

# **Gourmet Burger Night**

Every Monday Night From 5pm

Any Burger £8.95 With a pint of House Lager, Tetley Smooth,  
Glass of House Wine or Soft Drink

**All of our burgers are hand-made from scratch everyday and cooked to order using only the finest locally sourced ingredients and Staffordshire Beef**

**Our Head Chef and team have created this menu from his very own classic burger recipe.**

## **BBQ Pulled Pork**

Beef Burger topped with BBQ Pulled Pork

## **Scotch Bonnet**

Beef Burger topped with one whole Scotch Bonnet Chilli and Cheddar Cheese

## **The Classic**

Beef Burger topped with Mature Cheddar and Smoked Bacon

## **Black and Blue**

Cajun Rubbed Beef Burger topped with Dovedale Blue

## **Breakfast Burger**

Beef Burger topped with Smoked Bacon and Fried Egg

## **Cajun Chicken Burger**

Chicken Breast cooked with Cajun Spices topped with Smoked Applewood Cheddar

## **Veggie Burger**

Spiced Sweet Potato and Black Bean Burger

**All Burgers served on either a toasted Brioche Bun or Ciabatta.**

**Served with Home made Coleslaw, Tomato Jam, Seasoned Chips or Sweet Potato Fries**

**Add an extra burger to your bun for £2.50**

## **Junior Burgers £4.25**

Beef or Chicken Burger topped with Mature Cheddar Cheese

**Served on either Brioche or Ciabatta with Seasoned Chips or Sweet Potato Fries (Add 75p)**



## **Steak Night**

### **Starters £4.50**

Seasonal Soup of the Day served with a Freshly Baked Miniature Tin Loaf

Grilled Smoked Mackerel, Kedgeree, Curry Sauce, Poached Egg

Chicken Liver Paté, Mulled Red Onion Marmalade, Toasted Brioche

Goats Cheese Fritters, Tomato and Chilli Jam, Toasted Walnuts

### **28 Day Dry Aged 8oz Steaks**

Our steaks are sourced from within 3 miles of Greenway Hall at Dunwood Farm, Longsdon who keep herds of English Longhorn, Aberdeen Angus and Hereford cattle. These breeds were specifically chosen for their superior eating characteristics, and ability to thrive on Dunwood's grass based system. The high level of intramuscular fat from these breeds, gives the marbling that we know leads to succulent, tasty beef.

Rump £10

Sirloin £12

Ribeye £14

Fillet £20

All steaks are served with Slow roasted Tomato and Field Mushroom

Seasoned Chips, Skin-on Fries, Creamed Mash or House Salad with Dressing

Home made Peppercorn Sauce, Dovedale Blue or Garlic Butter

Freshly Beer Battered Onion Rings

### **Desserts £4.50**

Dark Chocolate Brownie, Milk Chocolate Sauce, Salted Maple Pecan Ice Cream

Blood Orange Cheesecake, Charred Blood Orange, White Chocolate, Toffee Sauce

Winter Fruit Eton Mess, Mulled Wine Jelly, Cinnamon Meringue

Selection of Cheshire Farm Ice Cream, Home made Shortbread

