

# SEASONAL MENU

*SEE OUR SPECIAL VALENTINE'S OFFER –  
AVAILABLE BY ADVANCE RESERVATION ONLY!*

AVAILABLE FRIDAY 14<sup>TH</sup> FEBRUARY AND  
SATURDAY 15<sup>TH</sup> FEBRUARY – LUNCHTIME & EVENING

## APPETIZER

Warm Bread, Oil, Olives and Hummus <b>V Df</b>	£ 5.50
Black Pudding and Shropshire Blue Croquettes	£ 5.95
Venison Liver and Chilli Pâté	£ 6.95
Wild Mushroom Arancini <b>V</b>	£ 6.95
Warm Smoked Trout Salad with Beetroot <b>Gf</b>	£ 7.25

## MAIN COURSE

Wild Mushroom Stroganoff <b>V Gf</b>	£ 11.95
Herb Crusted Baked Haddock	£ 12.50
Coq au Vin	£ 12.95
Royal Oak Badger	£ 13.25
Slow Cooked Hungarian Beef Goulash <b>Gf</b>	£ 13.95
Game Pie	£ 15.95
Pan Fried 10oz Rib Eye Steak	£ 18.95

## DESSERTS

Medley of Ice Creams and Sorbets <b>V Gf</b>	£ 4.25
Toffee or Strawberry Sundae <b>V</b>	£ 4.25
Baked New York Cheesecake <b>V</b>	£ 5.25
Churros <b>V</b>	£ 5.25
Fruit Crumble of the Day <b>V</b>	£ 5.25
Ginger & Black Pepper Pudding <b>V</b>	£ 5.25
Sticky Toffee Pudding with Custard <b>V</b>	£ 5.25
Cheese and Biscuits <b>V</b>	£ 7.25

***“Treat the one you love to something special!”***