

Restaurant Menu

Chef's Soup of the Day

Cocktail of Prawns and Organic Smoked Salmon

Melon with Grapes marinated in Port Wine

Pot of North Atlantic Prawn Tails

Smoked Trout Salad with English Watercress

Warm Salsa of Tomato, Anchovy and Olives



Chicken Provencal with Wild Mushrooms

Local Free-range chicken breast with a variety of mushrooms, and fresh thyme, gently braised in a wine and garlic bouillon

Grilled Cutlets of Local Lamb

with redcurrant, orange and mint jus.

Roast Shropshire Duck,

Oriental-style well roasted half duck, with a rich morello cherry sauce

Prime Matured Sirloin Steak garni

Locally reared sirloin garnished with tomato, onions and mushrooms

Fillet Steak au Poivre

succulent local fillet medallions with a cream, cognac and crushed pepper sauce

Fresh Vegetable Roulade

with a delicate béchamel sauce.

Fillet of Rainbow Trout

braised 'en papillote' garnished with roasted almonds.