

Breakfast | Brunch (from 10am-12 noon)

Bacon or sausage bap (GF*) £5

Sausage & bacon bap (GF*) £6 Add an egg +£1

Bacon, fried egg, sausage & hash brown bap £8

Halloumi, fried egg & avocado bap (GF*) (V) £7

Full breakfast | 2 Packington pork sausages, 2 bacon, black pudding, fried egg, hash brown, beans, mushrooms, grilled tomato & toasted ciabatta (GF*) £10.50

vegetarian breakfast | fried halloumi, hash brown, beans, mushrooms, grilled tomato, fried egg, toasted ciabatta (GF*) (V) £10

Eggs Royale | toasted muffin, smoked salmon, poached eggs & hollandaise sauce (GF*) £8

Eggs Benedict | toasted muffin, smoked bacon, poached eggs & hollandaise sauce (GF*) £7.5

Avocado Benedict | toasted muffin, smashed avocado, poached eggs & hollandaise sauce (GF*) (V) £7.5

***Our sausages & bacon are supplied by Russell's of Shenstone and our eggs are free range**

Lunch (from 12 noon)

vegetable lasagne with our raspberry & balsamic dressed salad & garlic flat bread (V) £10

Whitby breaded scampi with skin on fries, tartare sauce & peas £10

Minute steak ciabatta, with caramelised onions & grilled mushrooms served with raspberry & balsamic house dressed salad & skin on fries (GF*) £12.5

Breaded Goats cheese with caramelised onions, toasted brioche & rocket (V) £6

Handmade Burgers (from 12 noon)

Homemade BBQ Beef Burger topped with bacon & cheese, red onion & lettuce served with homemade bourbon BBQ sauce skin on fries, salad & coleslaw (GF*) £12.5

Grilled chicken breast marinated with ginger, soy & garlic with red onion & lettuce, aioli skin on fries, salad & coleslaw (GF*) £10.5

Spiced bean burger with lettuce, red onion, hot garlic pickle & aioli served with skin on fries salad & coleslaw (V) (Ve*) £10.5

Add fried halloumi/ bacon/ avocado + £1

Sides

Skin on fries £3 with melted cheese + £1

Garlic flatbread £3 with melted cheese + £1

(GF)- Gluten free
(GF*)- can be made gluten free
(V)- Vegetarian
(Ve)- Vegan
(Ve*)- can be made vegan

FOOD ALLERGIES/INTOLERANCES- Please speak to a member of our team about the ingredients in your meal when ordering. Whilst we follow strict hygiene and contamination procedures, we can't 100% guarantee our products are gluten & nut free.

Baguettes (from 12 noon)

Fried halloumi with avocado, sweet chilli sauce & rocket £7

Brie, cranberry & bacon (GF*) £7

BLT (GF*) £7

Cheese & Branston pickle/hot garlic pickle (GF*) £6.5

Smoked salmon & cream cheese (GF*) £7.5

Tuna, sweetcorn & mayonnaise (GF*) £7

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(V) - Vegetarian
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Jacket potato (from 12 noon)

- cheese (GF)
- baked beans (GF) (Ve)
- veggie chilli (GF) (Ve)
- tuna, sweetcorn & mayonnaise (GF)
- chilli Con Carne (GF)

£6 with one topping extra topping +£1

Children's Menu (includes a fruit shoot or fruit juice)

Scampi | chicken nuggets | sausages- served with skin on fries & beans or peas £5.95

Cakes

Scone with jam & clotted cream £3.5

T-Cakes £2.2

Homemade cakes £2.65

Chocolate orange brownie £3.5 (GF)

Ice Cream Locally sourced Needwood dairy Ice-cream

£2.65 Vanilla | Strawberry & cream | Mint choc chip | Chocolate

Soft drinks

Coke | Diet coke | £2

Tango | Sprite | Ginger beer | Tonic/Soda water £2

Strathmore Still or sparkling water 330ml £2

Strathmore Still or sparkling water 750ml £4

Elderflower presse £3

Orange or apple juice £3

Orangina £3

J20 £2.5

Hot Drinks

Tea/Herbal Tea £2

Filter coffee/Espresso £2

Cappuccino | Flat white £3

Americano £3

Latte £3

Mocha £3

Hot chocolate £3

Add Syrups or Cream (+50p)

Beer | Cider (available from 12 noon)

Peroni (5%) | Strongbow (4.5%) (330ml) - £4

Wines (available from 12 noon)

Prosecco Spumante, Italy 11% This elegant Prosecco Spumante has delicate lemon fruit notes and a refreshing lively style

20cl- £6 | 75cl- £20

White Zinfandel, Hidden Road, California 10.5% USA

187ml- £5

White wines

Chardonnay, Scenic Ridge, 13% Australia

Tropical stone fruit flavours and a delicate hint of peach and melon combine to create this smooth, sumptuous chardonnay. Soft oak and vanilla hints produce a soft and elegant texture

£14 Btl (75cl)

Pinot Grigio, Cassillero Del Diablo, 12.5 % Chile

Full of fresh, vibrant flavours of pear with undertones of citrus fruit, like tangerine. A light to medium-bodied wine.

£16 Btl (75cl)

Sauvignon Blanc, Mud House, Marlborough 12.5% New Zealand

A bright, juicy wine with flavours of passion fruit, guava and grapefruit with hints of nettles and citrus

175ml- £5 | 250ml- £7 | £20 Btl (75cl)

Red wines

Malbec, Trivento Reserve, Mendoza, 13.5% Argentina

A bright crimson red whose plum and raspberry aromas mingle elegantly with vanilla notes from the 6 months aged in French oak barrels. Well balanced, with sweet tannins and a velvety finish.

175ml- £5 | 250ml- £6 | £17 Btl (75cl)

Merlot, Oyster Bay, Hawkes Bay 13.5% Australia

Bright cherry aromas and rich plum, with subtle spice and a soft, lingering texture

£21 Btl (75cl)

Spirits (available from 12 noon)

Gordons Gin- 40%- 25ml- £3

Bells Whisky- 40% 25ml £3

Smirnoff Vodka 37.5%- 25ml- £3

Baileys- 17%- 25ml- £3