

	Small	Large
Homemade Soup, Sourdough Rolls	£4	-
Grilled Mackerel, Green Bean Nicoise, White Balsamic Glaze	£6	£12
Braised Chicken Wings, Seared Scallops & Hazelnuts, Cider Jus	£7	-
Platter of Spanish Meats, Olives, Toasted Nuts, Ciabatta	£8	-
Shropshire Blue, Pear, Roasted Walnut & Watercress Salad, Cider Dressing	£5	£10
Salad of Israeli Couscous, Feta, Peas and Mint	£5	£10
Rib Eye of Beef, Home Cut Chips, Flat Mushroom, Vine Tomatoes		£16.50
Tagliatelle, Watercress, Spring Onions & Goats Cheese		£10
Free Range Chicken Breast, Chorizo & Broad Beans, Sauté Potatoes		£13
Panfried Grey Mullet, Carrot, Fennel, Rocket & Sunflower Seeds		£12
Grilled Bacon Steaks, Champ Potatoes, Fried Egg, Roasted Cherry Tomatoes		£12
Local Strawberries and Cream	£5	
Peach & Frangipane Tart, Vanilla Ice	£7	
White Chocolate & Raspberry Parfait, Hazelnut Ice	£7	
Selection of Local and British Cheeses, Grapes, Celery and Wheat Wafers	£8	
Selection of Ices	£3	
Coffee £2    Tea from a selection £2		

### Head Chef - Claire Nicholls

**Our food is freshly cooked and always comes where possible from trusted local suppliers, a list of which may be viewed on the reception menu board**