

20
25

No
26



SUMMER 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
£3.⁹⁵

KALAMATA & HALKIDIKI OLIVES
sun-dried tomato, garlic & mixed herbs
£3.⁹⁵ VEGF*

BEN'S EGGS
- LOGGERHEADS -
- STAFFORDSHIRE -
Eggs

STARTERS

MEXICAN CHICKEN & CHEESE CROQUETTE
nacho crumb, salsa, avocado, sour cream
£7.⁹⁵

GARDEN PEA & MINT SOUP
sour cream, artisan bread roll
£6.⁹⁵ VEGF*

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

CHARTLEY COFFEE
- HIXON -
- STAFFORDSHIRE -
Coffee Roasters

SALT & PEPPER CALAMARI
pan-fried onions & peppers, lime aioli
£8.⁹⁵

PARMA HAM & MELTED BRIE
homemade focaccia, red onion marmalade, balsamic, rocket
£8.⁵⁰

WELLS FARM DAIRY
- BRADLEY -
- STAFFORDSHIRE -
Milk & Cream

WEETWOOD DISTILERY
- CHESHIRE -
Spirits

ROASTED AUBERGINE & CHICKPEA SALAD
pomegranate, pepper, tomatoes, yoghurt dressing
£7.⁵⁰ VEGF*

PRAWN COCKTAIL
marie rose, lettuce, tomato, paprika on ciabatta croûtes
£8.⁹⁵ GF*

BUTTERCROSS FARM FOODS
- MARKET DRAYTON -
- SHROPSHIRE -
Meat

DUNWOOD FARM
- IPSTONES -
- STAFFORDSHIRE -
Meat

DUCK GYOZA
cherry hoisin dip, cucumber, spring onions
£8.⁹⁵

DRESSED TOMATOES
torched goat's cheese, tomato jam, basil pesto, mixed seeds
£7.²⁵ V VEGF*

OLIVER PERRY LTD
- MIDDLEWICH -
- CHESHIRE -
Vegetables

SIXTOWNS BROS DISTILERY
- BARLASTON -
Gin, Vodka

GROVE ESTATE
- ECCLESHALL -
- STAFFORDSHIRE -
Vineyard

LIGHTER BITES

Buffalo salad or wrap
lettuce, pickled red onion, ranch dressing
£11.⁹⁵

WITH: POPCORN BUFFALO CHICKEN
WITH: BUFFALO HALLOUMI **V**
WITH: BUFFALO CAULIFLOWER **VE**

classics

BACON, LETTUCE & TOMATO BAGUETTE
soft white bread, mixed salad
£9.⁹⁵

HOMEMADE VEGAN BACON, LETTUCE & TOMATO BAGUETTE
soft white bread, mixed salad
£9.⁹⁵

MINI FISH & CHIPS
crushed peas, seasoned fries, tartare sauce, lemon
£12.⁹⁵ GF*

sharing bites
small plates to mix, match & share
available 12pm until 6pm

CHOOSE 3 FOR **£19.⁵⁰** 4 FOR **£24.⁵⁰** 5 FOR **£29.⁵⁰**

BATTERED HAKE GOUJONS
tartare sauce
GF*

CRISPY SHREDDED CHILLI BEEF
spring onion, sesame
GF*

BUFFALO CAULIFLOWER BITES
ranch dip
VEGF*

HOME MADE FOCACCIA, PARMA HAM
red onion marmalade, rocket

SOUTHERN FRIED CHICKEN
barbecue sauce
GF*

HALLOUMI FRIES
hot honey & pomegranate seeds
VGF*

TEMPURA MEDITERRANEAN VEGETABLES
paprika & garlic aioli
VEGF*

LEMON & GARLIC KING PRAWNS
GF*

ADD A SIDE: truffle & parmesan fries, onion rings, seasoned fries... please turn over for the full list

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SUMMER MENU

MAINS

meat

LEMON & HERB CHICKEN
crispy polenta, red pepper purée,
blistered cherry tomato,
tenderstem broccoli
£19.⁹⁵ GF*

**BARBECUE PRESSED
BLADE OF BEEF**
sweetcorn purée, hasselback
potatoes, charred corn,
hickory barbecue jus
£21.⁹⁵ GF*

**PAN-ROASTED LOCALLY
SOURCED PORK CHOP**
sautéed new potatoes, green
beans, caper, gherkin &
green peppercorn butter
£20.⁹⁵ GF*

PAN-FRIED DUCK BREAST
crispy potato terrine,
spring cabbage & wholegrain
mustard, orange sauce
£26.⁹⁵ GF*

SPRING LAMB & MINT HOTPOT
topped with garlic & thyme
roasted new potatoes, green
beans, tenderstem broccoli,
carrot, lamb gravy
£21.⁹⁵ GF*

**ASTON MARINA
BEEF BURGER**
homemade burger sauce,
maple cured streaky bacon,
cheddar cheese, lettuce, toasted
ciabatta roll, dressed rocket,
seasoned fries
£18.⁹⁵ GF*

vegetable

BROAD BEAN & PEA RIGATONI
walnut pesto, crispy kale,
parmesan crisps
£15.⁹⁵ V

ADD: BUTTERED KING PRAWNS
£6.⁰⁰ GF*
ADD: CHICKEN
£5.⁵⁰ GF*

THAI RED CURRY
aubergine, red pepper, bamboo,
sweet potato, jasmine rice,
vegetable crackers
£16.⁹⁵ VE GF*

ADD: BUTTERED KING PRAWNS
£6.⁰⁰ GF*
ADD: CHICKEN
£5.⁵⁰ GF*

**CHICKPEA &
VEGETABLE TAGINE**
Moroccan spiced couscous,
butter bean purée
£17.⁹⁵ VE

ADD: BUTTERED KING PRAWNS
£6.⁰⁰
ADD: CHICKEN
£5.⁵⁰

fish

BAKED LEMON SOLE
smoked haddock cheddar
& chive fishcake, fine beans,
leeks & peas, pea purée,
white wine sauce
£22.⁹⁵

**KING PRAWN &
CRAB LINGUINE**
roquito peppers, spinach, chilli
flakes, rocket & parmesan
£21.⁹⁵

**TRADITIONAL
FISH & CHIPS**
crushed peas, lemon,
tartare sauce
£18.⁹⁵ GF*

WINE PAIRINGS

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

Please see our wine list for details

enjoy

steaks

**28 DAY DRY AGED
8OZ SIRLOIN**
balsamic glazed plum tomato,
truffle & parmesan chips, onion
rings, portobello mushroom
£29.⁹⁵ GF*

**28 DAY DRY AGED
7OZ FILLET**
balsamic glazed plum tomato,
truffle & parmesan chips, onion
rings, portobello mushroom
£36.⁹⁵ GF*

sauces

**PEPPERCORN
SAUCE**
£3.⁵⁰ GF*

**BARBECUE
GRAVY**
£3.⁵⁰ GF*

**RED WINE
SAUCE**
£3.⁵⁰ GF*

SIDES

**HONEY & BALSAMIC
ROCKET SALAD**
shaved parmesan
£4.⁵⁰ V GF*

**BUTTERED
TENDERSTEM BROCCOLI**
toasted almond
£4.⁵⁰ VE* GF*

**BEER BATTERED
ONION RINGS**
£4.⁵⁰ VE* GF*

**HAND CUT
CHIPS**
£4.⁵⁰ VE* GF*

**TRUFFLE &
PARMESAN FRIES**
£5.⁵⁰ GF*

**SEASONED
FRIES**
£4.⁵⁰ VE* GF*

HASSELBACK POTATOES
£4.⁹⁵ VE* GF*

**CREAMED
POTATOES**
£4.⁵⁰ V GF*

**GARLIC &
MOZZARELLA
CIABATTA**
£4.⁵⁰ VE* GF*

**CHEF'S HAND CRAFTED
FRESHLY BAKED BREAD**
paired with a butter -
flavoured to complement
£3.⁹⁵



AWARD WINNER 2024 HOSPITALITY, LEISURE & TOURISM

We are thrilled to have been winners at the Staffordshire Chambers
Business Awards 2024 for Hospitality, Leisure & Tourism

Thank you!

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