

# Chef's Specials

## Starters

Black Country Magic – A Duo of Butchers Black Pudding & Sage & Onion Stuffing, wrapped in Streaky Bacon & baked in the oven. Finished with rich onion gravy. **£6.95**

Pulled Beef Bao Bun – Tender Pulled Beef Brisket, Marinated in Korean BBQ Spices. Served in a warm, fluffy Bao Bun, served with Asian Pickles. **£7.95**

Tomato & Mozzarella Arancini – Rich & Creamy Tomato Risotto, coated in a crisp panko breadcrumb with a Mozzarella Centre. Served on a bed of Homemade Pesto **£7.45**

Smoked Haddock Gratin – Smoked Haddock Fillet, cooked in a Creamy Cheddar & Leek Sauce. Topped with a golden gratin. **£7.45**

## Local Meat

Slow Roasted Silverside of Beef – The Ultimate winter warmer. Served on Bubble & Squeak Potato, fresh Green Beans & Port & Shallot Gravy. **£18.95**

Jerk Chicken – Half a Roasted Chicken, marinated in Chef's Homemade Jerk Seasoning. Served on a bed of Traditional Rice & Peas, finished with a pineapple salsa & jerk BBQ sauce. **£16.95**

Pork Saltimbocca – Tender Pork Fillet, stuffed with Sage Leaves & wrapped in Prosciutto. Pan Fried in a rich Madeira Sauce. Served with Sauteed Potatoes & Fresh Seasonal Veg **£17.45**

Cannon of Lamb – with a Rosemary, Mint & Garlic Crumb, Served on a bed of Crushed New Potatoes, Seasonal Vegetables & a rich Redcurrant Jus **£21.95**

## Fresh Fish

Fresh Cod Loin – Topped with a Lemon & Parsley Crumb, Served on a bed of Mediterranean Style Potatoes, with Tenderstem Broccoli & Sun Dried Tomato Pesto Sauce. **£18.95**

Salmon wellington – Fresh Salmon Fillet, topped with a cream cheese, spinach & garlic medley. Encased in Golden Puff Pastry. Served on a bed of mashed potato, parsley sauce & seasonal greens. **£18.95**

Seabass & Prawns – Fresh Fillet of Seabass & Juicy King Prawns, Served on a bed of Crushed New Potatoes, with a Homemade Chimichurri Dressing & Fresh Green Vegetables. **£18.95**

Bouillabaisse – Traditional Fisherman's Stew, with the markets freshest selection of Cod, Salmon, King Prawns, Squid & Mussels. Cooked in a Tomato & Garlic broth. Served with warm baguette & homemade aioli **£20.95**

## Vegetarian

Seasonal Crumble – Roasted Butternut Squash & Cherry Tomatoes, Combined with crumbled Goats Cheese & Creamy Ricotta, topped with a walnut Crumble. Served with Crispy Sauteed Potatoes & Fresh Seasonal Veg. **£13.95**

Vegetable wellington – Courgette, Red Pepper, Peas & Spinach wrapped in Golden Flaky Pastry. Served with a Rich Tomato Sauce, Green Veg & New Potatoes. **£13.45**

