



light BITES

- Toasted pitta & smoked houmous (VG) 4
- Garlic & lemon marinated olives (VG, NGI) 4.50
- Warm breads with olive oil & balsamic vinegar (VG, NGI*) 4.50

sharing BOARD

- Roasted chicken wings, BBQ chipolatas, spiced pork taco, houmous & pitta 18
 - Aubergine caviar on toasted ciabatta, tempura courgette, garlic & lemon marinated olives, houmous & pitta (VG) 18
- ideal for two

starters

- Homemade soup of the day** 5
warm bread (VG, NGI*)
- Spiced pulled pork taco** 6.50
corn & pineapple salsa, red cabbage, smoked BBQ sauce (NGI)
- Lemongrass chicken bao buns** 7
apple & cucumber salad, spiced honey dressing
- Salmon & fresh dill croquette** 7
lemon & garlic aioli, crispy roasted peas
- Crispy duck Staffordshire oatcake** 7.50
crispy shredded duck, cucumber & spring onion strips, hoisin sauce
- Duck liver parfait** 7
spiced raspberry compote, toasted almonds, pickled cucumber (NGI*)
- Creamy garlic mushrooms** 6
crusty bread, fresh parsley (V, NGI*)
- Aubergine & garlic caviar** 6
toasted ciabatta, sweet ginger dressing, black olive tapenade (VG, NGI*)

sides AND SAUCES



- Skin-on triple cooked chips (VG, NGI) 3.50
- Sweet potato fries (VG, NGI) 3.50
- Cajun fries (VG, NGI) 3.50
- Dressed house salad (VG, NGI) 3.50
- Beer battered onion rings (V) 3.50
- Chilli grilled courgette (VG) 3.50
- Diane sauce (NGI) 3
- Peppercorn sauce (NGI) 3
- Blue cheese sauce (V, NGI) 3
- Béarnaise sauce (NGI) 3.50

lunch MENU

V - vegetarian VG - vegan NGI - non gluten containing ingredients
NGI* - dish 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.

main COURSES



- Beer battered haddock fillet** 14.50
skin-on triple cooked chips, homemade tartare sauce, minted pea puree (NGI*)
- Chicken thigh & chorizo pie** 14.50
wholegrain mustard mash, creamed leeks, chicken velouté
- Pan fried salmon fillet** 16.50
sautéed new potatoes, spinach, tomato and olive ragout (NGI)
- Peach glazed chicken supreme** 16.50
parmentier potatoes, green beans, dijon mustard (NGI)
- Garlic & honey roasted pork tomahawk** 15.50
sweet potato grits, sautéed potatoes, spiced apple crisps (NGI)
- Sticky ginger beef flank steak** 16.50
jasmine rice, seasonal greens, ginger & sesame glaze (NGI)
- Slow braised lamb shank** 18
fruity cous cous, vegetable & chickpea tagine
- Thai vegetable curry** 14
coconut jasmine rice, mini garlic naan, lime & coconut yoghurt (VG, NGI*)
- Leek & mushroom tagliatelle** 13
tarragon cream, crispy leeks (VG)
- Moddershall beef burger** 15.50
melted cheddar cheese, bacon, homemade slaw, house salad, skin-on triple cooked chips (NGI*)
- Cajun coated chicken burger** 14.50
pineapple & corn salsa, homemade slaw, house salad, skin-on triple cooked chips (NGI*)
- Pulled BBQ aubergine & chickpea "burger"** 13
melted vegan cheddar, shredded lettuce, red onion, house salad, skin-on triple cooked chips (VG, NGI*)

salads

SANDWICHES AND STEAKS

- Classic Caesar salad** 14
shredded gem lettuce, soft boiled egg, anchovies, parmesan, croutons, crispy pancetta, grilled chicken (NGI*)
- Pickled cucumber & pomegranate salad** 12
mixed peppered greens, spinach, apple, grapefruit, candied pine nuts, lemon vinaigrette (VG, NGI)
- Grilled halloumi salad** 14
Roasted chickpeas, baby radish, seasonal greens, asparagus, fresh mint, basil dressing (V, NGI)
- Grilled chicken club sandwich** 15
grilled chicken breast, crispy bacon, gem lettuce, beef tomato, smoky mayonnaise (NGI*)
- Moddershall baguette**
served with our house salad and skin-on triple cooked chips. Choose from the following fillings:-
 - Steak & onions 13
 - Chicken Caesar 13.50
 - Falafel & harissa mayonnaise (V) 12

- Steak**
28 day aged Staffordshire beef served with triple cooked chips, blistered cherry vine tomatoes, mushrooms with parmesan & truffle oil, pea shoot & shallot salad (NGI)

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| 8oz fillet | 27.50 | 8oz rib eye | 23.50 |
| 8oz sirloin | 24.50 | 10oz t-bone | 24.50 |