

## Starters

### Soup of the Day

*Fresh Rustic Bread*

4.50

### Wild Mushroom and Thyme Arancini

*Balsamic, Basil Pesto and aged Parmesan*

5.00

### Fresh mussels

*Local cider and cream sauce, rustic bread*

Ample 5.50, Generous 9.50

### Twice Baked Shropshire Blue Cheese Soufflé

*Pickled Walnuts, Dressed Leaf and Cider Veloute*

5.50

### Roast Chicken, Tarragon and Roast Garlic Ballontine

*Toasted Brioche, Beetroot Relish*

6.00

### Smoked Haddock, Dill and Confit Potato Terrine

*Horseradish Cream, Sweet Cucumber, Dressed Pea Shoots*

7.00

## Sharing Boards

### Mezze Board

*Hummus, Baba Ganoush, Blushed Tomatoes, Olives, Garlic Feta, Crostini*

Ample 6.50 Generous 9.50

### Seafood Board

*Smoked Salmon, Prawn, Smoked Mackerel Pate, Crostini, Olives, Horseradish Cream*

Ample 9.00 Generous 12.50

### Ploughman's Board

*Black Pudding Scotch Egg, Tomato Chutney, Roast Ham, Celery, Cheddar, Pickled Onion*

Ample 6.50, Generous 9.00