

## **Starters**

Chef's Homemade Soup served with Crusty Bread  
£3.95

Pan Fried Local Pigeon Breast served pink,  
Set on a Potato Tart Tatin and Herb Crouton, finished with a Cauliflower Puree  
£5.95

Asparagus Rarebit set on a Herb Crouton finished with a Beetroot Dressing  
£5.95

Duck and Leek Terrine served with a Red Onion Chutney,  
Toasted Brioche and a Chilli Honey Dressing  
£5.95

Flat Field Mushroom stuffed with Stilton and wrapped in Pancetta  
Finished with a Fresh Herb Cream Sauce  
£4.95

Homemade Fishcake set on Dressed Leaves with a Chilli Dressing  
£6.95

Breads and green and black Greek olives with oil and balsamic  
£5.50

## **Mains**

### **Meynell Classics**

Meynell Pie of the Day

*Homemade pie served with mashed potato and green beans*

£9.50

Bangers and Mash

*Trio of Sausages served with Creamy Mashed Potatoes and Onion Sauce*

£9.95

Fish and Chips

*Amstel lager battered haddock fillet, home cut chips, with mushy peas and home made Tartare sauce*

£10.50

28 Day Aged Steak Burger

*Home made burger with hand cut chips and dressed salad*

£10.50

Extra Toppings

*Cheese, mushroom, bacon or fried egg*

£1.00 each

8oz Gammon Steak

*With char grilled pineapple, free range eggs and home cut chips*

£10.50

### **From the Char Grill**

*All our Steaks come from Russell's of Shenstone and are 28 day aged and locally sourced*

Rib Eye steak

Served with Roasted Mushroom, Cherry Vine Tomato and Hand Cut Chips

£18.50

Sirloin Steak

Served with Roasted Mushroom, Cherry Vine Tomato and Hand Cut Chips

£17.50

Fillet Steak

Served with Roasted Mushroom, Cherry Vine Tomato and Hand Cut Chips

£22.95

Chateaubriand - (To share between two)

16oz Centre Cut Fillet served with a selection of Roasted Root Vegetables and Potatoes,  
and both a Pepper Sauce and a Red Wine Sauce

£39.50

### **Steak Sauces £1.75 Each**

*Blue Cheese Butter*

*Sweet Chilli Butter*

*Peppercorn*

### **Salads**

Chicken, Apple and Stilton Salad  
£10.95

Salmon, Olive and Mixed Pepper Salad  
£10.95

### **Main Courses**

Local Rack of Lamb  
Set on Dauphinoise Potatoes with Fine Green Beans, finished with a Garlic and Thyme Jus  
£17.95

Traditional Packington Pork Chop  
Served with Fondant Potatoes and Honey Glaze Carrots and Cider Sauce  
£12.95

Poached Chicken Breast  
Stuffed with a Chorizo Mousse and wrapped in Parma Ham served with crushed New Potatoes  
and a wild mushroom tartlet finished with a Rich Jus  
£10.50

Braised and Slow Roasted Local Lamb Shank  
Set on Minted Mashed Potatoes and finished with a Red Wine Sauce  
£14.95

Local Venison Steak  
Set on Herb Potato Rosti finished with a Raspberry Jus and served with a Seasonal Vegetable  
£18.95

Guinea Fowl Breast  
Set on Cabbage Mash finished with a Blueberry Sauce and served with a Seasonal Vegetable  
£17.95

Mushroom and Parmesan Risotto served with battered Courgette  
£9.95

Honey Glazed Goats Cheese  
Set on an Apple and Pine Nut Rocket Salad garnished with Sun Blushed Tomatoes  
£9.95

Lemon Sole  
Served with Caper Butter and Duchess Potatoes and served with a Seasonal Vegetable  
£18.95

Fish Dish of the Day  
£14.95

### **Side Orders – £2.60 Each**

Sautéed Potatoes, New Potatoes, Mashed Potatoes, Dauphinoise Potatoes, Home Made Chips,  
Seasonal Vegetables, Red Cabbage, Mixed or Green Salad, Rocket with Parmesan and Balsamic

## **Home Made Desserts**

Citrus Tart  
Served with a Minted Vanilla Chantilly Cream  
£4.95

Chocolate Paté,  
Shortbread biscuits and fruit Coulis  
£4.95

Vanilla Panacotta with Autumn Berries  
£4.95

White Chocolate Brulée with Mango Sorbet and Fruit Coulis  
£4.95

Poached Pear with Chantilly Cream and Cherry Compote  
£4.95

Trio of Needwood Farm Ice Creams served in a Home Made Brandy Snap Basket  
£4.95

Selection of Cheeses served with Grapes, Walnuts and Biscuits  
£6.95

## **Tea & Coffee**

Regular coffee, with your choice of milk or cream  
Cappuccino  
Latte  
Espresso, double or single  
Full selection of English, herbal and fruit teas  
Hot chocolate  
Liqueur coffees

Keith Parton, Head Chef at the Meynell

All products for sale on this menu could contain traces of nuts but are free from GM Ingredients  
Meats used on this menu are sourced from local butchers to ensure country of origin