

Starters

Chef's homemade soup of the day, fresh bread £5.00

Breads, oils & dips £4.50

Pan seared king scallops, crispy belly pork, black pudding crumb, cauliflower puree, spring greens £8.25

Chicken liver, port & thyme pate, red onion marmalade, apple puree, mini tin loaf £5.50

Fish trio, smoked salmon roulade, garlic & chilli pan seared king prawns, crab beignet, beetroot, pickled radish & cauliflower salad £7.50

Sauté wild mushroom - Wrekin blue crumb, toasted ciabatta, crispy egg, watercress salad £5.95 (V)

Panko brie bites, heritage tomato, watercress & balsamic glaze £5.95 (V)

Crispy beef, soy, honey & sweet chilli sauce, cucumber, carrot & sesame salad £6.50

Smoked haddock, spring onion & cheddar fishcake, mackerel fillet, fresh salsa & verdi £6.50

Mains

Pan roasted chicken supreme, pancetta wrapped chicken ballontine, buttered fondant potato, roasted Mediterranean vegetables, tomato & sweet pepper sauce £13.75

Pan fried Gressingham duck breast, dauphinoise potatoes, sauté spring vegetables, cauliflower puree, blood orange gin & redcurrant sauce £16.95

Sweet potato Thai green curry, sticky coconut rice, tender stem broccoli £10.95 (V,GF)
Add chicken supreme £4.00

12hr Slow roasted belly pork, black pudding bon bons, granny smith apple mash, tender stem broccoli, roasted Spanish onions, cider gravy £16.50

Fillet of Beef Rossini, chicken liver pate en crouete, parmentier potatoes, smoked bacon & onion, wilted spinach, wild mushrooms, red wine jus £19.95

Roasted peppers, shallots & four cheese tart, straw fries, red onion marmalade, chef's salad £11.50 (V,GF)

Trio of lamb, mini lamb rack, Shepherd's pie, pulled lamb shoulder bon bon, spring greens, pea & mint puree, red wine gravy £17.50

Fresh market fish of the day – please ask server

Old favourites

Beef lasagne, herb gratin, garden salad, garlic ciabatta £11.50

Cloudy lemonade battered haddock, hand cut chips, garden peas, homemade tartar sauce £12.50 (GF)

Homemade short crust pie of the day, hand cut chips and garden peas £11.95

Butterflied cajun chicken breast, garden salad, red cabbage slaw, skin on fries £11.50

The Horns Burger, beef burger, bacon, cheese & fried egg, skin on fries, garden salad, slaw £12.50

Shropshire ham & 2 eggs, hand cut chips, salad £11.95 (GF)

The grill

Our steaks are chargrilled and served with hand cut chips, plum tomato, crispy battered onion wedges & portobello mushroom

Gammon steak with egg or pineapple 8oz £9.95 / 16oz £14.95

10oz Sirloin steak £19.50

Rump steak 8oz £13.50 / 16oz £24.00

The Horns Mixed grill - rump steak, lamb chop, gammon, chicken, pork steak, sausage, black pudding & egg
£17.95

Side orders

£3.00 each

Hand cut chips, Spring greens, Chef's salad, red cabbage slaw, Buttered new potatoes
Garlic ciabatta topped with cheddar, Balsamic battered onion wedges (GF),
Skin on fries with parmesan & truffle oil

Sauces

Peppercorn sauce, Blue cheese sauce, Diane sauce £2.50 each

Gravy £1.00

Desserts

Please see our board of homemade desserts

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 (GF) - Gluten Free

Please advise our waiting staff if you have specific dietary requirements, as our chef's will adapt the dishes accordingly