



AUTUMN WINTER MENU

Homemade and locally sourced: bread, free range and British meat, vegetables, fruit, dairy and eggs

NIBBLES

BREAD
Chef's handcrafted, freshly baked bread paired with a butter - flavoured to complement
£4.⁹⁵

OLIVES
Kalamata & halkidiki olives sun-dried tomato, garlic & mixed herbs
£5.⁵⁰ VE GF*

STARTERS

SHAWARMA
lamb shawarma, curried onion focaccia, coriander and lime yoghurt
£8.⁵⁰

CHICKEN
southern fried chicken, garlic & hot honey yoghurt, gherkins & pickled red onion salad
£7.⁵⁰ GF*

GOAT'S CHEESE
whipped goat's cheese, beetroot jelly, pickled beetroot, pistachio crumb, pomegranate, ciabatta croûte, honey drizzle
£7.⁹⁵ V GF*

MUSHROOM
garlic and thyme pan-fried mushrooms, toasted sourdough, crispy pickled shallots
£8.⁵⁰ VE* GF*

SOUP
cauliflower & truffle velouté, fresh chives, artisan roll
£6.⁹⁵ VE* GF*

FISHCAKE
hake fishcake, smoked applewood cheese sauce, sautéed leeks
£7.⁹⁵

PATÉ
peppered mackerel paté, lemon & dill emulsion, ciabatta croûtes
£7.⁵⁰ GF*

to share

Choose two for £15.⁰⁰
three for £21.⁵⁰
four for £27.⁰⁰

Whipped goat's cheese, beetroot, balsamic crostini's
V GF*

Southern fried chicken, garlic & hot honey yoghurt
GF*

Calamari, lemon & dill emulsion

Halloumi fries, honey & truffle drizzle V GF*

Sweet chilli crispy beef, spring onion, sliced chilli, sesame seeds GF*

Sweet chilli tofu bites, spring onion, sliced chilli, sesame seeds VE* GF*

Honey & mustard pork chipolatas GF*

Kimchi hash browns, tomato & yuzu jam
VE* GF*

Chorizo & cheese potato tots with brown sauce GF*

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

Carefully sourced from around Staffordshire



Grove Estate
ECCLESHALL
- Staffordshire -
Vineyard

Ben's Eggs
LOGGERHEADS
- Staffordshire -
Eggs

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

Freshview
NEWCASTLE-
UNDER-LYME
- Staffordshire -
Fruit & Vegetables

Weetwood Distillery
TARPORLEY
- Cheshire -
Spirits

Chartley Coffee
HIXON
- Staffordshire -
Coffee Roasters

Dunwood Farm
IPSTONES
- Staffordshire -
Meat

Sixtowns Bros Distillery
BARLASTON
- Staffordshire -
Gin, Vodka



MAINS

MEAT

CHICKEN
roasted Parma ham wrapped chicken breast,
roast sweet potato & butternut, green beans,
butternut purée, tarragon & balsamic gravy
£19.⁹⁵ GF*

COTTAGE PIE
beef brisket cottage pie, cheddar mashed
potato, seasonal vegetables, red wine &
port gravy
£19.⁹⁵ GF*

PORK
soy & honey pork tenderloin, shredded pak
choi, spring onion, green beans, sesame, chilli
& lime, mushroom & miso rice, micro coriander
£19.⁵⁰ GF*

BURGER
Aston Marina beef burger, cheddar cheese,
lettuce, tomato, homemade burger sauce,
toasted sesame brioche bun, dressed rocket,
seasoned fries
£18.⁹⁵ GF*

ADD: smoked streaky bacon £1.⁵⁰ GF*

Signature dishes

LAMB
lamb rump (served pink), sautéed minted baby
potatoes, carrot purée, honey roasted carrots,
greens, minted lamb gravy
£26.⁹⁵ GF*

VENISON
crispy venison shoulder, bacon & kale,
sautéed wild mushrooms, dauphinoise potato,
venison jus
£25.⁹⁵

grills

CHOP
bacon chop, fried hen's egg, fine beans,
caramelised apple & cider purée,
chunky chips
£17.⁹⁵ GF*

SIRLOIN
32 day matured 8oz sirloin, garlic & herb
chestnut mushrooms, red wine shallot,
balsamic plum tomato, truffle & parmesan
hand cut chips
£34.⁹⁵ GF*

FILLET
28 day matured 7oz fillet, garlic & herb
chestnut mushrooms, red wine shallot,
balsamic plum tomato, truffle & parmesan
hand cut chips
£39.⁹⁵ GF*

VEGETABLE

HALLOUMI
hot honey halloumi burger, pineapple & lime
slaw, smoked paprika mayonnaise, toasted
sesame brioche bun, dressed rocket,
seasoned fries
£17.⁹⁵ V GF*

CELERIAC
roast celeriac steak, caramelised red wine
shallot, braised kale & leeks, smoked
butterbean purée, port & thyme jus,
toasted hazelnuts
£15.⁹⁵ VE* GF*

PANEER
tikka paneer, crushed cumin potatoes,
charred cabbage, roasted red peppers,
pickled bhaji onions, tomato & pepper
masala sauce
£16.⁹⁵ V GF*

ADD: chicken £5.⁰⁰ GF*

FISH

FISH & CHIPS
beer battered fish & chips,
crushed peas, lemon, tartare sauce
£13.⁵⁰ / £18.⁹⁵ GF*

LINGUINE
cajun roasted red pepper linguine, cherry
tomatoes, roquito peppers, rocket, parmesan

WITH: king prawns £19.⁹⁵
WITH: chicken £17.⁹⁵

ADD: chorizo £3.⁵⁰

MARKET FISH
please see today's specials menu
£ market price GF*

ENHANCE

Honey & balsamic rocket salad,
shaved parmesan
£4.⁹⁵ V GF*

Beer battered onion rings
£4.⁹⁵ VE* GF*

Charred cabbage & bacon lardons
£4.⁹⁵ VE* GF*

Chef's hand crafted freshly baked
bread paired with a butter -
flavoured to complement
£4.⁹⁵

Garlic & mozzarella ciabatta
£4.⁹⁵ VE* GF*

Sautéed minted new potatoes
£4.⁹⁵ V GF*

Creamed potatoes
£4.⁵⁰ V GF*

Seasoned fries
£4.⁹⁵ VE* GF*

Truffle & parmesan fries
£5.⁹⁵ V GF*

Hand cut chips
£4.⁹⁵ VE* GF*

Sauces

Peppercorn sauce
£3.⁵⁰ GF*

Port & thyme sauce
£3.⁵⁰ V GF*

Garlic butter
£3.⁵⁰ V GF*