

SAMPLE - Set Lunch Menu

12:00 to 14:30 - Served every day except Sunday

Selection of home baked breads	4.50
To Start	
Homemade soup of the day (V)	5.95
Ham hock terrine, plum & ginger chutney, toasted sour dough	6.95
Salt cured beetroot salmon, pickled fennel & rocket, soured cream, crostini	6.95
Onion tart, walnut pesto, fried shallot, rocket salad, crème fraiche (V)	5.95
Goats cheese, hazelnut granola, plum, pesto & crostini (V)	6.95
To Follow	
Potato gnocchi, chestnut & fennel, mushroom & Shropshire blue cheese, parmesan crisps (V)	11.95
Braised beef shin, root veg, mousseline potato, wild mushroom, jus	11.95
Roasted Cod loin, parsley crust, potato, caper & fennel, kale, fish cream	11.95
Thyme, truffle & mushroom risotto, parmesan, watercress, tarragon oil (V)	9.50
Sides	3.00
Creamed mash potato / Hand cut triple cooked chips	
House salad & mustard dressing / Seasonal vegetables	
To Finish	
Warm Shropshire apples & blackberry crumble, custard (V)	5.95
Coffee & walnut layer cake, hazelnut praline, coffee soil, vanilla ice-cream (V)	5.95
Falcon brownie, chocolate sauce, clotted cream	5.95
Three-piece cheese board, house chutney, biscuits & bits (£3.00 supplement when dining from the Set Menu)	7.95

2 Course for £12 / 3 Course for £15

Please ask our team if you have any allergen dietary requirements