

No 26

GOOD FOOD AWARDS
2020 | WINNER

GOOD FOOD AWARDS
2021 | WINNER

GOOD FOOD AWARDS
2022 | GOLD SEAL

GOOD FOOD AWARDS
2023 | GOLD SEAL

GOOD FOOD AWARDS
2023/24

GOOD FOOD AWARDS
2024/25

enjoy Staffordshire
Tourism & Good Food
AWARDS 2019
GOLD

enjoy Staffordshire
Tourism & Good Food
AWARDS 2022
GOLD

LIGHTER BITES MENU

available 11am to 5pm Monday to Saturday

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

BACON LOADED POTATO ROSTI

cheddar cheese, baconaise, crispy onions, spring onion
£10.⁹⁵ GF*

SMOKED SALMON CRUMPETS

poached eggs, dill hollandaise
£12.⁹⁵

CLUB SANDWICH

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

BEEF GOULASH SOUP

crème fraîche, warm baguette
£10.⁹⁵ GF*

PLUM TOMATO & BASIL PESTO BRUSCHETTA

poached eggs
£10.⁹⁵ V GF*

CLASSIC RATATOUILLE

warm tomato, courgette, aubergine, pepper & onion, warm baguette
£9.⁹⁵ VE* GF*

LEEK & POTATO SOUP

leek crème fraîche, warm baguette
£8.⁹⁵ VE* GF*

FISH GOUJON SANDWICH

white plaited roll, tartare sauce
£12.⁹⁵ GF*

SIDES

HONEY & BALSAMIC

ROCKET SALAD
shaved parmesan
£4.⁵⁰ V GF*

BEER BATTERED

ONION RINGS
£4.⁵⁰ VE* GF*

HAND CUT

CHIPS
£4.⁵⁰ VE* GF*

TRUFFLE &

PARMESAN FRIES
£5.⁵⁰ V GF*

SEASONED

FRIES
£4.⁵⁰ VE* GF*

GARLIC &

MOZZARELLA
CIABATTA
£4.⁵⁰ VE* GF*

CHEF'S HAND CRAFTED

FRESHLY BAKED BREAD
paired with a butter -
flavoured to complement
£3.⁹⁵

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 and sulphite containing ingredients are used



No 26



DESSERT MENU

CHOCOLATE GANACHE
cherry compôte,
almond & chocolate soil,
cherry liqueur syrup
£8.50 V GF*

TOFFEE PECAN SPONGE
candied salted pecan,
vanilla custard
£7.95 V

GRAPEFRUIT SOUFFLÉ GLACÉ
frozen grapefruit mousse, lemon &
poppy seed custard, grapefruit curd
£7.95 V GF*

TRIPLE CHOCOLATE BROWNIE
vanilla ice-cream, chocolate sauce
£7.50 VE* GF*

BOURBON CRÈME BRULÉE
maple Chantilly, hazelnut
shortbread
£7.50 V GF*

APPLE & BLACKBERRY CRUMBLE
vanilla custard
£7.50 VE* GF*

CHESHIRE FARM ICE-CREAM
choose from: vanilla, chocolate,
strawberries & cream, rum
& raisin, raspberry ripple,
honeycomb, mint chocolate chip,
lemon curd, raspberry sorbet,
mango sorbet, lemon sorbet
1 SCOOP £3.50
2 SCOOPS £5.50
3 SCOOPS £6.95
V VE* GF*

hot drinks

decaffeinated options available

	REG	LRG
ESPRESSO	£3.20	£3.40
FILTER COFFEE	£3.40	
AMERICANO	£3.50	£3.90
FLAT WHITE	£4.10	
CAPPUCCINO	£3.60	£4.10
LATTE	£3.60	£4.10
MOCHA	£3.95	£4.50
HOT CHOCOLATE	£3.70	£4.15
TWININGS TEA		
English breakfast tea	£3.50	
TWININGS TEA		
various flavours	£3.50	
Irish coffee - Jameson whiskey	£7.60	

...something different?

OAT MILK	+£0.25
FLAVOURED SYRUP	+£1.00
vanilla, caramel, gingerbread, cinnamon, hazelnut	
MARSHMALLOWS	+£0.50
CREAM	+£0.50



MINI DESSERT

& hot drink
£8.95

STICKY TOFFEE PUDDING
vanilla custard
V GF*

TRIPLE CHOCOLATE BROWNIE
chocolate sauce
VE* GF*

APPLE & BLACKBERRY CRUMBLE
vanilla custard
VE* GF*

*served with a regular tea, filter coffee,
americano, espresso, latte, cappuccino
or hot chocolate*

