



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 warm bread (V, VG*, NGI*)	5
Chicken liver mousse toasted brioche, cranberry jelly, caramelised chestnut (NGI*)	7
Asian style pork spring roll Asian slaw, sweet chilli sauce	6.50
Cajun chicken taco pico de gallo, chopped salad, lime soured cream (NGI)	6.50
Salmon & fresh dill fishcake lemon & garlic aioli, crispy roasted peas	7
Crispy duck Staffordshire oatcake shredded duck, cucumber & spring onion strips, poached plum	7.50
Creamy garlic mushrooms fresh tarragon, blue cheese crumb, crusty sourdough loaf (V, VG*, NGI*)	6
Aubergine & garlic caviar toasted ciabatta, sweet ginger dressing, black olive tapenade (VG, NGI*)	6

sides AND SAUCES



Skin-on triple cooked chips (VG, NGI)	3.50
Sweet potato fries (VG, NGI)	3.50
Sautéed new potatoes (V, VG*, NGI)	3.50
Dressed house salad (VG, NGI)	3.50
Beer battered onion rings (V)	3.50
Honey roast carrots (V, VG*, NGI)	3.50
Homemade garlic flatbread (V, VG*)	3.50
Diane sauce (V, NGI)	3
Peppercorn sauce (V, NGI)	3
Blue cheese sauce (V, NGI)	3
Roast tomato & parmigiana (V*, VG*, NGI*)	3

lunch MENU

main COURSES



Beer battered fish & chips skin-on triple cooked chips, homemade tartare sauce, pea purée (NGI*)	14.50
Chicken thigh, leek & ham pie cheesy mashed potatoes, sautéed cabbage, white wine cream	14.50
Baked salmon with green pesto creamy orzo with garlic, lemon & fresh parsley, roast broccoli (NGI*)	16.50
Chicken roulade stuffed mushroom & spinach sautéed cherry tomatoes, roast parsnip, dauphinoise potatoes, red wine & tarragon jus (NGI)	16.50
Maple roasted pork tenderloin spiced butternut squash purée, roast broccoli, creamed potatoes, maple & apple jus (NGI)	15.50
Mince beef ragu & ricotta cannelloni herb roasted new potatoes, garlic flatbread	16.50
Braised minted lamb shank creamed potatoes, roasted root vegetables, minted gravy (NGI)	16.50
Green lentil & chickpea Balti	13
cardamom pilau rice, homemade flatbread, tomato & cucumber salsa (VG, NGI*)	
Roasted butternut squash tagliatelle pasta	13
sautéed spinach, crispy sage, toasted pine nuts (VG)	
Moddershall beef burger	15.50
melted cheddar cheese, bacon, homemade slaw, sautéed Cajun onions, house salad, skin-on triple cooked chips (NGI*)	
Cajun coated chicken burger	14.50
gherkin & cinnamon apple salsa, homemade slaw, house salad, skin-on triple cooked chips (NGI*)	
Pulled BBQ aubergine & chickpea "burger"	13
vegan cheddar, shredded lettuce, sautéed Cajun onions, house salad, skin-on triple cooked chips (VG, NGI*)	

salads

SANDWICHES AND STEAKS

Classic Caesar salad	14
shredded gem lettuce, soft boiled egg, parmesan, croutons, crispy pancetta, grilled chicken (NGI*)	
Roasted butternut squash and cranberry salad	12
rocket, dried cranberries, roast walnuts, Dijon and apple cider dressing (VG, NGI)	
Jackfruit salad	12
Jackfruit fritters, rice, shredded romaine lettuce, red cabbage, carrot, red pepper, orange segments, fresh chilli, soy & sesame dressing (VG, NGI)	
Grilled chicken club sandwich	13
grilled chicken breast, smoked bacon, gem lettuce, sliced tomato, smoked mayonnaise, triple cooked chips (NGI*)	
Grilled steak & onion sandwich	13.50
grilled steak, Cajun sautéed onions, crisp lettuce, horseradish mayonnaise, triple cooked chips (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	27.50	8oz rib eye	23.50
8oz sirloin	24.50	10oz t-bone	24.50

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.