

Seasonal Menu

Starters

Hadley Park Soup of the Day	£4.95
Pan Seared Scallops <i>With Sweetcorn Puree, Curried Tempura Cauliflower and Coriander Oil</i>	£8.50
Wrekin Blue Pannacotta <i>With Honey Glazed Figs, Port Jelly and Walnut Tuille</i>	£5.25
Homemade Chicken Liver Parfait <i>With Red Onion Confit and toasted Brioche</i>	£5.95
Smoked Haddock, Spring Onion and Perl Wen Fishcake <i>With Watercress Salad and a Warm Beetroot Dressing</i>	£6.25
Corned Beef Hash <i>With a Fried Egg and Sauce Viande</i>	£5.95
Warm Cauliflower, Leek and Wrekin White Cheese Tart <i>With a Sweet Tomato Compote and Toasted Pine Nuts</i>	£5.75

Main Courses

Roast Rack of Lamb <i>With Potato Rosti, Roast Winter Vegetables, Shallot Puree and a Redcurrant Jus</i>	£17.95
Gressingham Duck Breast <i>With Bubble and Squeak and a Citrus Jus</i>	£16.95
Garlic & Herb Roast Chicken Breast <i>With Wild Mushroom Risotto, Braised Baby Fennel, Herb Oil and a Pancetta Crisp</i>	£15.95
Seared Wild Seabass <i>With Braised Baby Gem Lettuce and a Lightly Spiced Shellfish Broth</i>	£16.25
Roasted Vegetable and Rosary Goats Cheese Filo Wrapped Parcel <i>With a Roast Pepper, Black Olive and Rocket Salad and a Sun Blushed Tomato Pesto</i>	£14.95
Staffordshire Reared Beef Fillet or	£21.95
Staffordshire Reared Beef Rib-Eye Steak <i>With Hand Cut Chips, Vine Roast Cherry Tomatoes and a Dijon Mustard and Black Pepper Butter</i>	£16.95
Wild Mushroom Risotto <i>With White Truffle infused Oil and Parmesan Shavings</i>	£14.95
Pan-Fried Buttercross Farm Pork Cutlet <i>Buttery Sage Mash, Black Pudding and Madeira Jus</i>	£16.95