**SMALL BITES**
- Tomato and basil soup, bread rolls  
  5.50
- BBQ chicken wings, blue cheese dip  
  8.50
- Salt and pepper calamari  
  8.50
- Chicken tikka naan  
  7.50
- Vegetable spring rolls, sweet chilli dip  
  7.50
- Vegetable samosas, mint chutney  
  7.50
- Onion Bhajis, mint yoghurt  
  5.50
- Paneer tikka naan  
  6.50
- Vegetarian snack platter  
  13.50
- Snack platter  
  15.50

**French Fries**
- Plain  
  3.50
- Cajun  
  5.50
- Truffle and parmesan  
  5.50
- Sea Salt  
  5.50

**PASTA**
- Penne or Linguini  
  14.50
- Tomato sauce  
  Freshly made tomato and basil sauce
- Carbonara  
  Pancetta, parmesan, cracked pepper
- Arrabiata  
  Tomato, garlic, chili
- Mushroom carbonara  
  Mushroom, spinach, garlic cream, parmesan
- Bolognese  
  Beef mince ragout

**STONE BAKED PIZZAS**
Our pizza bases are authentic hand pulled from Naples Italy. Gluten free bases are available on request.
- Pepperoni  
  Pepperoni sausage, red onion
- Tuna  
  Tuna flakes, olives, capers, red onion
- Margherita  
  Mozzarella, cherry tomatoes, torn basil
- Vegan Pizza  
  Coconut oil based mozzarella style cheese, olives, sundried tomato, torn basil

**DESSERT**
- Crownie  
  Soft centered half cookie/ half brownie, vanilla ice cream
- Pimms Eton Mess  
  Marinated fruits, Chantilly cream, meringue
- Fresh Cut Fruits  
  Seasonal fruit platter
- Seasonal fruit crumble  
  vanilla ice cream
- Cheese Board  
  Selection of farmhouse cheeses, chutney

**SANDWICHES & BURGERS**
Served with french fries
- Club Sandwich; BLT, chicken, egg  
  13.50
- Ham and cheese toastie  
  12.50
- Chicken bloomer; avocado, tomato, red onion, coriander  
  13.50
- Deli baguette; pastrami, gherkins, sauerkraut, Swiss cheese  
  13.50
- Open tuna sourdough; tuna flakes, olives, capers, red onion, tomato paste  
  13.50
- 6oz Wagyu Burger; caramelized onions, bacon, blue cheese  
  14.90
- Vegan Burger  
  Mushroom and pea patty, soy, coconut oil, beetroot, lettuce, tomato, sticky tomato chutney, fries and salad

**SALADS & PROTEIN BOWLS**
- Caesar salad  
  9.50
  Cos lettuce, garlic croutons, parmesan, anchovy dressing
- Black pudding fritters salad  
  10.50
  Apple compote, pickled onion, mustard dressing
- Smoked salmon salad  
  11.50
  Capers, red onions, lemon dressing
- Heritage tomatoes and goats curd salad  
  11.50
- Rocket salad, balsamic reduction  
  11.00
- Superfood salad  
  11.00
  Avocado, baby spinach, steamed Kale, rocket, sugar snap peas, toasted pine nuts, pomegranate with olive oil and balsamic dressing
- Curried rice salad, dry fruits and Indian spices  
  7.50
- Roasted sweet potato and quinoa salad  
  7.50
- Chickpeas, cous cous, edamame, lentils  
  7.50

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**MAINS**
Served with colcannon potato and root vegetables
- Local Black Country Faggots  
  10.50
- Braised lamb shank, puy lentils jus  
  16.50
- Cumberland sausages, onion gravy  
  13.50
- Confit duck leg, pear, ginger  
  13.50

**Served with chips**
- BBQ pork ribs  
  13.50
- Beer battered sustainable Cod, mushy peas, tartar sauce  
  14.00
- Smoked fish cakes, tartar sauce  
  14.00
- Bone- in Rib eye steak; mushroom, tomato, caramelized onion  
  26.50
- Mixed Grill  
  Beef sirloin, Cajun chicken skewers, pork sausages, pork ribs

**Side Dishes**
- Mash, Green Salad, Corn on the Cob, Sautéed spinach  
  3.50

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  Selection of farmhouse cheeses, chutney

Our chefs have crafted a menu that a true Black Country gent would be proud of. Using only the best ingredients sourced from local suppliers, every dish is packed full of flavour. Whether it’s a bar snack to go with your favourite tipple, a protein packed salad or a tasty burger to dig into, there’s something to suit your craving.

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Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order. Our dishes may contain traces of nuts. (V) indicates a Vegetarian dish. (VG) indicates a Vegan dish. All prices are in Pound Sterling (GBP) and include VAT at the current rate.