



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

(GFR)(V) Soup Of the Day

Crusty Bread £5.95

Devilled Whitebait

Lime Mayo £6.95

(GFR)Pickled Beets

Poached Pear – Walnut & Blue Cheese Endive Salad – Garlic
Croutons – Basil Oil £6.95

(GFR)Crispy Beef

Asian Salad – Oriental Dressing – Crispy Rice Noodles £6.95

Homemade Nachos

Spicy Tomato Salsa – Sour Cream – Guacamole – Jalapenos –
Monterey Jack Cheese £6.95

(GFR)Stuffed Flat Mushroom

Goats cheese - Spinach & Almonds – Herb Crumb – Tomato &
Pepper Sauce £6.95

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 Chargrilled 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)

(BFC) (GF)Bacon & Brie Chicken Burger

Cranberry Sauce – Baby Gem – Tomato – Onions – Chips
£14.50 (Smaller portion £10.50)

Customise your burger – add Mature Cheddar.

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

for £1 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! £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)Chargrilled Pork Steak

Creamy Mash – Sauteed Greens – Leek & Bacon Cream Sauce
£15.95

(GFR)Stuffed Chicken Supreme

Sausage Meat, Sage & Apricot Stuffing – Dauphinoise Potatoes –

Tender Stem Broccoli – Madera Wine & Shallot Gravy £15.95

(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 Bass

Goats Cheese Rarebit – Roast Herb Potatoes – Sugar Snap Peas
– Salsa Verde £14.50

(GFR) Pan-Roasted Salmon

Ratatouille – Vegetable Cous-Cous – Green Beans £15.95

VEGETARIAN/VEGAN

(GFR)(VE)Homemade Spicy Vegan Burger

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

(V) Spinach & Ricotta Tortellini

Tomato & Pepper Sauce – Rocket Salad – Parmesan Crips
£13.95

(V)Veggie Fish & Chips

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

SIDE ORDERS

Chips £3.95

Fries £3.95

Halloumi Fries £5.95

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)

*** Comes 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

(V)HOMEMADE DESSERTS

(V) Drunken Fig, Date & Rum Sponge Pudding

Orange Syrup - Vanilla Custard £6.50

(V) Apple & Winter Berry Crumble

Vanilla Ice Cream or Custard £6.50

(V) Warm Almond & Raspberry Bakewell Tart

Clotted Cream Ice Cream £6.50

(V) Winter Berry Roulade

Berry Coulis - Dark Chocolate Shards £6.50

(V) Blueberry & Chantilly Cream Pavlova

Berry Coulis - White Chocolate Shavings £6.50

(GFR)(V) Dark Chocolate Torte

Sour Cherry Compote - Clotted Ice Cream £6.50

CHESHIRE FARM ICE CREAMS

with a homemade Shrewsbury Biscuit

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

Clotted Cream /Vanilla/ Chocolate / Strawberry/

White Chocolate Chunk/Bubble gum/

/ Mango Sorbet / Raspberry Ripple(VE)/Honeycomb

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

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

