

# Winter Special Menu -2 courses for £12

Banished those Winter Blues without breaking the bank! Enjoy a sharing platter of Shropshire Tapas, created by our Head Chef, Stuart Phillips, using only the best of local produce, followed by a fabulous seasonal main course.

## To Start we have a sharing platter of Shropshire Tapas, which includes...

*Grilled Black Country Black Pudding, Shropshire Ham & Caramelised Bramley Apple.*

*Soup of the day served in a Demi Tasse*

*Leek & Tomato Quiche with Moydens Cheese*

*Parsnip Crisps with Rosemary Salt.*

*Rich Hundred House Chicken Liver Pate, warm brioche & caramelised onions*

*Grilled Cup Mushroom stuffed with Shropshire Blue Cheese & bacon.*

## Mains

*Fidget Pie filled with Gammon, Parsnip, Leek & Apple in a Creamy Sage & Cider Sauce*

*Venison Sausage with Red Cabbage & Juniper Red Wine Sauce*

*Belly Pork braised with Ironbridge Brewery Bitter, seasoned with Caraway & Allspice, served with Watercress Mash*

*Chicken Thighs Marinated in Harissa, served with Cous Cous and Yoghurt*

*Baked Hake topped with Caponata with Parmesan and Served with a Fish Sauce*

*Spinach & Ricotta Fritters with Savoury Stuffed Peppers & Smoked Tomatoes served with Red Pepper Coulis & Watercress Salad*

**Price is per person. Offer is valid from January 16<sup>th</sup> – February 29<sup>th</sup> 2012, Monday – Friday Lunch & Dinner and is subject to availability and excludes Valentines night.**

*Please see our Dessert Menu should your sweet tooth need some attention too (not included in the offer price).*