

TO BEGIN

NIBBLES

HALLOUMI FRIES garlic mayo (GF)(V).....	4.90	BAKED SOURDOUGH olive oil & balsamic vinegar (VE)(DF)(GFC).....	3.50/4.90
OLIVES & SUNBLUSHED TOMATOES (VE)(DF)(GF).....	3.50	RED PEPPER HUMMUS warm pitta bread (VE)(GFC)(DF).....	3.90

STARTERS

HEBRIDEAN SMOKED SALMON & KING PRAWN COCKTAIL (GFC).....	9.50	ROASTED BEETROOT, WATERCRESS, WALNUT & APPLE SALAD (GFC).....	7.50
gem lettuce, Marie Rose sauce, sourdough bread		crispy goat's cheese bon bons, aged balsamic	
CHARGRILLED CHICKEN CAESAR SALAD (GFC)(DF).....	6.25/12.50	BAKED FIELD MUSHROOM BRUSCHETTA (VO)(DF)(GF).....	6.90
lettuce, anchovies, parmesan, croutons, caesar dressing		bacon, jam, caramelised balsamic onion, Roquefort cheese	
HOMEMADE SOUP OF THE DAY (GFC)(DF)(VE).....	4.90	SUPERFOOD SALAD (VE)(GF)(DF).....	6.90
sourdough bread		tenderstem broccoli, soya beans, quinoa, avocado, toasted pumpkin seeds, dried cranberries, golden raisins & radishes, seasonal leaves, citrus dressing	
SZECHUAN STICKY CHILLI BEEF (DF).....	9.50		
pickled ginger, chilli, lime, spring onion			

SHARING PLATTERS

FISHERMAN'S CATCH.....	22.50	THE SECRET GARDEN (V).....	17.50
smoked salmon, king prawns, smoked haddock arancini, pea mayo, battered haddock, tartare sauce, devilled whitebait, spiced squid, sweet chilli sauce		chargrilled aubergine & courgettes, goat's cheese bon bons, roasted red peppers, quinoa, roasted beetroot, avocado, red pepper hummus, halloumi fries, chickpea pakoras, coconut mint yoghurt, toasted flatbread	
THE MEDITERRANEAN (GFC).....	19.50	HONEY & TRUFFLE BAKED CAMEMBERT (GFC)(V).....	12.90
prosciutto, Napoli & Milano Salamis, chorizo, roasted peppers, sunblushed tomatoes, mozzarella, olives & pickles, chutney, artisan bread		sourdough bread, caramelised onion relish, celery sticks	

MAINS

TOGARASHI SPICED CHICKEN BREAST (DF).....	14.90
oriental noodles, mushrooms, ginger, Pak-choi, garlic, spring onion	
LIGURIA LINGUINI (V)(DF).....	12.50
roasted red peppers, basil, sunblushed tomatoes, olives, capers & parmesan	
GRILLED LOCAL BARNSLEY LAMB CHOP (GF)(DF).....	19.75
sautéed potato, peas & baby onions, minted gravy	
THAI STYLE ORGANIC TOFU, MUSHROOM & SPINACH CURRY (GF)(VE)(DF).....	12.50
steamed rice	
BEEF CHEEK 'BOURGUIGNON' (GF)(DF).....	15.90
slowly cooked in red wine with smoked pancetta, mushrooms & baby onions, mashed potato	
BAKED FILLET OF ATLANTIC COD.....	16.50
tomatoes, chorizo, Orzo pasta, basil pesto	
GRILLED PACKINGTON PORK CHOP.....	17.50
macaroni, black pudding, apple & calvados purée, gravy	
ROAST CREEDY CARVER DUCK BREAST (GF).....	22.80
creamed cabbage, fondant potato, red currant jus	
GRILLED FILLET OF SEA BASS & KING PRAWNS (GF)(DF).....	16.50
spiced lentil, tomato & spinach dahl, coriander oil	

CLASSICS

THE MEYNELL STEAK & ALE PIE.....	13.90
house chips or mashed potato, seasonal vegetables, rich gravy	
TIMOTHY TAYLOR LIGHT BATTERED HADDOCK.....	13.90
house chips, mushy peas, tartare sauce, lemon	
PAUL SHUM'S PORK, APPLE & YOXALL CIDER SAUSAGES.....	12.50
mashed potato, peas, caramelised onion gravy	

FROM THE GRILL

All our steaks are dry aged for 30 days sourced from local Staffordshire & Derbyshire herds. Served with house chips, fries or salad, grilled tomatoes & mushroom. (GFC)(DF) Peppercorn or Blue Cheese Sauce (+£2.50)

7OZ FILLET.....	29.00	10OZ RIB EYE.....	24.50
8OZ SIRLOIN.....	23.50	20OZ CHATEAUBRIAND.....	65 (TO SHARE)

BURGERS

All our burgers are served on a sourdough bun with house slaw. house chips, skinny fries or sweet potato fries

THE MEYNELL BURGER (DF)(GFC).....	13.90
8oz beef burger, American style cheese slice, Frenchies mustard mayo	
CHARGRILLED CHICKEN BURGER (DF)(GFC).....	12.90
crispy bacon, brie, avocado, sweet chilli dressing	
CHARGRILLED HALLOUMI & MUSHROOM BURGER (V)(GFC).....	11.50
tomato salsa, avocado	

SIDES

ALL £3.50

BUTTERED NEW POTATOES (V)	HOUSE SLAW (V)(DF)(GF)
HOUSE CHIPS (V)(DF)	HOUSE SALAD (V)(DF)(GF)
SKINNY FRIES (V)(DF)	CREAMY MASH (V)(GF)
HOMEMADE MACARONI CHEESE (V)	SWEET POTATO FRIES (V)(GF)
SEASONAL VEGETABLES (V)(GF)(GFC)	

STONE BAKED PIZZA

THE CLASSIC (V).....	8.90
homemade tomato sauce, mozzarella	
THE HIPPIE (VE)(DF).....	10.90
homemade tomato sauce, vegan cheese, chargrilled aubergine & courgettes, peppers, tofu, balsamic glaze	
THE PEPPER STAR.....	10.50
homemade tomato sauce, pepperoni, mozzarella	
THE SPICE IS RIGHT.....	11.90
homemade tomato sauce, ground spicy beef, red chillies, jalapeños, peppers, red onions & mozzarella	
THE ITALIAN JOB.....	10.90
prosciutto, pepperoni, sun dried tomatoes, mozzarella, rocket & pesto	
FUNGI E QUATTRO FORMAGGI.....	10.90
mozzarella, mushroom, cheddar, brie, blue cheese, rocket	
THE TEXAN.....	11.90
BBQ sauce, pulled pork, mixed peppers, red onion, sweet corn	
RIGHT OR WRONG.....	10.90
homemase tomato sauce, mozzarella, shredded ham hock, pineapple	

Nuts, allergies and dietary requirements: We regret we cannot guarantee that any of our food is totally nut-free or suitable for those with other allergies due to cross-contamination within the kitchen. Some of our dishes contain nuts, and others may contain nuts or nut traces. If you have any allergies or special dietary requirements, please consult a staff member. They can provide you with information on which of the 14 declarable allergens we knowingly use in each dish.

(DF) Dairy Free (DFO) Dairy Free Option (GF) Gluten Free (GFC) Gluten Free Option (V) Vegetarian (VO) Vegetarian Option (VE) Vegan



DESSERTS

MEYNELL 'MESS' (GFC)(DFC).....7.50 crisp meringue, seasonal berries, marshmallow, chocolate brownie, fudge ice cream, mango & raspberry coulis	APPLE & BLACKBERRY CRUMBLE (GF).....6.50 custard or vanilla ice cream
CHOCOLATE BROWNIE (GFC)(DFC).....6.90 hot chocolate sauce, vanilla ice cream	WARM BANANA WAFFLE.....6.50 caramel sauce, salted caramel ice cream
VANILLA CRÈME BRÛLÉE (GF).....6.50 seasonal berries, lemon shortbread	SELECTION OF DALTON'S DAIRY ICE CREAMS.....4.90

MEYNELL CHEESE PLATTER

Served with house chutney & wafers
Three cheeses - 8.50 | Four cheeses - 10.50



WEBSTER'S STILTON
finest quality blue stilton produced in Leicestershire by sisters Margaret & Helen Callow

CORNISH YARG
semi hard cow's milk cheese made in Cornwall, wrapped in nettles to form a rind

ROSARY ASH GOAT'S CHEESE
creamy fresh pasteurised goat's cheese, natural acidity, mousse like texture

BLACK BOMBER CHEDDAR
Welsh cheddar from Snowdonia, hard cow's milk, pasteurised

DESSERT WINES

	70ml	Bottle
CHÂTEAU SEPTY MONTBAZILLAC (750ML) (5110CB)	£3.90	£35.00
STICKY MICKEY LATE HARVEST ERADUS (375ML) (5140CB)	£6.90	£35.00
CORNEY & BARROW SAUTERNES (375ML) (5130CB)	£6.90	£35.00
RUBIS CHOCOLATE WINE (500ML) (5150L)	£5.90	£39.00
TOKAJI BLUE LABEL (500ML) (5150CB)	£8.90	£59.00

SHERRY

	70ml
AMONTALLADO ANTONIO BARBADILLO (6190CB)	£3.90
FINO JARANA EMILIO (6194CB)	£4.90
PX SAN EMILIO PEDRO JIMENEZ (6198CB)	£5.90

PORT

	70ml	Bottle
CORNEY & BARROW RUBY PORT (6110CB)	£3.90	£33.00
CROFT RESERVE TAWNY 7 YEARS (6115M)	£4.90	£39.00
CROFT LATE BOTTLED VINTAGE (6135CB)	£4.70	£45.00
FONSECA GUIMARAENS VINTAGE PORT 1998/2004 (6155CB)	£7.50	£75.00

COFFEE

AMERICANO	2.80
CAFFÉ LATTE	3.00
FLAT WHITE.....	3.00
MOCHA.....	3.00
CAPPUCCINO.....	3.00
DOUBLE ESPRESSO	2.80
MACCHIATO.....	3.00
HOT CHOCOLATE	2.90
POSH HOT CHOCOLATE.....	3.50
Whipped cream, flake & marshmallows	
Syrup: Caramel Hazelnut Vanilla	1.0

CANTON TEA

ENGLISH BREAKFAST	2.9
DECAF ENGLISH BREAKFAST.....	2.9
TRIPLEMINT	2.9
EARL GREY.....	2.9
BERRY & HIBISCUS.....	2.9
JADE GREEN TIPS.....	2.9
LEMONGRASS & GINGER.....	2.9
WILD ROOIBOS	2.9