

# Late Summer Menu



## Starters

Creamy broccoli soup with Shropshire blue cheese and homebaked roll £5.50

Honey and mustard pulled pork with caramelised onion and roast  
garlic puree and pea shoots £6.00

Chargrilled vegetable gratin with roasted carrot puree and Lane Cottage leaves £5.00

Pan-fried cannon of Weobley Ash lamb with spiced squash, sautéed  
kale and lamb jus £6.00

## Mains

A.J. Pughs 8oz Ribeye steak, mushroom duxelle, roasted herb-stuffed  
tomato and handcut chips £16.00

Pan-fried local pork tenderloin with homemade black pudding, baked apple puree,  
mustard mash and cider jus £16.00

Spiced lentil and squash casserole with roasted cauliflower puree  
and crispy potato cake £12.00

Pan-fried fillet of hake with leek and pea risotto and spicy Weobley Ash  
Merguez sausage £15.00

## Desserts

Raspberry and white chocolate cheesecake, honeycomb and raspberry coulis £6.00

Plum crumble with proper custard £6.00

Golden syrup crème brulee with shortbread biscuit £6.00

Selection of local cheeses with homemade chutney, celery and crackers  
£6.50/£10.00 for 2 to share

All meals cooked on the premises using locally produced ingredients.  
Any special dietary requirements catered for, please speak to us.