

STARTERS & SNACKS

- Olives & homemade foccacia - olive oil, balsamic (vg) - 7
- Red pepper dip - toasted walnuts, pomegranate molassas, flat bread (vg) - 7.50
- Chicken wings - hot sauce, blue cheese aioli or sticky BBQ, sesame & lime - 9 / 17
- Beetroot cured salmon - beetroot salsa, torched clementine, horseradish creme fraiche - 11.5
- Tear & share garlic loaf - mozzarella, parmesan, aioli (v) - 9
- Tempura cod cheeks - chorizo crumb, chilli & tomato salsa, lemon aioli - 10
- Chicken croquettes - gem lettuce, caesar dressing, aged parmesan, maple bacon - 9.75
- Risotto - chestnut mushrooms, roasted squash, cashew & garlic cream, truffle (vg) - 9 / 18.5

MAINS

- Chicken parmigiana - spaghetti, tomato ragu, buffalo mozzarella, parmesan, crispy sage - 19.5
- Glazed maple gammon - pineapple salsa, greens, fried egg, scrumpy cider & mustard sauce, chips or mash (gf) - 18.5
- Today's pie - chips or mash, seasonal veg, red wine gravy - 18.5
- RW burgers- smashed beef or crispy chicken, candy bacon, confit onions, American cheese, lettuce, house sauce, tomato, pickles, slaw, fries (gfo) - 18.5 (vegan burger option available)
- Pork belly - bubble & squeak, red cabbage puree, greens, caramelised apple sauce, calvados cream (gf) - 19.5
- Fish & chips - beer battered fish, chips, tartare, lemon, pickled onion, crushed peas - 18.5
- Sticky cauliflower - sriracha mayo, pickled red onion, pomegranate & mint salad, dukkah (vg) - 17.5
- Slowcooked lamb shoulder - crispy new potatoes, roasted root vegetables, mint gel, red wine jus - 24.5
- Black country faggots - mushy peas, buttered mash, onion gravy - 18
- 9oz sirloin - chips, tomato, shallot, mushroom, peppercorn sauce (gf) - 28.5
- 8oz bavette - chips, tomato, shallot, mushroom, peppercorn sauce (gf) - 22.50

SOURDOUGH PIZZA

- #1 - Cheese blend, tomato sauce, basil, parmesan (vgo) - 14
- #2 - Marinated chicken, tomato sauce, jalapeno, cheese blend, sweet peppers, chilli jam, spring onion - 17
- #3 - Garlic mushroom, ricotta, parmesan, rocket, truffle oil, balsamic (v, vgo) - 16
- #4 - Pepperoni, nduja, tomato sauce, cheese blend, hot honey, basil - 17
- #5 - Prosciutto, mozzarella, tomato sauce, rocket, truffle oil, balsamic - 17.5

LUNCH

Mon - sat lunchtimes only (4pm on Saturday's), (excluding bank holidays)

- Thai chicken wrap - asian salad, sriracha mayo, fries or salad - 11
- Pork bap - stuffing, apple sauce, gravy, roast potatoes - 11.5
- Steak & cheese ciabatta - rare steak, caramelised onion, rocket, blue cheese mayo, gravy dip, fries or salad - 13.5
- Fish goujon ciabatta - beer battered fish, rocket, lemon tartare, fries or salad - 11.5
- Falafel wrap - spinach, mango chutney, mint yoghurt fries or salad (vg) - 9

SIDES

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|---------------------|-------------------------|--------------------------|------------------------------|
| Chips / Fries - 3.5 | Rocket & parmesan - 4.5 | Garlic fine beans - 4 | Truffle & parmesan chips - 5 |
| Mash - 4 | Greens - 3.5 | Roasted new potatoes - 4 | Caesar salad - 5 |

v - vegetarian | vg - Vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option | Please ask the team for further allergen information

Please allow up to 30 minutes cooking time if ordering a main dish only