



Starters

Chefs Homemade Soup served with Warm Rustic Bread **£4.50**

Ham Hock Terrine served with locally sourced Chutney, Dressed Salad & Toast **£6**

Blue Cheese Stuffed Mushroom topped with a Herb Crumb served with Dressed Salad **£5.50**

Devilled Blanch Bait served with Dressed Salad & Homemade Aioli **£6**

Roasts

Slow Roast Topside of Morville Farm Beef

Served with roast potatoes, seasonal vegetables, Yorkshire pudding and rich meat stock Gravy **£13**

Roast Stourton Pork Belly

Served with sausage & sage stuffing, crackling, roast potatoes, seasonal vegetables, Yorkshire pudding and Gravy **£13**

Roast Crown of Shropshire Turkey

Served with roast potatoes, seasonal vegetables, sausage meat stuffing, pigs in blanket, Yorkshire pudding and Gravy **£13**

Roast Platter

Beef, Pork, Turkey Served with roast potatoes, seasonal vegetables, sausage & sage stuffing, Yorkshire pudding and Gravy **£16**

Pub Favourites

Slow Cooked Mushroom & Red Wine Pie Golden Shortcrust Pastry, House Cut Chips, Seasonal Veg & a Jug of Gravy **£13.50**

H.P.A Ale Battered Fish of the Day, House Cut Chips, Mushy or Garden Peas & Homemade Tartare Sauce **£9/£14**

Classic Beef Lasagne served with a Dressed Salad & Garlic Bread **£13.50**

Roasted Vegetable & Goats Cheese Lasagne served with a Dressed Salad & Garlic Bread **£13**

Golden Wholetail Scampi, House Cut Chips, Mushy or Garden Peas & Homemade Tartare Sauce **£14**

Homemade Desserts

Homemade Banoffee Pie Seasonal Fruit Crumble

Rich Chocolate Sponge served with a Chocolate Fudge Custard

School House Dessert... Chef's choice of a Traditional Homemade Favourite

All £5.95

All our desserts are served with a choice of Chantilly Cream, Custard or Ice Cream unless otherwise stated

Selection of our Luxurious Kelsmor Dairy Ice Creams **£5**