



light bites

Toasted pitta & smoked houmous (VG)	£3.50
Garlic & lemon marinated olives (VG, NGI)	£4
Buffalo cauliflower bites with minted crème fraîche (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

Homemade soup of the day

warm bread (VG)

Pulled beef taco

chilli & mango salsa, avocado mousse (NGI)

Sticky Korean chicken bao buns

coriander, chilli & grapefruit salsa, crunchy Asian slaw

Salmon & haddock fishcakes

candied lemon, shaved pickled fennel, lemon & black pepper mayonnaise

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)

sides



Skin-on triple cooked chips (VG, NGI)	£4
Parmesan fries (NGI)	£4
Seasoned fries (VG, NGI)	£4
Dressed house salad (VG, NGI)	£4
Beer battered onion rings (V)	£4
Seasonal vegetables (V)	£4

mains



Roast pork loin

creamed potatoes, roast potatoes, sage stuffing, bubble & squeak, green beans

Roast topside of beef

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

Vegetable & pine nut roast

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

Add cauliflower cheese £3 (vegan option available)

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

desserts



Sticky toffee pudding

served with butterscotch sauce & custard (V)

Triple chocolate brownie

Goosey 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

sunday MENU

Two courses £21 | Three courses £26

Balcony
BAR

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.