

Sample Menu

Watercress, potato & apple soup	4-	
Corned beef fritters, quail's eggs, spicy tomato dressing	5-	
Chicken, leek & Denhay ham terrine, homemade piccalilli	5-	
Devilled lamb's kidneys & mushrooms on toast	5-50	
Grilled mackerel, pickled red cabbage, anchovy dressing		4-50
½ pint shell on prawns, smoked paprika mayonnaise	6-	
Home potted Dorset shrimps, country toasts	6-	
Scallops, lemon, capers & sage	7-50	
Watercress & red chard salad, goats' cheese & walnuts	5-00	
Breast of chicken, locally cured ham & sage, mashed potato, lemon butter	11-	
Local rabbit casserole, apples & cider	11-	
Grilled calf's liver, sweet cure bacon, onion rings		12-
Home cooked local ham, hand cut potato wedges, fried hen's eggs	8-50	
Baked cod, soft herb crust, bacon, pea & cabbage broth	12-	
Whole grilled plaice, brown shrimp, lemon & cucumber butter	12-	
Skate, prawns, lemon, capers & parsley	12-50	
Shropshire fidget pie	11-	
Eton mess	5-	
Iced dark chocolate & black cherry terrine	5-	
Rice pudding, strawberry compote	5-	
Raspberry & clotted cream burnt cream	5-	
Plate of English cheeses, homemade grape chutney	6-	