

## Starters

Chef's Home Made Soup of the Day, with Crusty Bread £3.95

Flash-fried chicken livers, and pancetta on chunky toast £5.25

Home-made crumpet with crispy bacon, black pudding and soft poached free range egg £5.00

Crayfish and North Atlantic prawn salad, with sundried tomato mayonnaise, served with brown bread and butter £5.50

Slow roasted field mushroom, on garlic bruschetta with a dressed green salad £4.50

## Starters or Mains

Slow roasted Packington pork belly with spiced bell pepper and egg noodle salad

*Starter £6.75 Main £11.95*

Lightly spiced Thai green curry mussels, linguini and rustic breads

*Starter £5.95 Main £10.95*

Pan seared king scallops, chorizo sausage risotto with herb oil and balsamic

*Starter £6.95 Main £12.50*

Pan fried home made fish cake, rocket and sun blushed dried tomato salad with a sweet chilli dressing

*Starter £5.50 Main £10.50*

## Ideal for One – Perfect for Two

Breads and green and black Greek olives, with oil and balsamic or slow roasted garlic £4.50

Half baked baby camembert, crispy bread and home made chutney £5.50

## Main Courses

### Meynell Classics

Meynell Pie of the Day, Home made short crust pastry pie served with mashed potato and green beans £9.50

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

Char Grilled Chicken or Crayfish Caesar Salad £10.50

### From the Char Grill

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

8oz Gammon Steak, With char grilled pineapple, free range eggs, black pudding, brie, red onion timbale and home cut chips £11.50

28 Day Aged 8oz Sirloin Steak, With oven roasted tomato, mushroom, beer battered onion rings and home cut chips £17.50

28 Day Aged 8oz Rib Eye Steak, With oven roasted tomato, mushroom, beer battered onion rings and home cut chips £18.50

Sauces, Béarnaise, blue cheese butter, sweet chilli butter or peppercorn £1.75

## Main Courses

Thyme Roasted Breast of Chicken, Served with pancetta and mushrooms and herb cream pappadelle pasta £9.95

Garlic Roasted Packington Pork Loin, With black pudding, crushed new potatoes, honey roasted carrots and a calvados jus £15.95

Nori Wrapped Salmon Fillet, With flash fried pak choi, noodles and vegetables with a ginger and sweet chilli dressing £14.50

Pan Roasted Rump of Staffordshire Lamb served pink, With Lyonnaise potatoes, mange tout and minted pan juices £16.50

Deep Filled Goat's Cheese and Mediterranean Vegetable Tart, With wilted greens and Greek olive salad £9.95

## Side Orders

All Sides £2.60 each

Sautéed Potatoes  
New Potatoes  
Mashed Potatoes  
Dauphinoise Potatoes  
Home Made Chips  
Seasonal Vegetables  
Red Cabbage  
Mixed or Green Salad  
Rocket, parmesan and balsamic

## Home Made Desserts

Selection of Needwood ice creams, £3.95

Selection of locally sourced cheeses, £7.25

### All £5.25

Hot sticky toffee pudding with rum & raisin ice cream  
Cappuccino crème brulee, biscotti biscuits  
Treacle tart, strawberry jam syrup, vanilla ice cream  
Apple and pecan tart-tatin, English custard  
Marbled orange cheesecake, chocolate coulis  
Chocolate nemesis {probably the best chocolate cake ever}, vanilla Chantilly cream

## Tea & Coffee

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

## Keith Parton, Head Chef The Meynell

All of the 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 ensuring country of origin is known.