

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

DELI SHARERS FOR TWO

- ARTISAN CHEESE** 14.⁹⁵
spiced brie in spring roll parcels with mango chutney, deep fried halloumi, mozzarella salad with coriander salsa, smoked cheese dip with garlic bread and homemade pastry straws
- JAPANESE** 15.⁹⁵
smoked salmon sushi rolls, crayfish coriander sushi rolls, tempura king prawns on sesame vegetables, seared salmon with soy and wasabi
- CANAPÉS** 15.⁹⁵
belly pork and black pudding bon bons with apple jam, fried goats cheese wrapped in Parma ham, aromatic duck salad, cream cheese and sweet chilli shots with crispy bread, salmon tacos with cream cheese and caviar
- FISH** 15.⁹⁵
poached salmon with cucumber ribbons, soy and wasabi, sea bass goujons, salt and pepper calamari and lemon chilli dip, smoked salmon, mackerel pâté with lemon & coriander and freshly baked flat breads
- SIZZLING CRISPY DUCK** 16.⁹⁵
on a hot skillet with hoi sin sauce, shredded spring onions, cucumber and pancakes

STARTERS

- TEMPURA KING PRAWNS & BREADED SEA BASS** 7.⁹⁵
with sweet chilli dip
- HOMEMADE SEASONAL SOUP** 5.²⁵
with rustic bread
- CHARGRILLED MACKEREL FILLET** 6.⁹⁵
with baby gem lettuce, artichoke, radish and ginger & lime dressing
- 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
- CHICKEN BAKED IN GARLIC & PARMESAN CREAM SAUCE** 6.⁹⁵
with toasted sour dough bread
- POPCORN CHILLI CHICKEN** 6.⁹⁵
with Cajun and lime mayonnaise

SALADS

- SUPERFOOD SALAD** 8.⁴⁵/13.⁹⁵
chargrilled chicken, goats' cheese, cucumber, radish, pistachio nuts and mixed leaves with pomegranate dressing
- CRISPY TEMPURA BEEF** 8.⁴⁵/13.⁹⁵
with mixed leaves, red peppers, chilli, coriander, sesame seeds and sticky soy & ginger dressing
- BREADED GOATS' CHEESE** ^(V) 7.⁹⁵/13.⁹⁵
with caramelised onions, clementines and walnuts with honey and balsamic dressing
- CHARGRILLED CHICKEN CAESAR** 8.⁴⁵/13.⁹⁵
with cos lettuce, bacon, anchovies and toasted croutons
- PAN FRIED SEA BASS** 8.⁹⁵/15.⁹⁵
with cucumber ribbons, feta, avocado, chorizo, peppers and mixed leaves with a honey, lime & coriander dressing

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MAINS

- BREADED CHICKEN BREAST** 14.⁹⁵
with roasted mixed vegetables, green beans wrapped in a bacon and smoked applewood & garlic sauce
- COD, PRAWN & MIXED SEAFOOD CURRY** 15.⁹⁵
with ginger, lemongrass & coconut rice
- 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
- HERB CRUSTED LAMB RUMP** 17.⁹⁵
with minted crushed potatoes, carrot purée, tenderstem broccoli, silver skin onions and rosemary red wine 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
- PLAICE STUFFED WITH SALMON MOUSSE** 15.⁹⁵
with new potatoes, green beans, heritage tomatoes, shallot salad and dill & caper sauce
- PAN FRIED DUCK BREAST** 15.⁹⁵
with sweet potato rosti, butternut squash purée, sesame braised pak choi and cherry & port sauce
- 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) 13.⁹⁵
on bed of beetroot, red onion, lentils, quinoa and spelt served with cucumber & parsley salsa and turmeric flatbreads
- CHARGRILLED CAULIFLOWER TACOS** ^(VG) 13.⁹⁵
with chickpeas, guacamole and patatas bravas
- CANNELLINI BEAN & MUSHROOM MEATBALL CURRY** ^(VG) 13.⁹⁵
with vegetable pilau rice and minted cucumber salsa
- STONE FIRED PIZZA** ^(VG) 10.⁹⁵
Italian tomato sauce, vegan cheese and a choice of three toppings
- WILD MUSHROOM RISOTTO BALLS** ^(V) 13.⁹⁵
with sweet potato & parsnip spirals, chopped olives, spring onions, spinach, sweetcorn & basil cream sauce
- 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

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
- ADD A SAUCE FOR** 2.²⁵
peppercorn – blue cheese – garlic and herb butter – Merlot red wine
- BLACK AND BLUE BURGER** 14.⁹⁵
8oz prime steak burger with blue cheese sauce, jalapeños and crispy maple smoked bacon
- 8OZ PRIME STEAK BURGER** 13.⁹⁵
with melting Swiss cheese, back bacon, tomato, mayonnaise, lettuce and chunky chips

ADD GUACAMOLE 1.⁰⁰

SIDE DISHES

- BLACK & BLUE FRIES** 4.⁹⁵
- 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
- SWEET POTATO WEDGES & SOUR CREAM** 4.⁹⁵

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

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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