

## Starters

- Olives, Olive Oil & Balsamic, Warm Bread £4.50  
Slow Roasted Pork Belly, Spiced Apple, Vegetable Crisps £5.00  
Toasted Crumpet, Black Pudding, Crispy Bacon & Poached Egg £5.00  
Staffordshire Oatcake Basket, Mushroom Fricassee, Tarragon Oil £4.95  
Pan Seared King Scallops, Fondant Potato, Bloody Mary Jelly £6.95  
Flash Fried Chicken, Picked Herbs, Pine Nuts on Bruschetta £5.00  
Pressed Rabbit and Ham Hock Terrine, Roasted Pear Chutney, Rocket Salad £5.25  
Creamed Smoked Haddock Tart, Spinach Purée £5.25  
Assiette of Cured Meats, Bitter Leaf, Parmesan and Balsamic £5.50  
Fresh Homemade Soup of the Day, Crusty Bread £3.95  
Sesame Toasted Goats Cheese, Onion & Chard Salad £5.25

## Mains

- Pan Roasted Breast of Chicken, Parsnip Bubble & Squeak, Thyme Jus £12.95  
Duo of Lamb, Garlic New Potatoes, Pea Purée & Red Current Jus £15.95  
Beer Battered Haddock Fillet, Mushy Peas, Home Cut Chips, Tartare Sauce £11.95  
Pan Roasted Packington Pork Loin, Creamed Mash, Buttered Greens, Tomato Jus £15.95  
Herb Crusted Salmon, Lemon Crushed Potatoes, Spinach, Red Onion Marmalade, Beurre Noir £13.25  
8 Hour Braised Shin of Beef, Horseradish Mash, Green Beans, Onion, Pedigree Gravy £13.95  
Lightly Grilled Sea-Bass, Crab & Coriander Potato Cake, Watercress Cream £14.50  
Cow Pie, Braised Red Cabbage, Creamed Mash £10.95  
Rosemary Roasted Pumpkin, Pappardelle, Parmesan Shavings, Truffle Oil £10.50  
Roasted Root Vegetable Suet Pudding, Fondant Potato, Onion Gravy £10.50

### Char-grilled 28 Day Aged Steak

served with a mix of slow roasted mushrooms, Red Onion, Tomato & Jenga Chips

Rib Eye  
£18.00

Sirloin  
£17.50

Fillet  
£21.00

With your choice of Sauces Dianne Sauce, Pepper Sauce, Stilton Cream £1.00 each

## Salads

Char-grilled Chicken Caesar Salad £10.95

Oak Smoked Scottish Salmon, North Atlantic Prawns, Free Range Poached Egg, Marie Rose Sauce, Dressed Salad Leaves £11.95

## Side Orders

*All Sides £2.60 each*

Sautéed Potatoes

New Potatoes

Mashed Potatoes

Seasonal Vegetables

Homemade Chips

## Desserts

£5.75 Each

Orange Crème Brulee, Millionaire Shortbread  
Raspberry & White Chocolate Cheesecake, Ginger Beer Jelly  
Sticky Toffee Pudding, Rum & Raisin Ice Cream  
Triple Chocolate Brownie, Minted Ice Cream  
Mango and Passion Fruit Mousse, Pineapple Crisp  
Blackberry and Apple Tart, Burnt Lemon Cream  
Praline Fondant, Banana and Toffee Ice Cream  
Whisky Roasted Pears, Crumble Biscuits, Rosemary Infused Cream

Ice Cream £3.95

Selection of Locally Sourced Cheeses £7.25

## 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 and Hot Chocolates

**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.