



LARGER DINNER MENU

STARTERS

BROCCOLI SOUP - £6.00

stilton bread – (V)

SEA TROUT PASTRAMI - £8.50

dill oil, pickled cucumber, radish

PANCETTA AND SMOKED CHEESE CROQUETTE - £7.00

bacon mayonnaise, pickled onion

BRUSCHETTA - £6.50

peperonata, sundried tomato, spring onion, conte cheese, black olive – (V/Ve)

POACHED COD - £8.00

chorizo jam, sweetcorn, charred spring onion

LICHFIELD ASPARAGUS - £7.00

sundried tomato arancini, fresh pea salad, mustard vinaigrette – (VG)

STEAK TARTARE - £9.00

black truffle egg yolk puree, crispy capers, tarragon oil, watercress, sourdough crouton

FROM THE GRILL

9 OZ SIRLOIN STEAK - £22.00

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

8 OZ FILLET STEAK - £29.00

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

10 OZ RIBEYE - £26.00

Crispy mushroom, ale shallot, hung sour cream, hand cut chips

9 OZ BEEF BURGER - £17.50

Maple cured bacon, smoked cheese, gherkin, baby gem, tomato relish on a homemade milk bun

SAUCES - £3.00

- Wild mushroom and tarragon
- Peppercorn
- Blue Cheese

MAINS

STONE BASS - £16.00

sweetcorn puree, chorizo, clams, red onion, charred asparagus, dill

LAMB CANNON - £24.00

spiced lamb belly, apricot puree, coriander, roasted chickpea, curried cauliflower, yoghurt

CORN FED CHICKEN BREAST - £16.50

Hassle back potatoes, basil emulsion, asparagus, chasseur sauce

ROASTED DUCK BREAST - £25.00

carrot and cardamom puree, pak choi, roasted carrot, duck leg samosa, plum ketchup

POACHED LEMON SOLE - £22.00

seaweed, confit apple puree, crab beignet, samphire, fennel, soya and ginger dressing

GLAZED SHIN OF BEEF - £19.00

smoked potato puree, pancetta crumb, tarragon emulsion, cavolo Nero, roscoff onion, watercress

TOFU SATAY - £15.00

pickled carrot and daikon salad, roasted peanut, Pak-choi (VG)

MOROCCAN STUFFED BABY AUBERGINE - £17.00

Apricot puree, fetta and spinach briouat, yoghurt, coriander – (V)

SIDES

- Triple cooked chips £4.00
- Crispy potatoes with chorizo and a basil mayonnaise £5.00
- Caesar salad with crispy bacon, pickled shallot and croute £4.50
- Tender stem broccoli with toasted almonds £4.50
- Pak choi, toasted sesame seeds with soya and ginger glaze £4.50
- Tofu satay bites with pickled carrot and peanut £5.00
- Glazed carrots with coriander butter £4.00
- Mixed salad £3.50

DESSERTS

PAVLOVA - £7.50

Lichfield strawberries, strawberry gel, tarragon and vanilla cream

PISTACHIO CAKE - £6.50

Yuzu Gel, white chocolate sorbet, roasted pistachios & white chocolate aero – (Ve/Ve)

VANILLA SPONGE - £8.00

caramelized peaches, basil mascarpone, filo pastry, Cointreau reduction

PEAR FRANGIPANI TART - £7.50

salted caramel ice cream, pear gel

BAKED CHOCOLATE CUSTARD - £8.00

set yoghurt, rhubarb compote and praline

BRITISH CHEESES - £8.50

quince chutney, pickled celery