

Starters

Selection of warm breads & dips £4.50 (V)

Chicken liver, port & thyme pate, caramelised onion, burnt apple puree, hot toasts £5.75

Chef's homemade soup of the day, crusty bread £4.95

Pan seared king scallops, pulled ham hock, summer greens, black pudding soil £7.95

Creamy garlic mushrooms, crusty ciabatta bread £5.95 (V)

Baked citrus mackerel fillet encroute, heritage tomato & horseradish salad £6.25

Smoked salmon & cream cheese roulade, tempura king prawns, beetroot marmalade, lemon gel £7.25

Spring lamb bon bon, tomato salsa, mint yoghurt £5.95

Wild mushroom & ricotta ravioli, tomato, shallot & basil consommé £5.95 (V)

Flaked spiced salmon, chard asparagus, potato & carrot rosti, lemon & black pepper mayo £6.95

Mains

Pan seared chicken supreme, duchess potatoes, spring green vegetables, forest mushrooms, champagne & tarragon sauce £13.50

Steak au poivre - fillet steak, creamed potatoes, peppercorn sauce, sauté wild mushrooms, vegetable crisps £18.95

Pancetta wrapped pork tenderloin, crispy belly pork, black pudding fritter, spring onion mash, roasted carrot, Madeira sauce £15.95

Spring baby vegetable salad, halloumi fritter, garden herb salsa verdi £12.50 (V)

Pan seared honey glazed duck breast, caramelised pear, cauliflower & potato cake, roasted carrots & shallots, port & redcurrant sauce £16.95

Four cheese, spinach & mustard tart, spring leaf salad, straw potatoes £11.50 (V)

Fresh market fish of the day – please ask server

The grill

Our steaks are chargrilled and served with hand cut chips, herb butter, balsamic glazed tomatoes, roast garlic & rocket salad

12oz Gammon steak with egg or pineapple £15.95

8oz Sirloin steak £18.95

6oz Fillet steak £22.50

21 day mature 8oz ribeye steak £18.95

The Horns mixed grill £19.95

Pub classics

Beef lasagne, garden salad, garlic toasts £11.50

Beer battered fish, hand cut chips, garden peas £10.95

Homemade short crust pie of the day with hand cut chips and garden peas £10.95

Shropshire ham with 2 eggs, hand cut chips and garden salad £10.50

The Horns Beef Burger, cheddar cheese & bacon, mustard mayo, garden leaves, pickled gherkin & red onion salad, hand cut chips £11.95

Side orders

£3.00

Hand cut chips, Chef's seasonal vegetables, Mixed dressed salad, Coleslaw, Garlic bread, Beer battered onion rings, Sauté mushrooms & onions, Buttered new potatoes, Rocket & tomato salad

Sauces

Peppercorn sauce, Diane sauce, Port & stilton sauce £2.50 each

Gravy £1.00

Desserts

Please see our board of homemade desserts

Our chefs take pride in sourcing local fresh products, our meat is farmed within 5 miles of The Horns and is supplied by Martin Thomas of Pattingham, Fruit and vegetables are supplied by Par Pak Albrighton and Fish is freshly sourced from Scott's of Birmingham Market

As our food is cooked fresh to order there may be a delay during busy times. We always endeavour that all waiting times are kept to a minimum but please let us know if you are in a hurry and we will do our best to assist you.

All our prices are inclusive of VAT

Allergies: Our chefs use nuts in their kitchen therefore we cannot guarantee that food on this menu does not contain traces of nuts (V) - Vegetarian dishes

Please advise our waiting staff if you have specific dietary requirements and our chef's will adapt the dish accordingly