN SKEWERS 6.⁹⁵
with sour cream dip

POPCORN CHILLI CHICKEN 6.⁹⁵
with Cajun and lime mayonnaise

DELI SHARERS FOR TWO

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

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

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

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 caramelised onions, clementines and walnuts with honey and balsamic dressing

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

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MAINS

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

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

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

HADDOCK FILLET IN BEER BATTER 13.⁴⁵
with pea purée and chunky chips

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

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

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

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

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

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

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

VEGETARIAN AND VEGAN

MOROCCAN TOFU SKEWERS ^(VG) 12.⁹⁵
on bed of beetroot, red onion, lentils, quinoa and spelt served with cucumber & parsley salsa and turmeric flatbreads

CHARGRILLED CAULIFLOWER TACOS ^(VG) 12.⁹⁵
with chickpeas, guacamole and patatas bravas

CANNELLINI BEAN & MUSHROOM MEATBALL CURRY ^(VG) 12.⁹⁵
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

CAN BE SERVED AS A CALZONE WITH SIDE SALAD FOR AN EXTRA 1.00

BARBECUE CHICKEN 11.⁹⁵
green peppers, red peppers, red onion and barbecue sauce

CHORIZO AND PEPPERONI 11.⁹⁵
jalapeño peppers and red onion

MARGHERITA ^(V) 9.⁹⁵
tomato, melting mozzarella and fresh basil

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

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, chunky chips and homemade onion rings

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

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

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

8OZ PRIME STEAK BURGER 12.⁹⁵
with melting Swiss cheese, tomato, mayonnaise, lettuce, chunky 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

CHUNKY 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

WHITE WINE

	125ml	175ml	750ml
BLANCO PUESTA DEL SOL Spain	3.25	3.95	15.95
CHENIN BLANC DIAMOND BAY South Africa	3.75	4.75	17.95
CHARDONNAY MURPHY'S BIG RIVERS Australia	4.25	4.95	18.95
PINOT GRIGIO CAMPO DI FIORI Hungary	4.50	5.25	19.95
SAUVIGNON BLANC VINA PEQUEN Chile	4.75	5.45	20.95
PICPOUL DE PINET ORMARINE France	4.95	6.25	23.95
PAZO DAS BRUXAS ALBARIÑO Spain	5.25	6.45	24.95
SAUVIGNON BLANC TARINGI MARLBOROUGH New Zealand	5.45	6.75	25.95
CHARDONNAY KENDALL JACKSON USA	5.95	7.45	28.95
GAVI CORTE MASERA Italy			29.95
CHABLIS ALAIN GEOFFROY 'LE VERGER' France			31.95
SANCERRE DOMAINE BALLAND France			33.95
SAUVIGNON BLANC CLOUDY BAY New Zealand			41.95

ROSÉ

	125ml	175ml	750ml
ROSÉ PUESTA DEL SOL ROSADO Spain	3.25	3.95	15.95
PINOT GRIGIO ROSÉ CIELO Italy	3.75	4.75	17.95
WHITE ZINFANDEL DECANAL USA	4.45	5.25	19.95
GRENACHE TORRES VIÑA ESMERALDA Spain	4.95	6.25	23.95
CÔTES DE PROVENCE CHÂTEAU DE LA DEIDIÈRE France			27.95



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CHAMPAGNE AND SPARKLING WINE

	125ml	Bottle
PROSECCO ASTORIA DI TREVISO BUTTERFLY Italy	5.45	25.95
SPUMANTE ROSÉ ASTORIA FASHION VICTIM Italy	5.75	26.95
PROSECCO ASTORIA DI VALDOBBIADENE Italy	Magnum	59.95
CAVA ANNA BLANC DE BLANCS Spain		29.95
MOSCATO BACH FRIZZANTE Spain		23.95
J'LEMOINE BRUT Champagne	8.95	39.95
VEUVE CLICQUOT YELLOW LABEL BRUT Champagne		59.95
LAURENT PERRIER CUVÉE ROSÉ Champagne		79.95

RED WINE

	125ml	175ml	750ml
TINTO PUESTA DEL SOL Spain	3.25	3.95	15.95
SHIRAZ MURPHY'S BIG RIVERS Australia	4.25	4.95	18.95
MERLOT VINA PEQUEN Chile	4.45	5.25	19.95
PINOT NOIR COSMINA Romania			21.95
RIOJA PATERNINA MONTE HARO Spain	4.75	5.95	22.95
CABERNET SAUVIGNON TORRES SANTA DIGNA Chile	4.95	6.25	23.95
MALBEC SEPTIMA MENDOZA Argentina	5.45	6.75	25.95
ZINFANDEL KENDALL JACKSON USA	5.95	7.45	28.95
VALPOLICELLA RIPASSO CAMPOLIETI Italy	6.25	7.95	29.95
CABERNET MERLOT ASTORIA RUDEN I.G.T Italy			31.95
RIBERO DEL DUERO TORRES CELESTE Spain			32.95
SHIRAZ BAROSSA VALLEY TEMPUS TWO PEWTER Australia			34.95
CHATEAUNEUF-DU-PAPE JULIETTE AVRIL France			35.95
AMARONE DELLA VALPOLICELLA RIGHETTI Italy			42.95

DESSERT WINE

	125ml	500ml
MOSCATEL FLORALIS TORRES Spain	6.00	20.00

All our food is freshly cooked to order. We try to use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible. An optional service charge of 10% may be added to the bill for parties of 8 or more.

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