



light BITES

- Homemade flatbread and raita (V, VG*) 4
- Garlic & lemon marinated olives (VG, NGI) 4.50
- Homemade flatbread, olive oil, garlic butter (VG*) 4.50

starters

- Homemade soup of the day** 6
warm bread (V, VG*, NGI*)
- Chicken liver mousse** 8
toasted brioche, cranberry jelly, caramelised chestnut (NGI*)
- Asian style pork spring roll** 7.50
Asian slaw, sweet chilli sauce
- Cajun chicken taco** 8
pico de gallo, chopped salad, lime soured cream (NGI)
- Smoked Salmon Tartare** 8
toasted wholemeal, capers, lemon crème fraiche, pickled cucumber (NGI*)
- Crispy duck Staffordshire oatcake** 8
shredded duck, cucumber & spring onion strips, poached plum
- Creamy garlic mushrooms** 7
fresh tarragon, blue cheese crumb, crusty sourdough loaf (V, VG*, NGI*)
- Aubergine & garlic caviar** 7
toasted ciabatta, sweet ginger dressing, black olive tapenade (VG, NGI*)

sides AND SAUCES



- Skin-on triple cooked chips (VG, NGI) 4
- Sweet potato fries (VG, NGI) 4
- Sautéed new potatoes (V, VG*, NGI) 4
- Dressed house salad (VG, NGI) 4
- Beer battered onion rings (V) 4
- Honey roast carrots (V, VG*, NGI) 4
- Homemade garlic flatbread (V, VG*) 4
- Diane sauce (V, NGI) 4
- Peppercorn sauce (V, NGI) 4
- Blue cheese sauce (V, NGI) 4
- Roast tomato & parmigiana (V*, VG*, NGI*) 4

main COURSES



- Beer battered fish & chips** 16
skin-on triple cooked chips, homemade tartare sauce, pea purée (NGI*)
- Chicken thigh, leek & ham pie** 16
cheesy mashed potatoes, sautéed cabbage, white wine cream
- Baked salmon with green pesto** 18
creamy orzo with garlic, lemon & fresh parsley, roast broccoli (NGI*)
- Chicken roulade stuffed mushroom & spinach** 18
sautéed cherry tomatoes, roast parsnip, dauphinoise potatoes, red wine & tarragon jus (NGI)
- Maple roasted pork tenderloin** 19
spiced butternut squash purée, roast broccoli, creamed potatoes, maple & apple jus (NGI)
- Mince beef ragu & ricotta cannelloni** 19
herb roasted new potatoes, garlic flatbread
- Braised minted lamb shank** 20
creamed potatoes, roasted root vegetables, minted gravy (NGI)
- Green lentil & chickpea Balti** 15.50
cardamom pilau rice, homemade flatbread, tomato & cucumber salsa (VG, NGI*)
- Roasted butternut squash tagliatelle pasta** 14
sautéed spinach, crispy sage, toasted pine nuts (VG)
- Moddershall beef burger** 16
melted cheddar cheese, bacon, homemade slaw, sautéed Cajun onions, house salad, skin-on triple cooked chips (NGI*)
- Cajun coated chicken burger** 15
gherkin & cinnamon apple salsa, homemade slaw, house salad, skin-on triple cooked chips (NGI*)
- Pulled BBQ aubergine & chickpea "burger"** 14
vegan cheddar, shredded lettuce, sautéed Cajun onions, house salad, skin-on triple cooked chips (VG, NGI*)

salads AND STEAKS

- Classic Caesar salad** 15
shredded gem lettuce, soft boiled egg, parmesan, croutons, crispy pancetta, grilled chicken (NGI*)
- Roasted butternut squash and cranberry salad** 14
rocket, dried cranberries, roast walnuts, Dijon and apple cider dressing (VG, NGI)
- Jackfruit salad** 14
Jackfruit fritters, rice, shredded romaine lettuce, red cabbage, carrot, red pepper, orange segments, fresh chilli, soy & sesame dressing (VG, NGI)

Steaks

Our steaks are all 28 day aged Staffordshire beef and are served with skin-on triple cooked chips, blistered cherry vine tomatoes, sautéed garlic mushrooms, pea shoot & shallot salad (NGI)

8oz fillet	29.50	8oz rib eye	25.50
8oz sirloin	26.50	10oz t-bone	26.50

dinner MENU

V - vegetarian VG - vegan VG* - can be adapted to contain vegan ingredients
NGI - non gluten containing ingredients NGI* - can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens that are deep fried in our kitchens will use the same fryers as ingredients that do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.moddershalloaks.com/allergen-information/ to view our full allergens policy.