

No
26



AUTUMN MENU

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

NIBBLES

CHEF'S HANDCRAFTED,
FRESHLY BAKED BREAD
paired with a butter - flavoured to complement
£3.⁹⁵

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

STARTERS

CHICKEN, SMOKED BACON,
& GARLIC ROULADE
crispy chicken skin, cauliflower purée,
cauliflower florets
£7.⁹⁵ GF*

WELSH RAREBIT
toasted sourdough, cheddar, ale & Dijon
mustard gratin, dressed rocket
£7.⁹⁵

KATSU CRUMBED TOFU
tonkatsu curry sauce,
finely shredded cabbage
£7.⁵⁰ VE

SWEET POTATO & THYME SOUP
crème fraiche, artisan bread roll
£6.⁹⁵ VEGF* GF*

SALT & PEPPER CALAMARI
crispy noodles, sweet chilli sauce,
spring onions
£8.⁹⁵

LAMB, LENTIL & PEA SAMOSA
cucumber & mint raita, chickpea salad
£7.⁹⁵

SMOKED SALMON TARTARE
lemon, potato terrine,
dill emulsion, pickled shallots
£8.⁹⁵ GF*

WILD MUSHROOM &
RED ONION FILO TARTLET
chestnut mushroom purée,
truffle mascarpone, chives
£7.⁵⁰ VEGF*

LIGHTER BITES

sandwiches

CLUB SANDWICH
roast chicken breast, smoked bacon,
tomato jam, gem lettuce,
black pepper mayonnaise,
mixed salad, white bloomer
£11.⁹⁵ GF*

TUNA MELT BAGUETTE
mozzarella & cheddar, mixed salad
£10.⁹⁵ GF*

CAPRESE FOCACCIA
tomato, mozzarella, basil,
pickled red onion, pesto butter
£9.⁹⁵ VEGF*

global

SOUTHERN-FRIED
BUTTERMILK CHICKEN
American style pancakes,
hot honey, pickled red onion
£12.⁹⁵

ADD: SMOKED STREAKY BACON
£1.⁵⁰

SOFT HERB FALAFEL
roasted red pepper houmous,
Mediterranean salad, flat bread
£13.⁹⁵ VEGF*

classics

MINI BEER BATTERED FISH
crushed peas, seasoned fries,
tartare sauce, lemon
£12.⁹⁵ GF*

6oz PICANHA STEAK
recommended medium rare
blue cheese sauce, seasoned fries,
pickled shallots & watercress salad
£19.⁹⁵ GF*

6oz / 12oz GAMMON STEAK
Ben's farm free range fried hen's egg,
hand cut chips, fine beans
£13.⁹⁵ / £19.⁹⁵ GF*



BEN'S EGGS
- LOGGERHEADS -
- STAFFORDSHIRE -
Eggs

CHARTLEY COFFEE
- HIXON -
- STAFFORDSHIRE -
Coffee Roasters

WEETWOOD
DISTILERY
- CHESHIRE -
Spirits

DUNWOOD FARM
- IPSTONES -
- STAFFORDSHIRE -
Meat

SIXTOWNS
BROS DISTILERY
- BARLASTON -
Gin, Vodka

GROVE ESTATE
- ECCLESHALL -
- STAFFORDSHIRE -
Vineyard

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

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

BUTTERCROSS
FARM FOODS
- MARKET DRAYTON -
- SHROPSHIRE -
Meat

OLIVER PERRY LTD
- MIDDLEWICH -
- CHESHIRE -
Vegetables

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

No
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AUTUMN MENU

MAINS

meat

VENISON HAUNCH
confit carrot, carrot purée,
horseradish rosti, braised red
cabbage, red wine sauce
£26.⁹⁵ GF*

BARBECUE CHICKEN
hasselback potatoes,
tenderstem, chilli & lime corn,
barbecue gravy
£21.⁹⁵ GF*

SLOW COOKED BEEF
creamed potato,
ale & redcurrant gravy,
seasonal vegetables
£25.⁵⁰

PAN-FRIED DUCK BREAST
duck fat fondant potato,
pickled plum, plum purée,
sautéed greens, port & soy sauce
£27.⁹⁵ GF*

BRAISED PORK BELLY
sautéed cabbage, carrot & bacon,
honey roasted parsnip,
creamed potato, cider sauce
£22.⁹⁵ GF*

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

ADD: SMOKED
STREAKY BACON
£1.⁵⁰ GF*

vegetable

WILD MUSHROOM RISOTTO
king oyster mushroom,
truffle, rocket
£17.⁹⁵ VE GF*

ADD: PICANHA STEAK
£7.⁹⁵ GF*
ADD: CHICKEN
£5.⁵⁰ GF*

CARAMELISED RED ONION
whipped goat's cheese,
roasted butternut squash,
parmentier potatoes, toasted
almonds, balsamic glaze
£17.⁵⁰ V GF*

ADD: PICANHA STEAK
£7.⁹⁵ GF*
ADD: CHICKEN
£5.⁵⁰ GF*

MALAI KOFTA
rich & aromatic cream curry,
potato & paneer dumplings,
basmati rice, coriander
£17.⁹⁵ V GF*

ADD: CHICKEN
£5.⁵⁰ GF*

fish

PAN-FRIED MONKFISH
Goan style curry sauce,
cauliflower pakora, crushed new
potatoes, spinach, coriander
£27.⁹⁵ GF*

LUXURY FISH PIE
salmon, hake, smoked haddock
& king prawns, leeks, peas,
cheddar & chive potato gratin,
tenderstem, green beans
£21.⁹⁵

**BEER BATTERED
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

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

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

sauc

**BLUE CHEESE
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