



NIBBLES TO KEEP YOU GOING

Mixed Olives £3.95

Crusty Bread- Extra Virgin Rapeseed Oil- Balsamic Vinegar
£3.50 (or with **Olives** £6.50)

Garlic Ciabatta Bread £4.50/ **Cheddar** £5.50

STARTERS

(v) (GFR) Soup of the day

Fresh Bloomer Bread £5.95

Devilled Whitebait

Lime & Chive Crème Fraiche £6.95

(v) Homemade Nachos

Spicy Tomato Salsa – Sour Cream – Guacamole - Jalapenos -
Monterey Jack Cheese. For one person £6.95/ Sharing £9.95

(v) Roasted Mediterranean Vegetables & Feta Cheese Bruschetta

Rocket Pesto – Endive Salad £6.75

(v) Stuffed Portobello Mushroom

Spinach – Goats Cheese – Herb Crumb - Roasted Walnut &
Pepper Salad – Pesto Dressing £6.95

(GFR) Chicken Liver, Brandy & Thyme Pate

Toasted Ciabatta – Spiced Bramley Apple Chutney £6.95

Smoked Haddock, Prawn & Dill Fishcake

Endive Salad – Lime & Chive Crème Fraiche £6.75

FROM THE GRILL

Local Chargrilled Steak with a Rocket Salad –
Garlic Mushrooms - Onion Rings - Chips

(GFR) 10oz Rump £21.95

(GFR) 8oz Sirloin £21.95

(GFR) 8oz Rib Eye £23.95

(GFR) 20oz Rump £32.95 (Served on a chopping board) -

Onion Rings – Garlic Mushrooms – Mixed Leaf Salad – Chips –
good to share or for very hungry people!

(GFR) The Bull & Dog's Mixed Grill £24.95

Rump Steak - Gammon Steak - ½ Chicken Breast - Pork Sausage
- Fried Egg - Onion Rings – Garlic Mushrooms – Tomato - Peas -
Chips. Ideal for large appetites!

Add **Battered King Prawns** £4.95

Add sauce - **(GFR) Green Peppercorn / (GFR)**

Blue Cheese £3.50 **Garlic butter** £1.50

(GFR) 10 oz Gammon Steak

Free Range Fried Egg- Grilled Pineapple - Chips – Garden Peas
£15.75 (Smaller Portion £11.75)

(GFR) Homemade 8oz Beef Burger

Tomato Relish – Tomatoes – Baby Gem – Red Onions –
Coleslaw - Chips £14.50 (4oz burger £10.50)

(GFR) Chicken Burger

Bacon - Brie – Baby Gem Lettuce - Red Onions – Tomatoes -
Cranberry relish - Coleslaw - Chips £14.50 (Smaller portion
£10.50)

Customise your burger – add Mature Cheddar.

Shropshire Blue Cheese; Onion Rings; Mushrooms; Fried Egg;
Bacon; Smoked Cheddar; Pineapple; Jalapenos, Pepperoni

for £1 Each

MAINS

(GFR) Chicken Supreme

Wild Mushroom & Tarrogan Sauce – Roasted Garlic & Thyme
New Potatoes – Broccoli £15.95

Pie of the Day (See blackboards or ask a member of staff)

Chips or Mash – Garden Peas - Homemade Short Crust Pastry
Top - It's big! £15.50 (Smaller Portion £12.95)

(Please allow 20 minutes cooking time)

Traditional Pork Sausages OR Traditional Faggots

Mash Potato – Cider Onion Gravy – Choice of Peas or Braised
Red Cabbage £13.95 (smaller portion £11.95)

(GFR) Curry of the Day (check blackboard for Curry Sauce)

Served with Basmati Rice (Indian Curry) or
Jasmine Rice (Thai Curry)

Chicken £13.95 (Smaller portion £11.50)

King Prawn £14.95 (Smaller portion £12.95)

Vegetable £13.50 (Smaller portion £11.50)

Go ½ & ½ with **Chips & Rice** for £2

FISH

Beer Battered Haddock

Pea Puree - Tartare Sauce - Chips £14.50
(Smaller portion £11.95)

(GFR) Pan-Fried Seabass

Green Beans – Crushed Herb New Potatoes – Prosecco, Prawn
& Dill Sauce £15.95

Smoked Haddock, Prawn & Dill Fishcakes

Endive Salad – Lime & Chive Crème Fraiche – Smoked Paprika
Fries £14.95

VEGETARIAN

(GFR) (VE) Sweet Potato & Spinach Risotto

Rocket Salad – Toasted Almonds £13.95

(GFR) (VE) Homemade Spicy Vegan Burger

Tomato Relish – Tomatoes – Baby Gem – Red Onions - Chips
£14.50

Roast Peppers & Wild Mushrooms Tagliatelle

Creamy Hazelnut Pesto Sauce - Garlic Ciabatta £13.95

Veggie Fish & Chips

Beer Battered Halloumi Cheese - Pea Puree – Tartar Sauce –
Chips £13.95

SIDE ORDERS

Chips £3.95

Fries £3.95

Cajun Spiced Fries £4.45

Green Peppercorn / Blue Cheese £3.50

Mash potatoes £2.50

Side Salad £3.75

Garlic Mushrooms £3.50

Bowl of Onion Rings £3.75

Coleslaw £3.00

Seasonal Vegetables £3.75

Bread & Butter £1.50

LITTLE PERSONS MENU

All dishes are £6.95 and come with a **free scoop of ice cream for pudding!**
(Suitable for children up to 10 years old)

** Come with a choice of*

Baked Beans or Peas

*Burger & Chips

*Gammon & Chips

*Sausage, Mash & Gravy

*Battered Cod & Chips

*Chicken Nuggets & Chips

Cheesy Pasta & Garlic Bread

*Mini Margherita Ciabatta Pizza & Chips

Roast Dinner on Sundays

HOMEMADE DESSERTS

Apple & Blackberry Crumble

Vanilla Ice Cream OR Vanilla Custard £6.50

Belgian Waffle

Blueberry Compote – Vanilla Ice Cream £6.50

Chocolate Brownie

Chocolate Sauce - Vanilla Ice Cream £6.50

Mix Berry Eton Mess

Toasted Almonds – Chantilly Cream £6.50

Treacle Tart

Clotted Cream £6.50

Mix Berry Trifle

Shrewsbury Biscuit £6.50

Raspberry Cheesecake

Cotted Cream & Berry coulis £6.50

CHESHIRE FARM ICE CREAMS

with a homemade Shrewsbury Biscuit

3 Scoops £5.75 / 2 Scoops £3.90 / 1 Scoop £2.10

Vanilla /Chocolate / Strawberry/

White Chocolate Chunk / Raspberry Pavlova /Bubblegum/

Apple & Blackberry / Mango Sorbet / Raspberry Sorbet

CHEESEBOARD

Mature Cheddar / Shropshire Blue / Brie

Homemade Chutney - Biscuits £7.50

PUDDING WINE

Monbazillac, Chateau Le Fage (France)

3.20 80ml / 12.50 half bottle

This is a luscious dessert wine, brimming with ripe botrytized fruit, both complex and intense.

COFFEE

Cafetière £3.50 per person

Espresso £2.50

Americano £3.00

Double Espresso / Cappuccino / Latte £3.50

Hot Chocolate £3.00

Baileys Hot Chocolate / Latte £6.00

Mocha (Hot Chocolate with a shot of Espresso Coffee)

£4.00

Tea / Decaf Tea / Earl Grey / Pepper Mint / Orange /

Camomile / Forest Berries £3.00

Liqueur Coffees –

Parisienne (Brandy) / **Gaelic** (Scottish Whisky) /

Irish (Irish whiskey) / **French** (Grand Marnier) /

Italian (Amaretto) / **English** (Gin) / **Calypso** (Tia Maria)

Russian (Vodka) / **Seville** (Cointreau) - All £7

If you have any special dietary requirements or allergies, please let us know as certain allergens may relate to just one component of the dish, which may easily be substituted or removed as all our food is made fresh in our kitchen.

Please speak to a member of the team who will be happy to help.

(V) = Vegetarian

(VE) = Vegan

(GFR) = Gluten Free on Request

