



# M E N U



## STARTERS

- Homemade Soup of the Day | 6.95**  
served with toasted Ciabatta & butter
- Smoked Bacon and Blue Cheese Tartlet | 7.95**  
served with a rocket salad & a balsamic glaze
- Spiced Tempura King Prawn | 8.25**  
with soy, ginger & chilli dressing, served with a salad garnish
- Piri Piri Chicken Wings | 6.25**  
served with a dressed salad garnish
- Salt and Pepper Squid | 7.95**  
served with a lime mayo dip & a dressed salad garnish
- Homemade Vegetable Pakora (ve) | 7.50**  
served with a spicy mango chutney & cucumber pickle
- Warm Creamy Garlic Mushrooms (v) | 7.95**  
topped with a parmesan crust served with a toasted ciabatta
- Crispy Pork Belly Bites | 7.95**  
served with a Swede puree & red wine jus
- Nibbles Board | 10.95**  
Mixed olives, pigs in blankets & hummus served with crusty bread

## FROM THE GRILL

- ALL SERVED WITH ROASTED TOMATO, FLAT MUSHROOM, CHUNKY CHIPS AND HOMEMADE ONION RINGS
- Sirloin Steak | 25.95**
- Rump Steak | 19.95**
- Ribeye | 27.50**
- Chicken Supreme with Diane sauce | 16.95**
- Halloumi (v) | 15.95**
- Cauliflower Steak (ve) | 15.95**  
marinated with Cajun & turmeric spice served with a homemade cauliflower puree
- Add a Sauce | 3**
- Peppercorn  
Diane  
Blue Cheese



AVAILABLE UNTIL 5PM

## HOT CIABATTA | 13.50

- ALL SERVED WITH CHUNKY CHIPS & DRESSED SALAD GARNISH
- Dunwood Minute Steak**  
served with caramelized onions,
- Fish Finger**  
beer battered cod fillet with baby lettuce & tartar sauce
- Mediterranean Vegetable (ve)**  
roasted aubergine, courgette & red peppers topped with vegan feta

## SANDWICHES | 9.95

- ALL SERVED ON YOUR CHOICE OF WHITE OR GRANARY WITH DRESSED SALAD GARNISH
- Beef & Horseradish**
- Turkey & Cranberry**
- Mature Cheddar Cheese, Red Onion & Tomato (v)**

## BURGER

- ALL SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO & SKIN ON FRIES
- Dunwood Beef Burger | 16.95**  
topped with smoked cheddar
- Black & Blue Burger | 17.50**  
Dunwood beef burger topped with black pudding & blue cheese
- Cajun Chicken Fillet Burger | 16.95**  
topped with smoked cheddar & jalapeno relish
- Mediterranean Stack Burger (v/ve) | 14.95**  
roasted aubergine, courgette tomato, red onion marmalade & vegan cheese (ve) or smoked cheddar (v)
- Grilled Halloumi (v) | 15.95**  
topped with red onion marmalade
- Add Smoked Streaky Bacon | 1.50**



# M E N U

## SALADS

### Buddha Salad (ve) | 13.50

roasted carrot, chickpeas, avocado, hummus, couscous, cucumber, cherry tomato

### Caesar Salad | 13.50

Baby gem lettuce, anchovies, crispy bacon, Italian hard cheese, croutons & Caesar dressing

Add Chicken or Halloumi | 1.50

## MAINS

### Homemade Staffordshire Lobby | 16.95

slow-cooked beef & vegetable stew served with crusty bread & a homemade dumpling

### Pan Roasted Pork Belly | 16.95

served with lyonnaise potato, seasonal vegetables and a red wine jus

### Sausage & Mash | 16.95

served with a dark Ale & caramelised onion gravy

### Pan Fried Hake | 17.95

served with a spiced chorizo & bean stew

### Crab Cakes | 14.95

served with Savory cabbage, poached egg & a whole-grain mustard cream sauce.

### Hand-Battered Cod | 15.95

With chunky chips, mushy peas, tartar sauce and a lemon wedge

Why not add bread and butter for £1?

### Wholetail Scampi | 15.95

Served with chunky chips, garden peas, tartare sauce and a lemon wedge

### Cammon Steak | 14.95

fried egg, peas, grilled pineapple and chunky chips

### Homemade Chicken Katsu | 15.95

served with fluffy rice and a naan

## PIE | 16.95

SHORTCRUST PASTRY PIES ALL SERVED WITH SEASONAL VEGETABLES, CHUNKY CHIPS & GRAVY

Steak & Ale

Chicken & Smoked Bacon

Chestnut Mushroom & Butternut Squash (ve)

## GIANT YORKSHIRE PUDDING | 13.95

ALL SERVED WITH CREAMY MASH, SEASONAL VEGETABLES & GRAVY

Roast Beef

Roast Turkey

English Pork Sausage

Quorn Sausage (v)

## SIDES | 3.95

Seasonal Vegetables (ve)

Sweet Potato Fries (ve)

Homemade Onion rings (ve)

Skin on Fries (ve)

Chunky Chips (ve)

Seasonal Side Salad (ve)

## SOMETHING SWEET? | 7.50

### Treacle Tart

served with vanilla ice cream

### Poached Pear

cooked in red wine, cinnamon and star anise served with vanilla ice cream

### Sticky Toffee Pudding

served with custard

### Chocolate Brownie

served with vanilla ice cream

### Homemade Apple Crumble

with cinnamon and dark brown sugar served with custard or vanilla ice cream

### Selection of Ice Cream

Strawberry, vanilla or chocolate

### Vegan Sticky Toffee Pudding (ve)

served with vegan vanilla ice cream

### Vegan Treacle Tart (ve)

served with vegan vanilla ice cream

### Vegan Poached Pear (ve)

cooked in red wine, cinnamon and star anise served with vegan vanilla ice cream

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before placing an order or booking. Full allergen information is available. Management can advise of all ingredients used.

Feel free to contact us with any questions or further information. Guests with special dietary requirements are welcome to contact us directly to discuss their needs. If you have any allergies or food intolerance, always chat with our Management before consuming our food.