

No 26



WINTER MENU

*homemade & locally sourced;
bread, free-range & British meat,
vegetables, fruit, dairy & eggs*

NIBBLES

CHEF'S HAND CRAFTED FRESHLY BAKED BREAD
paired with a butter - flavoured to complement
£3.10

KALAMATA & HALKADIKI OLIVES
sun-dried tomato, garlic & mixed herbs
£3.10 GF*

CHESHIRE FARM ICE-CREAM
- TATTENHALL, CHESHIRE -
Ice-cream

WEETWOOD DISTILLERY
- CHESHIRE -
Spirits

TITANIC BREWERY
- BURSLEM -
Beers

STARTERS

PAN-FRIED PARTRIDGE
confit leg rosti, game crisp, jerusalem artichoke & truffle purée, game jus
£7.50 GF*

BRIE BON BONS
grape compote, roasted hazelnuts
£6.95 V

BIDLEA DAIRY
- HOLMES CHAPEL, CHESHIRE -
Milk & Cream

STAFFORDSHIRE CHEESE Co.
- CHEDDLETON -
Cheese

KOREAN GLAZED CAULIFLOWER
gochujang mayonnaise, chilli, spring onion, sesame
£6.50 VE* GF*

WHIPPED CHICKEN LIVER PARFAIT
bacon jam, toasted brioche
£7.50 GF*

OLIVER PERRY LTD
- MIDDLEWICH -
Vegetables

DUNWOOD FARM
- IPSTONES -
Meat

HAM HOCK & PISTACHIO TERRINE
carrot, pickled mustard seeds
£7.50 GF*

CARROT & GINGER SOUP
bread roll
£6.00 VE* GF*

BUTTERCROSS FARM FOODS
- MARKET DRAYTON -
Meat

NELSON'S DISTILLERY
- UTTOXETER -
Gin, Rum

250g CORNISH MUSSELS
aromatic thai spice, spring onion, coriander, baguette
£8.50 GF*

SMOKED HADDOCK & CAPER FISHCAKE
lemon crème fraiche, watercress
£7.50

BEN'S EGGS
- LOGGERHEADS -
Eggs

CHARTLEY COFFEE
- HIXON -
Coffee

LIGHTER BITES

ROAST PORK BRIOCHE
pork, apricot & sage stuffing, baked apple purée, roast potatoes, crackling & gravy
£10.50 GF*

MINI FISH & CHIPS
crushed peas, seasoned fries, tartare sauce, lemon
£10.95 GF*

QUESADILLAS WITH LIME MARINATED CHICKEN & CHEDDAR
served with spiced fries, coriander & lime yoghurt
£10.95 GF*

CRICKET ST. THOMAS BRIE & CRANBERRY CIABATTA
served with dressed salad & fries
£10.50 V GF*

SATAY VEGETABLE NOODLE BOWL
chilli roast peanuts, sesame crumb, egg noodles
£8.95 V

QUESADILLAS WITH MIXED PEPPER, ONION & CHEDDAR
served with spiced fries, coriander & lime yoghurt
£9.50 VE* GF*

ADD: streaky bacon
£1.50

500g CORNISH MUSSELS
aromatic thai spice, spring onion, coriander, baguette
£14.50 GF*

ADD: A BOWL OF SOUP TO ACCOMPANY ANY LIGHTER BITE **£3.00**

WINTER MENU

MAINS

CHICKEN CHASSEUR
roasted chicken suprême,
smoked bacon, cavolo nero
& wild mushroom fricassee,
tarragon creamed potato
£17.⁹⁵ GF*

**ROASTED SWEET POTATO
& SAGE RISOTTO**
crispy kale, hazelnuts, parmesan
£14.⁵⁰ V GF*

**HONEY, SOY, GARLIC & GINGER
GLAZED SEABREAM**
wild rice, roasted sweet potato,
pak choi, tenderstem broccoli,
pickled Asian salad, sesame oil
£18.⁵⁰ GF*

**STAFFORDSHIRE MINTED
LAMB HOTPOT**
carrot & swede mash,
buttered winter greens
£17.⁹⁵ GF*

**TITANIC STOUT & TREACLE
BRAISED BLADE OF BEEF**
parmesan & potato pavé,
tenderstem broccoli,
caramelised shallot ketchup
£21.⁹⁵

**SWEET & SOUR PORK
TENDERLOIN**
pork gyoza, pineapple ketchup,
stir fried vegetables, egg noodles
£18.⁵⁰

**WILD MUSHROOM, LEEK &
WHITE WINE STROGANOFF**
creamed potato, tarragon
£14.⁹⁵ VE GF*

TRADITIONAL FISH & CHIPS
crushed peas, lemon,
tartare sauce
£16.⁵⁰ GF*

**ROAST VENISON &
PANCETTA RAGÙ**
tagliatelle, chestnut, dressed
rocket & parmesan
£17.⁵⁰ GF*

PAKORA HALLOUMI BURGER
mango chutney, mint yoghurt,
red onion, shredded iceberg,
toasted brioche, dressed rocket,
hand cut chips
£15.⁹⁵ V GF*

500g CORNISH MUSSELS
aromatic thai spice, spring onion,
coriander, baguette,
seasoned fries
£16.⁵⁰ GF*

**DUNWOOD FARM
BEEF BURGER**
maple cured streaky bacon,
cheddar cheese, caramelised
red onions, tomato, lollo rosso,
toasted brioche, dressed rocket,
hand cut chips
£16.⁵⁰ GF*

SIDES

**HONEY & BALSAMIC
ROCKET SALAD**
shaved parmesan
£3.⁹⁵ V GF*

**SEASONAL WILTED
GREENS**
£3.⁹⁵ VE* GF*

**GARLIC & MOZZARELLA
CIABATTA**
£3.⁹⁵ VE* GF*

HAND CUT CHIPS
£3.⁹⁵ VE* GF*

SEASONED FRIES
£3.⁹⁵ VE* GF*

**GARLIC &
CAYENNE FRIES**
£3.⁹⁵ VE* GF*

**SWEET POTATO
FRIES**
£4.⁵⁰ VE* GF*

CREAMED POTATOES
£3.⁵⁰ VE* GF*

**BEER BATTERED
ONION RINGS**
£3.⁹⁵ VE* GF*

**CHEF'S HAND CRAFTED
FRESHLY BAKED BREAD**
paired with a butter -
flavoured to complement
£3.¹⁰

steaks

**28 DAY DRY AGED
DUNWOOD FARM
7OZ FILLET**
truffle & parmesan chips,
roasted balsamic cherry
tomatoes, fine beans,
mushroom purée
£35.⁹⁵ GF*

**28 DAY DRY AGED
DUNWOOD FARM
8OZ SIRLOIN**
plum tomato, portobello
mushroom, onion rings,
hand cut chips
£28.⁹⁵ GF*

**10OZ
BACON CHOP**
fried duck egg, baked apple
purée, hand cut chips
£17.⁹⁵ GF*

sauces

PEPPERCORN SAUCE
£2.⁵⁰ GF*

DOVEDALE BLUE CHEESE SAUCE
£2.⁵⁰ GF*

DUNWOOD FARM

Dunwood Farm is a 170 acre all grass farm set in the heart of the picturesque Staffordshire Moorlands, on the edge of the Peak District. The field sizes are small, lapped with wildlife rich hedgerows or stone walls, and most of the land is set to permanent pasture. The family has farmed there since 1973, and in that time they've come to learn that rare and native cattle breeds suit the grass based system above all other breeds. Today they farm small herds of Aberdeen Angus, Hereford and Longhorn cattle, which complement their traditional farming methods, and produce exceptional tasting beef

enjoy

WINE PAIRINGS

There are delicious wines that pair really well with all of the dishes on the menu

Please see our wine list for details

enjoy

ALLERGENS

Please advise us about any allergies or special dietary requirements

V VEGETARIAN VE VEGAN VE* VEGAN ALTERNATIVE AVAILABLE GF GLUTEN FREE GF* ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where:
nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans & sulphite containing ingredients are used