

Butlers Menu

While You Wait ...

**Kefalonia Pitted
Olives (v)(gf)**
3.25

**Artisan Breads,
Aged Balsamic,
Olive Oil & Dips (v)**
3.75

**Mezze Hummus,
Crudit  (v) (gf)**
3.75

**Paprika Whitebait,
Tartar Sauce**
4.75

**Honey Glazed
Sausages, Apple
Chutney**
5.50

Light Bites

Superfood Salad
Goats Cheese, Radish, Spinach,
Chicory, Pine Nuts, Pomegranate
Dressing (V) (GF)
9.50

Add Chargrilled Chicken (GF)
10.25

Cajun Smoked Salmon Salad
New Potatoes, Garlic Aioli, Spring
Onion, Rocket (GF)
10.25

Crispy Tempura Beef Salad
Sweet Chilli & Soy Dressing, Oriental
Leaves
10.25

Sharers

Surf & Turf
Peppered Steak, Cod Soldiers
Piri Piri Chicken, Smoked Salmon,
Sweet Chilli King Prawns, Artisan
Breads & Dips
16.50

Fully Loaded Nachos
Chilli Beef, Monterrey Jack Cheese,
Jalapenos, Guacamole, Sour Cream,
Tomato Salsa
10.45

Anti Pasti
Panko Breaded Brie Bites, Honey
Glazed Chipolatas, Chicken Liver
Pate, Olives, Black Pudding Bon Bons,
Artisan Bread & Dips, Balsamic Pickled
Onions
16.50

Starters

Soup of the Day, Farmhouse Bread (V)(GF)
5.25

Chicken Liver & Port P t , Onion Marmalade
Farmhouse Toast 6.50

Smoked Salmon Cocktail, Garlic Aioli, Pickled
Cucumber Ribbons, Red Chicory Salad 6.50

Cajun Fried Calamari, Sweet Chilli Mayonnaise
7.00

Oven Baked Flat Mushroom, Goats Cheese & Apricot
Jam, Toasted Ciabatta (V) 6.45

Black Pudding Bon Bons, Gotcha Ketchup 6.25

Panko Breaded Brie Bites, Cranberry Compote (V) 6.25

Sandwiches

Aged Steak, Rocket, Celeriac
Coleslaw 7.95

Classic Club, Chicken, Bacon, Baby
Gem Lettuce, Mayonnaise, Fried Egg
7.95

Oven Baked Goats Cheese, Onion
Jam, Wild Rocket (V) 7.25

Fish Finger, Tartar Sauce, Baby Gem
Lettuce 6.45

Bacon, Brie & Cranberry Melt 7.25

All Served on White or Brown Bread or
Baguettes with Kettle Chips

Add Chunky or Thin Chips for 2.00

Main Courses

Aged 8oz Sirloin Steak/Fillet Steak, Fat Chips, Vine Tomatoes, Field Mushroom, Beer Battered Onion Rings, 17.50/25.00

Please Choose a Sauce for Your Steak Peppercorn, Blue Cheese or Diane Sauce

16oz Chateau Briand For Two

Aged Fillet Steak, Fat Chips, Confit Tomatoes, Flat Mushrooms, Beer Battered Onion Rings, Fine Beans & Shallots, 2 Sauces Of Your Choice 45.00

Wrekin Chicken, Chicken Breast, Wrapped in Parma Ham, Stuffed with Wrekin Blue Cheese & Asparagus, Confit Cherry Tomatoes, Baby Buttered Fondants, Dijon & Shallot Cream (GF) 14.75

Beer Battered Cod, Proper Mushy Peas, Tartar Sauce, Fat Chips, Glazed Lemon 13.25

Rack of Lamb, Sticky Red Cabbage, Buttered Fondant Potato, Sweet Potato Puree, Roast Baby Parsnips, Port Jus (GF) 17.25

Fillet Steak Pappardelle, Aged Fillet Steak, Pappardelle Pasta, Mushrooms, & Onions, Parmesan Cream 16.50

Pan Fried Fillet of Seabass, King Prawns, Chorizo & Saffron Risotto, Spinach & Cherry Tomatoes (GF) 17.25

Cajun Crumbed Halloumi, Fat Chips, BBQ Sauce, Red Cabbage Slaw (V) 13.25

Steak & Ale Pie, Fat Chips, Buttered Greens, Beer Gravy 14.50

Wild Mushroom & Spring Onion Risotto, Crispy Rocket, Pea Shoot Salad (V) 12.50

Handmade Angus Beef Burger, Smoked Bacon, Applewood Cheese, Pickles & Relish, Thin Chips & Onion Rings 12.50

Southern Fried Chicken Burger, Smoked Bacon & Monterey Jack Cheese, Hash Brown, BBQ Sauce, Thin Chips 12.50

Please see our Blackboards for Today's Specials

Desserts

Chocolate Brownie, Chocolate Sauce, Vanilla Pod Ice Cream **6.25**

Belgian Waffles, Toffee Sauce, Honey Ice Cream **6.00**

Strawberry Eton Mess, Poached Chambord Strawberries, Chantilly Cream **6.00**

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream **6.25**

British Cheeseboard, Red Onion Chutney, Balsamic Onions **8.25**

Choice of Bennet's Farm Ice Cream 5.50