

No
26



SUMMER SUNDAY MENU

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

STARTERS

BEEF & POTATO CROQUETTES
cucumber, wakame & sesame salad,
soy dressing, tonkatsu sauce
£8.95

**SMOKED SALMON, PRAWN & DILL
CRÈME FRAÎCHE FILO CIGAR**
pickled fennel & cucumber salad,
shallots, dill oil
£8.50

CORONATION CHICKEN SALAD
Madeira soaked raisins, apricot purée,
toasted almonds
£7.95 GF*

ROASTED TOMATO SOUP
basil oil, toasted herb focaccia
£6.95 VE* GF*

SALT & PEPPER CALAMARI
onions, peppers, lime crème fraîche
£9.50

MOZZARELLA & PARMA HAM
toasted herb focaccia,
rocket & balsamic
£8.50 GF*

SWEETCORN FRITTERS
tomato & chilli jam, coriander,
pickled red onion
£7.50 VE* GF*

BEN'S EGGS
- LOGGERHEADS -
- STAFFORDSHIRE -
Eggs

CHARTLEY COFFEE
- HIXON -
- STAFFORDSHIRE -
Coffee Roasters

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

**WEETWOOD
DISTILLERY**
- CHESHIRE -
Spirits

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

DUNWOOD FARM
- IPSTONES -
- STAFFORDSHIRE -
Meat

**BUTTERCROSS
FARM FOODS**
- MARKET
DRAYTON -
- SHROPSHIRE -
Meat

**SIXTOWNS
BROS DISTILLERY**
- BARLASTON -
Gin, Vodka

OLIVER PERRY LTD
- MIDDLEWICH -
- CHESHIRE -
Vegetables

GROVE ESTATE
- ECCLESHALL -
- STAFFORDSHIRE -
Vineyard

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 handled. As a result, all items **MAY CONTAIN** traces of all allergens, and we cannot guarantee that any product is entirely free from them

SUMMER SUNDAY MENU

MAINS

28 DAY MATURED STAFFORDSHIRE ROAST BEEF, SERVED PINK, & HONEY & MUSTARD ROAST GAMMON
Yorkshire pudding, pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£22.⁹⁵ GF*

PAN-ROASTED CHICKEN SUPRÊME
pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£19.⁹⁵ GF*

28 DAY MATURED STAFFORDSHIRE ROAST BEEF, SERVED PINK
Yorkshire pudding, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£19.⁹⁵ GF*

LOCALLY SOURCED HONEY & MUSTARD GLAZED ROAST GAMMON
pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£18.⁹⁵ GF*

PAN-FRIED DUCK BREAST
bubble & squeak rosti, toasted almonds, tenderstem, cherries, duck & cherry sauce
£30.⁵⁰ GF*

HERB CRUSTED LAMB RUMP
lamb & potato croquette, confit carrot, pea & mint purée, broad beans, minted lamb gravy
£26.⁹⁵

PAN-FRIED RED SNAPPER
jerk king prawn, vegetable rice, pineapple slaw, corn purée
£25.⁵⁰

CRISPY HEN'S EGG CAESAR SALAD
romaine lettuce, Caesar dressing, ciabatta croutons, parmesan
£15.⁵⁰ V GF*

ADD: CHICKEN & SMOKED STREAKY BACON
£7.⁵⁰ GF*

ADD: CHICKEN
£6.⁰⁰ GF*

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

ADD: SMOKED STREAKY BACON
£1.⁵⁰ GF*

HERB PESTO PAPPARDELLE
roasted red pepper, courgette crisps, blistered cherry tomatoes, toasted seeds, lemon & oregano dressing, vegan feta
£16.⁹⁵ VE

ADD: KING PRAWNS
£8.⁰⁰

ADD: TOFU
£5.⁵⁰ VE

ADD: CHICKEN

SIDES

CHEF'S HAND CRAFTED FRESHLY BAKED BREAD
paired with a butter - flavoured to complement
£4.⁹⁵

KALAMATA & HALKIDIKI OLIVES
sun-dried tomato, garlic & mixed herbs
£5.⁵⁰ VE GF*

CREAMED POTATOES
£4.⁵⁰ V GF*

GARLIC & THYME ROAST POTATOES
£4.⁹⁵ VE* GF*

CAULIFLOWER CHEESE
£4.⁹⁵ V GF*

YORKSHIRE PUDDING
£1.⁵⁰ V GF*