

light bites

Toasted pitta & smoked houmous (VG)	£3.50
Garlic & lemon marinated olives (VG, NGI)	£4
Buffalo cauliflower bites with minted crème fraiche (VG, NGI)	£4
Crispy fried halloumi with honey mustard dressing (V, NGI)	£4.50
Warm breads with olive oil & balsamic vinegar (VG)	£3.50
Sesame BBQ & lime chicken poppers	£4.50
Roasted butter beans with parsley butter (VG, NGI)	£3.50

starters

Roast topside of beef horseradish mash, roast potatoes, sautéed carrots, sautéed red cabbage, Yorkshire pudding, rich beef gravy

Roast pork loin

Vegetable & pine nut roast

creamed potatoes, roast potatoes, sage stuffing,

bubble & squeak, green beans

roast potatoes, sautéed carrots, sautéed red cabbage, green beans, vegetable gravy (VG)

Add cauliflower cheese £3 (vegan option available)

mains

#### Beer battered cod fillet

skin-on triple cooked chips, homemade tartare sauce, minted pea purée

### Steak & ale pie

shortcut pastry, Vichy carrots, creamed potatoes, tenderstem broccoli, rich beef gravy

### Confit duck leg

creamed potatoes, braised plums, cavolo nero, toasted almonds, spiced plum sauce (NGI)

### Thai cauliflower & butternut squash curry

coconut jasmine rice, garlic mini naan, lime & coconut yoghurt (VG)

### Moddershall beef burger

melted cheddar cheese, bacon, homemade onion chutney, house salad, skin-on triple cooked chips



### Sticky toffee pudding

served with butterscotch sauce & custard (v)

### Triple chocolate brownie

Gooey brownie, chocolate sauce, vanilla ice cream (v)

### Baked toffee cheesecake

toffee sauce, homemade honeycomb (v)

## Brioche bread & butter pudding

toasted white chocolate, brioche crisp, custard (v)

## Warm caramelised pear tart

served with vegan vanilla ice cream (VG)

#### Vegan apple crumble

rum raisins, coconut custard (VG)

### Winter berry pavlova

baked meringue, fruit coulis, fruit compote (NGI)

## Three scoops of ice cream

with fresh berries & berry coulis

crunchy Asian slaw Salmon & haddock fishcakes candied lemon, shaved pickled fennel, lemon & black pepper mayonnaise

Sticky Korean chicken bao buns

coriander, chilli & grapefruit salsa,

chilli & mango salsa, avocado mousse (NGI)

Homemade soup of the day

warm bread (VG)

Pulled beef taco

# Crispy duck Staffordshire oatcake

crispy shredded duck, cucumber & spring onion strips, hoisin sauce

### Chicken liver parfait

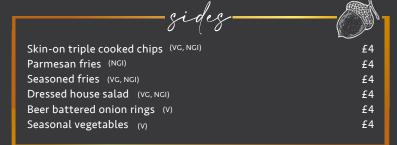
grape jam, roast figs, balsamic jelly, ciabatta toast

#### Tempura asparagus

garlic & coriander dip, crispy spring onions (VG)

# Beetroot carpaccio

roasted artichokes, lemon & peppercorn vinaigrette, pea shoots (VG, NGI)



SWA MENILL

Two courses £21 Three courses £26

The first floor balcony bar is open from midday and offers stunning views over our private lake and woodlands. The perfect spot to enjoy a signature cocktail with a view after your meal.