

Winter Special Menu -2 courses for £12

Banished those Winter Blues without breaking the bank! Enjoy a sharing platter of Shropshire Tapas, created by our Head Chef, Stuart Phillips, using only the best of local produce, followed by a fabulous seasonal main course.

To Start we have a sharing platter of Shropshire Tapas, which includes...

Grilled Black Country Black Pudding, Shropshire Ham & Caramelised Bramley Apple.

Soup of the day served in a Demi Tasse

Leek & Tomato Quiche with Moydens Cheese

Parsnip Crisps with Rosemary Salt.

Rich Hundred House Chicken Liver Pate, warm brioche & caramelised onions

Grilled Cup Mushroom stuffed with Shropshire Blue Cheese & bacon.

Mains

Fidget Pie filled with Gammon, Parsnip, Leek & Apple in a Creamy Sage & Cider Sauce

Venison Sausage with Red Cabbage & Juniper Red Wine Sauce

Belly Pork braised with Ironbridge Brewery Bitter, seasoned with Caraway & Allspice, served with Watercress Mash

Chicken Thighs Marinated in Harissa, served with Cous Cous and Yoghurt

Baked Hake topped with Caponata with Parmesan and Served with a Fish Sauce

Spinach & Ricotta Fritters with Savoury Stuffed Peppers & Smoked Tomatoes served with Red Pepper Coulis & Watercress Salad

Price is per person. Offer is valid from January 16th – February 29th 2012, Monday – Friday Lunch & Dinner and is subject to availability and excludes Valentines night.

Please see our Dessert Menu should your sweet tooth need some attention too (not included in the offer price).