

Menu

Appetisers

- Warm tear and share breads, balsamic dipping sauce, pressed rapeseed oil 4.50
- Fried chorizo and halloumi, olive pesto 3.95
- Cauliflower fritters, curried mayo 3.25
- Pimento stuffed olives, marinated feta 3.95
- Mini smoked haddock and leek fishcakes, tartar sauce 4.25

Starters

- Homemade soup of the day, warm bread, oven baked croutons 5.25
- Sage and pumpkin ravioli, toasted pine nuts, sage pesto, dressed rocket, shaved Grana Padano 6.15
- Homemade black pudding Scotch egg, HP sauce, watercress 5.95
- Crispy pressed lamb scrumpets, carrot and celeriac remoulade, tomato and mint salsa verde 6.95
- Charcoal coated and red velvet coated king prawns, Asian slaw, hoi sin dipping sauce 7.15
- Persian pressed chicken terrine, pineapple and pomegranate pickle, griddled ciabatta 6.25
- Smoked salmon in yuzu, ginger and shiso, cucumber gel, wasabi mayo, sour dough croûtes 6.95
- Potted salmon rillettes, horseradish crème fraîche, cucumber and radish salad, sourdough toast 6.75
- Whole baked Camembert marinated with garlic, rosemary and truffle, onion chutney, ciabatta croûtes 7.25

Mains

- Red pepper and goats' cheese ravioli, warm beets, toasted pine nuts, blistered cherry tomatoes, dressed rocket, garlic ciabatta 13.25
- Venison, smoked bacon and mushrooms suet pudding, swede mash, roasted carrots, confit shallots, red wine jus 16.25
- Vietnamese prawn, tempura squid and vegetable stir fry, Udon noodles finished with chillies, mint and coriander 15.25
- Pan fried sea bass, chorizo ravioli, roasted artichokes, sun blushed tomatoes, caper berries, crispy Parma ham, basil oil 16.95
- Pan fried Gressingham duck breast, duck leg bonbons, parsnip purée, glazed baby beets, candied walnuts, red wine jus 16.95
- Roasted mussels with piccolo tomatoes and chorizo, snipped basil, warm bread and French fries 13.95
- Panko crumbed chicken breast stuffed with smoked cheese, white bean cassoulet, confit tomato and garlic, Romesco sauce 14.25
- Slow cooked confit pork belly, apple purée, black pudding mash and braised red cabbage, rich calvados jus 14.95
- Corned beef brisket pie, whole grain mustard mash, roast carrots, red wine gravy 13.95
- Spiced lentil and chick pea curry, onion bhaji, fragrant rice, mint yoghurt, mango chutney, poppadums 12.95
- Hunter's chicken burger, bacon, smoked cheese, hickory smoked BBQ sauce, toasted brioche bun, hand cut chips, smoked Applewood cheese, pickled gherkin, chunky coleslaw 13.95
- Slow cooked pressed lamb shoulder, lamb cutlet, potato gratin, honey roasted roots, red wine jus, truffled honey 16.95
- Classic chicken Caesar salad, anchovies, crispy bacon and croutons, Grana Padano, Caesar dressing 11.95

Dog and Doublet Classics

- Beer battered haddock with crushed peas, hand cut chips, lemon and tartar sauce 12.95
- Crumbled topped fish pie: haddock, coley, salmon, boiled egg, cheddar mash, tender stem broccoli 12.95
- Grilled 10oz gammon steak, fried egg, grilled pineapple and hand cut chips 12.75
- Staffordshire beef burger, toasted brioche bun, hand cut chips, crispy pancetta, smoked Applewood cheese, pickled gherkin, chunky coleslaw 13.95
- Staffordshire 28 day mature, dry aged steaks served with button mushrooms, tomato, beer battered onion rings and hand cut chips
- 8oz sirloin 19.95 / 10oz rump 17.95 / 8oz ribeye 18.95
- Add peppercorn, blue cheese or Diane 1.95

Sides

- Green beans and shallots 3.25
- Broccoli and hollandaise 3.25
- Corn on the cob 3.25
- Garlic ciabatta 3.25
- Dressed rocket & Grana Padano 3.25
- Creamed potatoes 3.25
- Sweet potato fries 3.25
- Hand cut chips 3.25
- Beer battered onion rings 3.25

A VEGETARIAN/VEGAN MENU IS AVAILABLE ON REQUEST

If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.
Please note dish descriptions are not a full list of ingredients