

NIBBLES & STARTERS

Jamaican Jerk pork belly bites
Creamy slaw
9

Crispy breaded king prawns
Sweet chilli dip
9

Crispy southern fried chicken
strips, hot honey
9

Selection of freshly baked breads, olives, sundried tomatoes, olive oil, chef's butter. **9**

Soup of the day, chef's flavored butter, crusty bread. **8**

Home fried tortilla chips, melted cheddar cheese, guacamole, tomato salsa, jalapeno peppers, sour cream(V)(VGA) **9**

CLASSICS

Cajun Five bean chilli, steamed rice, tortilla chips and dips. **15 (V)**

Staffordshire beef lasagne, garlic ciabatta, mixed salad **19**

Mediterranean vegetable lasagne, garlic ciabatta, mixed salad **17(V)**

Cod and Chips - fillet of cod, hand cut chips, crushed minted peas, tartare sauce, lemon **19**

Chef's pie of the week, puff pastry, hand cut chips, carrots and peas, gravy (VA) **19**

STEAK & GRILL

Dry aged Yieldfields Farm beef served with French fries or hand cut chips and a garlic mushroom, red onion & tomato tartlet

8oz Fillet **36**

8oz Rump **25**

10oz Sirloin **33**

Lesters Mixed grill – 2 Sausages, 4oz rump steak, lamb rump, free range fried egg, gammon steak, Cajun spiced chicken breast **29**

Add a sauce (GFA), Black pepper, Diane, Chili & garlic butter, blue cheese cream 4

BURGERS

Served with tomato relish, baby gem lettuce, gherkins, smoked paprika mayonnaise on a toasted grill house bun, seasoned fries

200g Staffordshire beef, streaky bacon and cheeseburger **19**

Upgrade to Stilton £2

Crispy fried BBQ chicken and cheeseburger **19**

SIDES

Hand cut chips Seasoned Fries Roasted Carrots Mixed salad Onion Rings

(V) vegetarian

(VG) vegan (VEA) vegan alternative

(GF) Gluten Free

(GFA) Gluten Free Alternative

We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however, we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens recognised by the FSA, but we are unable to give information on allergens outside of this; however, as we handle many allergens in our busy kitchen we therefore cannot guarantee all traces of allergens are completely removed.

Specials

Arancini 9

Sun dried tomato, spinach, arrabiata sauce

King Scallops 16

Celeriac puree, bacon jam, green apple, raddish

Caesar 10 (gf, v)

Gem, pancetta, garlic, anchovy, parmesan, mayonnaise, crouton

Pakora 10

Tikka chicken, cucumber, mint, yoghurt, chilli, coriander, chapati

Milanese 24

Panko breaded supreme, lemon, parsley, garlic, new potato, fine beans, parmesan

Seabass 26

Asparagus, broad bean, pea, white wine, cream, fondant potato

Duck 27 (gfa)

Five spiced duck breast, stir fried vegetables, hoi sin and plum sauce, crispy noodle

Churrasco 27 (gf)

Marinated skirt steak, chimichurri sauce, char grilled peppers, courgette, potatoes, corn

Ravioli (V) 20

Pea and shallot, mascarpone, courgette, lemon, parsley

Side Orders 8

Char grilled Mediterranean vegetables and new potatoes

Truffled mac and cheese

Buttered asparagus, broad beans and garden peas

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