



## NIBBLES TO KEEP YOU GOING

### **Mixed Olives £4.50**

**Crusty Bread**- Extra Virgin Olive Oil- Balsamic Vinegar £3.95 (or with **Olives** £7.95)

**Garlic Ciabatta Bread** £4.50 with **Mozzarella** £5.50

## STARTERS

### **(GFR)(V) Soup of the Day**

Crusty Bread £6.50

### **Deville Whitebait**

Lime Mayo £6.95

### **(V) Breaded Goats Cheese**

Beetroot Relish – Rocket Salad £6.95

### **(V)Homemade Nachos**

Spicy Tomato Salsa – Sour Cream – Guacamole – Jalapenos – Monterey Jack Cheese £7.50

### **Baby Prawn Salad**

Gem Lettuce – Dill Croutons – Cherry Tomatoes – Bloody Mary Mayonnaise £7.25

### **(GFR)Crispy Beef Salad**

Crispy Noodles – Oriental Salad – Spicy Cashew Nuts – Asian Dressing £6.95 (Or have it as a Main Course for £12.95)

## FROM THE GRILL

Local Chargrilled Steak with a Rocket Salad –

Garlic Mushrooms - Onion Rings - Chips

**(GFR)10oz Rump** £22.95

**(GFR)8oz Sirloin** £22.95

**(GFR)8oz Rib Eye** £24.95

**(GFR)20oz Rump** £34.95 (Served on a chopping board) -

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

Add **Battered King Prawns** £4.95

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

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

**(GFR)The Bull & Dog's Mixed Grill** £26.95

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

**(GFR)10 oz Chargrilled Gammon Steak**

Free Range Fried Egg- Grilled Pineapple - Chips – Garden Peas £16.75 (Smaller Portion £12.75)

**(GFR)Homemade 8oz Beef Burger**

Tomato Relish – Tomatoes – Baby Gem – Red Onions – Coleslaw - Chips £15.50 (6 oz burger £12.50)

**(BFC)(GFR) Crispy Chicken Burger**

Lime Mayo – Baby Gem – Tomato – Onions – Chips £15.50 (Smaller portion £12.50)

**Customise your burger – Add** Mature Cheddar.

Shropshire Blue Cheese; Onion Rings; Mushrooms; Fried Egg;

Bacon; Pineapple; Jalapenos **for £1.25 Each**

## MAINS

**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! £17.95 (Smaller Portion £13.95)  
(Please allow 20 minutes cooking time)

**Traditional Pork Sausages OR Traditional Faggots**

Mash Potato – Cider Onion Gravy – Choice of Peas or Braised Red Cabbage £14.50 (smaller portion £11.95)

**(GFR)Hot Chicken & Crispy Serrano Ham Salad**

New Potatoes – Honey, Mustard & Yoghurt Dressing £15.95

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

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

**Chicken** £15.00 (Smaller portion £11.50)

**King Prawn** £16.00 (Smaller portion £12.95)

**Vegetable** £14.50 (Smaller portion £11.50)

Go ½ & ½ with **Chips & Rice** for £2

## FISH

**Beer Battered Haddock**

Pea Puree - Tartare Sauce - Chips £15.50

(Smaller portion £12.95)

**Pan-fried Seabass Fillet**

Mediterranean Vegetables – Tagliatelle – Roasted Tomato & Basil Sauce £16.95

**(GFR)Fish Pie (Salmon, Smoked Haddock & Prawns)**

Creamy Dill Mash – Sauté Greens £15.95

## VEGETARIAN/VEGAN

**(VE)Homemade Beetroot Burger**

Tomato Relish – Tomatoes – Baby Gem – Red Onions – Chips £15.50

**(V) Mediterranean Vegetable & Smoked Cheddar Lasagna**

Sweet Potato Fries – Mix Leaf Salad £14.50

**(V) Veggie Fish & Chips**

Beer Battered Halloumi Cheese – Pea Puree – Tartare Sauce – Chips £15.50

## SIDE ORDERS

Chips £3.95

Fries £3.95

Cajun Spiced Fries £4.45

Green Peppercorn / Port & Blue Cheese Sauce £3.50

Mash Potatoes £2.50

Side Salad £3.95

Garlic Mushrooms £3.50

Bowl of Onion Rings £3.75

Coleslaw £3.00

Seasonal Vegetables £3.75

Bread & Butter £1.50

Halloumi Fries & Sweet Chili Mayo £5.95

## **LITTLE PERSONS MENU**

All dishes are £8.50 and come with a **free soft drink\* and scoop of ice cream for pudding!**

(Suitable for children up to 10 years old)

\*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

*\*Comes with a choice of*

*Baked Beans, Salad or Peas*

*\*\* Fruity, draught fizzy drink or orange juice*

## **HOMEMADE DESSERTS**

### **(GF)Warm Raspberry Bakewell Tart**

Pouring Cream £6.95

### **Apple & Berry Crumble**

Vanilla Custard £6.95

### **Warm Chocolate Fudge Cake**

Vanilla Ice Cream or Cream £6.95

### **Black Cherry Cheesecake**

Clotted Cream Ice cream £6.95

### **Belgian Waffle**

Butterscotch Sauce – Vanilla Ice cream £6.95

### **White Chocolate, Raspberry & Almond Roulade**

Mixed Berries – Pouring Cream £6.95

## **CHESHIRE FARM ICE CREAMS**

with a homemade Shrewsbury Biscuit

**3 Scoops £5.95 / 2 Scoops £4.50 / 1 Scoop £2.50**

Clotted Cream / Toffee Fudge / Strawberry/

White Chocolate Chunk/Bubble gum/

/ Mango Sorbet / Coconut (VE)/ Honeycomb / Vanilla / Chocolate

## **CHEESEBOARD**

Mature Cheddar / Shropshire Blue / Brie

Homemade Chutney - Biscuits £8.50

## **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.

## **TEA & COFFEE**

Cafetière £3.50 per person

Espresso £2.50

Americano £3.00 (add Vanilla, Honeycomb, Hazelnut OR Caramel flavouring for an extra 60p)

Double Espresso / Cappuccino / Latte £3.75

Hot Chocolate £3.75

Luxury Hot Chocolate (cream and marshmallows) £4.50

Baileys Hot Chocolate / Latte £6.00

Mocha (Hot Chocolate with a shot of Espresso Coffee) £4.00

Tea / Decaf Tea / Earl Grey / Pepper Mint / Camomile / Forest Berries £3.50

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

