









## Lunch Menu

Available Tuesday to Friday 12.00pm – 2.30pm










Weekend feature full a la carte menu

One Course £8.95      2 courses £11.75      3 courses £15.95

### Starters







-  Homemade soup of the day served with fresh baked bread
-  Black Pudding Scotch Egg – served with a crispy bacon and apple salad and bloody mary
-  Traditional Grey Pays – served with fresh baked bread
-  On Toast of the day! Always delicious
-  Asian spiced infused mackerel – served with a crispy pickled cockle popcorn, mango puree and curry toasted corn flakes
-  Goats Cheese and pickled beetroot tart served with a walnut salad

### Mains

-  Locally shot Game Casserole topped with a ginger and fennel seed dumpling with buttered greens and fresh baked bread
-  Lambs Liver – served with a mint and olive mash, red wine and onion sauce and crispy onions
-  Lightly spiced Bean and lentil risotto - served with poached egg and crispy greens
-  Fish and Chips – beer battered haddock, with homemade Crooked Chips, peas and homemade tartare sauce
-  Roasted chicken breast – served with confit leg and seasonal vegetable broth
-  Authentic Homemade Lasagne served with handcut crooked chips and seasonal salad
-  Chargrilled vegetable lasagne served with handcut chips and seasonal salad
-  Award winning faggots served with peas and proper gravy with a choice of chips or mashed potato
-  Hot Chicken Salad - Staffordshire chicken strips, chargrilled with fresh salad and a sweet chilli sauce

**Don't forget we also offer our bar and Sarnie menu throughout lunch and in the pub till 8.00pm**

### Desserts

-  Crooked Doughnuts – served with coulis and a cracking cinnamon sugar
-  Cheese and biscuits – locally sourced mature and stilton cheddar with a guest cheese that caught the eye of the chefs served with crackers, salad garnish and walnuts
-  Tarte Tatin – with a blackberry compote and curstard and calvados sorbet
-  Mince Pie Parfait served with a warm mulled wine
-  Warm chocolate tart served with a choice of amaretto icecream or parsnip icecream
-  Pineapple ravioli cheesecake with lemon sorbet and ginger crumb

### Restaurant Sides

Sack Of Spuds – New potatoes baked in pastry potato sack £3.50

|                     |       |
|---------------------|-------|
| Mashed Potato       | £2.75 |
| Seasonal Vegetables | £2.75 |
| Buttered Greens     | £2.50 |
| Seasonal Salad      | £2.75 |
| Onion rings         | £2.75 |