

STARTERS & SNACKS

Olives, Hummus & Oil homemade hummus, mixed olives, flat bread & oil (V/VG)	£8
Luxury Prawn Cocktail North Atlantic prawns, dressed in homemade prawn Marie Rose sauce, Scottish smoked salmon, crisp iceberg lettuce & fresh granary farmhouse bread with butter (GFO/DFO)	£10.5
Pork Belly Bites succulent pieces of belly pork marinated in a sticky soy sauce topped with an Asian sesame salad (GFO/DFO)	£9.5
12hr Slow Braised Chilli Beef Nachos tortilla crisps topped with melted cheddar, yoghurt, jalapeños and our 12hr slow braised beef brisket	£9.5/£16.5
Chicken Tenders crispy breaded chicken strips served with a BBQ dip	£7.5
Halloumi Fries served with a sweet chilli dip (V)	£7.5
Homemade Cod Goujons beer battered strips of cod served with a side of chip shop curry sauce	£9.5

PUB CLASSICS

Sausage & Mash local sausages, creamy mashed potatoes, glazed roasted carrots & real pan gravy	£17
Traditional Fish & Chips crispy beer battered cod served with chunky chips, mushy peas or garden peas and our homemade tartar sauce – add chip shop curry sauce £1.75	£18.5
Ham, Egg & Chips local ham served with 2 free range fried eggs, garden peas & chunky chips	£16.5
Whole Tail Scampi deep fried scampi, chunky chips, garden peas & our homemade tartar sauce	£16.5
Our Classic Chicken Gyros marinated chicken kebab served on a warm flat bread filled with fresh salad, mint yoghurt & fries	£18
12oz Gammon horseshoe gammon, free range eggs/pineapple or both, garden peas & chunky chips (GFO/DFO)	£19

THE LIFE OF PIE MENU – OUR ICONIC HOMEMADE PIES **£21**

CHOOSE YOUR PIE

Beef & Stilton
Chicken, Ham & Leek
Roasted Veg & Lentil (VG)
Minted Lamb
Chicken Balti
Sweet Potato, Goats Cheese & Spinach (V)
Steamed Steak & Kidney
Suet Pudding

CHOOSE YOUR POTS

Buttered Mash
Chunky Chips
Creamy Champ Mash
Fries
Rich Cheesy Mash
Horseradish Mash
Buttered Roasted New Potatoes

CHOOSE YOUR SIDE

Mushy Peas
Cauliflower Cheese
Garden Peas
Buttered Roasted Carrots
Green Beans

CHOOSE YOUR GRAVY

Real Pan Gravy
Minted Gravy (VO)
Peppercorn Sauce (V)
Red Wine Gravy (VO)
Vegan Gravy (VG)
Chip Shop Curry Sauce (VG)

GRILL & BURGERS

Classic Beef Burger succulent beef patty topped with cheddar cheese, bacon, bbq sauce & iceberg lettuce in a toasted brioche bun served with homemade coleslaw & fries	£17.5
Cajun Chicken Burger chicken breast marinated in cajun spice topped with cheddar cheese, jalapeños & garlic mayo in a toasted brioche bun served with fries (GFO)	£17.5
Grilled Halloumi Burger halloumi, field mushroom, tomato, onion chutney and iceberg lettuce in a toasted brioche bun served with homemade coleslaw & fries (V/GFO)	£16.5
Vegan Oriental Spiced Burger mixed vegetables, coriander, chilli, lemon grass, lime leaf, black onion, sesame & cumin seeds with a crunchy red lentil crumb, topped with an Asian salad & sweet chilli sauce served in a toasted vegan brioche bun with homemade coleslaw & fries (VG)	£16.5
10oz Rump cooked the way you like it with grilled tomato, grilled field mushroom & chunky chips (GFO/DFO)	£26
Surf & Turf 10oz Rump served with pieces of succulent whole tail scampi, chunky chips, grilled tomato and a grilled field mushroom	£29
Black n Blue 10oz Rump seasoned with a dry rub and topped with Shropshire blue cheese served with a grilled tomato, grilled field mushroom & chunky chips	£27.5
Steak Frites seared 5oz minute steak coated in an onion & peppercorn sauce served with house fries	£19

LIGHT LUNCH

Sandwiches

Bacon, Brie & Cranberry served on fresh granary or white farmhouse bloomer with homemade coleslaw & a side salad (GFO)	£9.5
Homemade Fish Finger Sandwich made with beer battered cod strips served on fresh granary or white farmhouse bloomer, homemade tartar sauce, side salad & homemade coleslaw	£9.5
Classic Cheddar Cheese with Red Onion Chutney on fresh granary or white farmhouse bloomer served with homemade coleslaw & a side salad (V/GFO)	£9
Succulent North Atlantic Prawns dressed in our homemade Marie Rose sauce on fresh granary or white farmhouse bloomer with homemade coleslaw & a side salad (GFO)	£10
Chef's Steak, Blue Cheese & Fried Onion Sandwich on sourdough bread served with homemade coleslaw & a side salad	£14
Add a portion of Chunky Chips or House Fries	£4.5

Loaded Jackets

12hr Slow Braised Chilli Beef with melted cheddar and served with homemade coleslaw & a side salad	£12
Succulent North Atlantic Prawns dressed in our homemade Marie Rose sauce served with a side salad & homemade coleslaw	£10.5
Say No More Classic Cheese & Beans served with homemade coleslaw & a side salad	£9.5
Bacon, Brie & Cranberry served with homemade coleslaw & a side salad	£10

Salads

Succulent North Atlantic Prawns dressed in our homemade Marie Rose sauce (GFO)	£16
Marinated Chicken Gyros topped with a mint yogurt (GFO)	£16
Grilled Halloumi topped with mixed olives, onion chutney & a French dressing (V/GFO)	£16

SIDES

Homemade Garlic Flat Bread (V/VE/GFO) £4.25 add parmesan £4.75
Homemade Beer Battered Onion Rings (DFO) £4.5
Homemade Coleslaw £3.5
Side Salad £4

SPUDS

Bowl of Chips (GFO/DFO) £4.5
Bowl of Fries (GFO/DFO) £4.5
Parmesan & Truffle Fries (GFO) £6
Loaded Fries with Bacon, Cheese & BBQ Sauce (V) £9
Cheesy Chips with Chip Shop Curry Sauce £7

DESSERTS £7.75

Old School Banana Split with cream, chocolate sauce & glazed cherries (V/GFO)
Chocolate Fondant melt in the middle pudding served warm with vanilla ice cream & chocolate sauce (V)
Oreo Waffle Belgian waffle served with an Oreo crumb, vanilla ice cream & toffee sauce (V)
Lemon Posset topped with raspberries and a biscuit crumb (V)
Cheese Wedge served with onion jam, crackers & frozen grapes (V/GFO)
Affogato vanilla ice cream covered in a shot of bailey's served with an espresso & an almond biscuit (V/GFO)
Coffee from Iron & Fire with a warm mini brownie (V/GFO)

Our meat is locally sourced using Wenlock Edge Farm Shop, Hough's & Sons in Church Stretton & Corbett's of Shrewsbury

V = Vegetarian; VG = Vegan; GFO = Gluten Free Option; DFO = Dairy Free Option. All dishes are prepared in an environment that is NOT free from nuts, seeds, gluten or lactose – and may contain traces. Please notify a member of staff if you have any allergies or intolerances. All fish may contain bones. **Please discuss with your server – and we will be happy to try and accommodate.**