



# Please order at the bar

## STARTERS

(v) Homemade soup of the day with fresh bread £4.50

Thai fishcakes with bean sprout & cashew nut salad & sweet chili dipping sauce £5.50

Smoked salmon, homemade soda bread, beetroot relish and horseradish cream £5.50

(v) Bubble and squeak potato cakes with spiced apple chutney £5.25

Salad of mini jacket potatoes topped with blue cheese sour cream and crispy smoked bacon £5.25

(v) Creamy sautéed garlic & herb mushrooms on toast £5.50

Marinated pork loin steak with sate sauce & sesame noodles £5.75

Chicken liver and port pate, toast and cranberry & orange sauce £5.50

Grilled black pudding with apple mash & red wine & smoked bacon sauce £5.50

Tiger prawn cocktail with apple & Marie rose sauce £5.50

## MAINS

8oz Homemade beefburger with cheese, tomato relish, coleslaw & handcut chips £9.75\*

Local char grilled steak with salad garnish, mushroom, onion rings & handcut chips  
8oz Sirloin £15.75 / 10oz Rib eye £17.75

Add Green Peppercorn Sauce or Red Wine & Smoked Bacon Sauce for £2

Stir-fried tiger prawns with vegetable & noodles in a sweet & sour sauce served with prawn cracker & prawn toast £10.00\*

“Three Tuns” beer battered haddock, pea puree, tartare sauce & handcut chips £10.50

10oz grilled gammon steak with free range fried eggs, handcut chips & homemade chutney £9.75

(v) Goat's cheese, caramelised onion and chestnut tart with roasted new potatoes and broccoli £9.75

Roast chicken breast, Lyonnaise potatoes, braised leeks & a whisky & mustard sauce £11.00

Local Cumberland sausages with mashed potato & onion gravy £9.00\*

Slow-roasted belly pork with sausagemeat & apple stuffing, roasted winter vegetables & cider gravy £11.00

Creamy tiger prawn OR chicken coconut curry with basmati rice & naan bread £10.00\*

(v) Bubble & squeak potato cakes with spiced apple chutney £9.75

Locally made faggots with mashed potato, peas & onion gravy £9.00\*

Roast lamb rump with parsnip mash, Savoy cabbage & redcurrant & rosemary sauce £11.50

Roasted duck breast (cooked pink) with orange sauce, fondant potato, roast carrots & buttered kale £12.75

(v) Butternut squash, red onion & spinach lasagne served with mixed salad £9.75

Pan-roast salmon fillet served with crushed new potatoes, green beans and a tomato & fennel sauce £10.75

## SANDWICHES

Coronation chicken wrap – grilled chicken in a mild creamy curry dressing wrapped in a flour tortilla £5.50

Cumberland sausage baguette with caramelized onions & handcut chips £6.50

Chicken mayonnaise & crispy bacon in a baguette £5.50

Minute steak sandwich with caramelized onions, mushrooms & Dijon mayonnaise in a baguette with handcut chips £7.75

(v) Tanat cheddar & Homemade chutney sandwich on granary bread £4.75

Fish fingers, shredded iceberg and homemade tartar sauce in baguette served with handcut chips £6.50

Prawns & Marie Rose sandwich in granary bread £5.50

## SIDE ORDERS

Chips £2.50

New Potatoes £2.25

Side Salad £2.50

Seasonal Vegetables £2.25

Bread Basket £1.50

Coleslaw £1.50

Mixed Olives £2.00

Garlic bread £2.75 / Garlic bread with cheese £3.50

\* We offer smaller portions of these dishes for those with a smaller appetite and older children at a £2 reduction in price. For even smaller kids, please see the menu on the reverse.

## HOMEMADE PUDDINGS

Apple crumble served with cinnamon ice cream or custard £4.75

Baked vanilla cheesecake with mixed berry compote £4.75

Warm chocolate brownie with chocolate sauce & milk ice cream £4.75

Sticky toffee pudding served with butterscotch sauce & milk ice cream £4.75

Warm Belgian waffle with either butterscotch sauce (or) chocolate fudge sauce and milk ice cream £4.75

Baileys crème brulee £4.75

Warm treacle tart with cream or custard £4.75

Rice pudding with mixed berry compote £4.75

## ICE CREAMS & SORBETS – from Dairy Dreams of Churchstoke

Choose 3 scoops of the following all served with a homemade

Shrewsbury biscuit for £4.50 -

- Milk (Straight from the Cow!)

- Chocolate

- Rum 'n' Raisin

- Cinnamon

- Strawberry

- Ginger

- Lemon Sorbet

- Bara brith

- Brandy & Clotted Cream

## CHEESEBOARD

A selection of delicious British cheeses served with celery, biscuits & homemade chutney £6.50

### Kid's menu

All dishes are £5.50 and come with a scoop of ice cream for pud!

Burger & chips

Sausage & mash

Ham & chips

Pasta & tomato sauce

Soup & bread

Fish fingers, chips & peas

We source all of our food locally wherever possible and all dishes are prepared to order. This means that there may be a short wait - especially at busy times - but we feel that it's worth it. Good, fresh, hearty food can't be rushed!

Relax and enjoy your visit!

We have four tastefully decorated modern en-suite bedrooms available upstairs! Double £65, Single £45 including full cooked breakfast.

## COFFEE

Cafetiere / Tea £2

Espresso £1.50

Americano £2.00

Double Espresso / Cappuccino / Latte / Hot Choc £2.50

Peppermint / Earl Grey / Chamomile Teas £2

## PUDDING WINES

Late Harvest Sauvignon Blanc, Conch y Toro (Chile)  
- 375ml btl 11.00 – 50ml glass 2.50

A delicate wine with papaya, peach & honey aromas & a light, honeyed-fruit palate

Muscat de Saint-Jean-de-Minervois, (France)  
- 375ml btl 11.00 – 50ml glass 2.50

A soft, grapey desert wine which is both highly aromatic & deliciously sweet

### *WINES OF THE MONTH*

*Cotes du Rhone, Chevrefeuille  
(France)*

*An excellent example of this famous red wine. Deep tannic fruit with an earthy backbone!*

*£16.00 btl / £5.45 250ml /  
£4.15 175ml*

*Friulano, La Delizia (Italy)*

*A fresh & aromatic white wine with a light body and a crisp dry finish.*

*£12.75 btl / £4.40 250ml /  
£3.30 175ml*