

# Desserts

- **Chocolate and ginger baked cheesecake**, with white chocolate ice cream and seasonal berries. **£5.00**
- **Rose poached pear** with a summer berry sorbet. **£4.95**
- **Strawberry and vanilla custard tart**, handmade pastry, double cream. **£4.50**
- **White chocolate panna cotta**, pineapple and homemade biscuits. **£5.00**
- **Milk chocolate brioche and butter pudding**, a twist on the traditional classic served hot with crème Anglaise. **£4.95**
- **Selection of Shropshire ice creams** and sorbets, any three scoops of our flavours, garnished with fresh seasonal fruit. **£4.50**
- **Pain perdu-selection of fruits** peaches and pears served on a slice of egg fried brioche finished with crème fraiche. **£4.95**
- **Woodberry Cheeseboard**: Colliers mature Welsh cheddar, Long Clawson Shropshire blue, smoked Applewood Cheddar, with locally made chutney, with celery, grapes and a selection of crackers. **£7.50**

**Dessert Wine:** Mitchell Noble Semillon, Clare Valley Australia – a luscious dessert wine with silky tropical fruit flavours **75ml glass £3.95**    **37.5cl bottle £18.95**

# Coffee & Tea

- |              |       |                           |       |
|--------------|-------|---------------------------|-------|
| • Espresso   | £2.45 | • Cafetiere               | £2.95 |
| • Americano  | £2.45 | • Hot Chocolate           | £2.75 |
| • Cafe Latte | £2.55 | • Tea – English Breakfast | £1.95 |
| • Cafe Mocha | £2.95 | • Tea – Earl Grey         | £2.55 |
| • Cappuccino | £2.95 | • Tea – Decaf             | £2.55 |

Decaf option available on all coffees



# Sunday Menu

## Starters

- **Warm breads and olives**, freshly baked focaccia, ciabatta and sourdough served with garlic marinated olives, olive oil and balsamic vinegar. 🌿 **£6.50**
- **Homemade soup of the day**, served with a wedge of locally baked bread. **£3.50**
- **Ham and wholegrain mustard terrine**, served with ciabatta crostini, caramelised onion chutney. **£5.25**
- **Crispy devilled whitebait**, deep fried in spicy batter with bloomer toasts, tartare sauce, and mayonnaise. **£4.50**
- **Warm salad of pan fried mackerel** fillets on a bed of Provençal vegetables. **£5.25**
- **Rabbit sausage roll** in golden puff pastry, bitter leaves, rhubarb chutney. **£5.50**
- **Heirloom tomato salad**, garnished with pickled shallots and ricotta, dressed with olive oil. 🌿 **£5.25**
- **Salmon and crab fishcake** in golden breadcrumbs, spring onion, served on samphire and a chive hollandaise. **£6.25**

## Platters

- **Ploughman's**: Keith Alderson's pork pie, Cheshire Oak honey roast ham, fresh bread, Colliers mature cheddar, crisp apple, locally made chutney, dressed mixed salad. **£10.95**
- **Trawlerman's**: Marie-rose prawns, smoked salmon slices, crispy devilled whitebait, pan fried mackerel, tartare sauce, mayonnaise, granary bread and pickled cucumber. **£13.95**
- **Cold Pork board**: honey roast ham, pork pie, ham and wholegrain mustard terrine warm crispy chorizo with onion and tomato chutneys, roasted balsamic tomatoes, crusty bread. **£12.50**

## Main Courses

- **Honey Roast gammon joint**, served with sage and onion stuffing. **£8.95**
  - **Roast Turkey breast**, served with pigs in blankets & sage & onion stuffing. **£8.95**
  - **Roast Topside of Lye Farm Beef**, served with Yorkshire pudding & horseradish sauce. **£9.50**
  - **Roast Platter of Beef, Gammon & Turkey**, served with Yorkshire pudding, sage and onion stuffing and your choice of sauces. **£12.50**
- All our roasts are served with roast and new potatoes, seasonal vegetables and gravy.

- **Hand battered fresh haddock**, a large fillet served with our chunky chips, minted pea puree, tartare sauce. **£9.95**
- **Asparagus, broad bean and pea risotto**, shaved Parmesan, rocket leaves, warm roasted beetroot. 🌿 **£9.95**
- **Heritage beetroot tart tatin** in a honey glazed pastry, served with a walnut and tomato cous cous and goats cheese emulsion. 🌿 **£9.95**
- **Woodberry house salad with oven baked fresh herb salmon**. A large bowl of crisp mixed salad lightly dressed with vinaigrette, **£11.95**

🌿 – Vegetarian Option – Vegan, Gluten Free and Childrens options are available on request.