






















# Sunday Menu

One Course £9.95    Two Courses £12.75    Three Courses £16.95






## 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. See staff for today's tasty offering.
-  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
-  Crispy Pig Head to Toe – crispy crumb coated pigs head croquettes, served with a 'Crooked' Picallili and crisp trotter Scratching

## Mains

-  8 hr Braised shin of beef, served with Yorkshire pudding, roast potatoes, seasonal vegetables, new potatoes and proper gravy
-  Staffordshire Turkey breast served with stuffing ball, roast potatoes, seasonal vegetables, new potatoes and proper gravy
-  Slow Roast Shoulder of Pork served with a savoury apple crumble, roast potatoes, seasonal vegetables, new potatoes and proper gravy
-  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 handcut Crooked Chips, peas and homemade tartare sauce
  -  Authentic Homemade Lasagne served with handcut Crooked Chips and seasonal salad
  -  Chargrilled vegetable lasagne served with handcut Crooked 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
-  Our famous steak, ale and stilton pie Freshly made on site with local beef, Wolverhampton brewed ale and topped with puff pastry, served with chips and peas. The stilton is optional if you are not a fan of the stinky stuff (30min cooking time)







### ADDITIONAL MAINS OPTIONS supplementary £5.00

-  **Roasted Duck Breast** – Roasted Gressingham Duck Breast, served with duck fat crooked chips, crushed minted peas and soft boiled 'Crooked' Duck egg and an a l'orange twist
-  **Sea bass papillote** - Fresh sea bass fillets on a bed of vegetables with lemon and coriander all delicately steamed in its own parcel capturing all the flavours served with our sack of spuds.
-  **10oz Rump Steak** A minimum of 21 day aged our steaks are sourced locally from Bates' Family butchers who we have used for over 3 years. Bates' choose their meats by the beast and perform the butchery themselves priding themselves on quality. We treat them simply by seasoning and chargrilling to your requirements (please advise our team if you prefer pan fried) with a choice of:
  -  Our classic steakhouse chips, beer battered onion rings, grilled tomato and sautéed mushrooms
  -  Or Handcut 'Crooked' Chips, seasonal salad and roasted vine tomatoes

A choice of sauces: **£3.00 each**

**Creamy peppercorn sauce | red wine and mushroom sauce | creamy stilton sauce**

## 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
-  Tart tatin and custard – Tart tatin with a blackberry compote and custard and calvados sorbet
  -  Mince Pie Parfait served with a warm mulled wine
-  Warm chocolate tart served with a choice of amaretto ice cream or parsnip ice cream
  -  Pineapple ravioli cheesecake with lemon sorbet and ginger crumb