NIBBLES & STARTERS

Jamaican Jerk Pork Belly Bites
creamy slaw
9

Crisp King Prawns
Sweet chilli dip
9

Mini Beef Meatballs
Marinara sauce, chilli, cheese ciabatta 9

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

Wild mushroom and white truffle linguini, white wine, garlic cream, baby leaf spinach, garlic ciabatta 17 (V)
Add chicken 5

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 cheese burger 19

Crispy fried BBQ chicken and cheese burger. 19

Upgrade your Burger

Add Stilton £2 Add BBQ Pulled Pork £4

SIDES 5

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

King Scallops 16
Celeriac puree, pickled apple, wild mushroom, truffle jus

Crispy Korean BBQ Wings 10
Crispy chicken wings, Gochujang BBQ sauce, pickled cabbage slaw, crispy onions, sesame, chia

Crispy Brie 10 (v)
Panko breaded Brie, fig and apple chutney, rocket, blackberry vinaigrette

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Tortellini(v) 20
Butternut squash tortellini, roasted squash, crispy sage, white wine cream

Pork Tenderloin 25
Parma ham, wholegrain mash, spinach, wild mushroom and Dijon cream

Lemon Sole 28
Fillet of lemon sole, creamed leeks, lemon oil, samphire, potato pearls

Staffordshire Beef 28
Braised blade of beef, Bourgignon sauce, roasted carrots, white truffle mash

Roast Duck 26
Honey roast duck breast, fondant potato, braised red cabbage, port and thyme jus

Side Orders 8

Creamed leeks, crispy bacon and cheddar topping

Truffled mac and cheese

Fine green bean, garlic and parmesan

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