

TO BEGIN

NIBBLES

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

STARTERS

HEBRIDEAN SMOKED SALMON & KING PRAWNS (GF).....	9.50	CRISPY FRIED GOAT'S CHEESE BON BONS (V).....	7.50
avocado, caviar, sourdough		beetroot, walnuts, chicory, apple	
HOMEMADE SOUP OF THE DAY (GF)(DF)(VE).....	4.90	SMOKED MACKEREL RILLETTES.....	7.50
sourdough bread		apple, cucumber, capers, watercress, artisan bread	
SZECHUAN STICKY CHILLI BEEF (DF).....	9.50	BUTTERMILK MARINATED FRIED CHICKEN.....	7.90
pickled ginger, chilli, lime, spring onion		red cabbage slaw, avocado & mango salsa	

SHARING PLATTERS

HONEY & TRUFFLE BAKED CAMEMBERT (GF)(V).....	12.90	THE SECRET GARDEN (V).....	17.50
sourdough bread, caramelised onion relish, celery sticks		chargrilled aubergine & courgettes, goat's cheese bon bons, roasted red peppers, quinoa, roasted beetroot, avocado, beetroot hummus, halloumi fries, chickpea pakoras, coconut mint yoghurt, toasted flatbread	
FISHERMAN'S CATCH.....	22.50		
smoked salmon, king prawns, salmon fishcake, pea mayo, battered haddock, tartare sauce, devilled whitebait, spiced squid, sweet chilli sauce			

MAINS

LIGURIA LINGUINI (V)(DF).....	12.50
roasted red peppers, basil, sunblushed tomatoes, olives, capers & parmesan	
ROASTED SPICED CAULIFLOWER STEAK (GF)(VE).....	12.50
chickpeas, spinach, tomatoes, crispy fried shallots	
GRILLED CAJUN SPICED PACKINGTON PORK BELLY (DF).....	17.50
charred pineapple salsa, chorizo, fries, red cabbage slaw	
HONEY ROAST CREEDY CARVER DUCK BREAST (GF)(DF).....	23.50
confit duck, potato & cabbage hash	
FISH OF THE DAY.....	MARKET PRICE
ask your server for details	

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	

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.....	11.50
prosciutto, pepperoni, sun dried tomatoes, mozzarella, rocket & pesto	
FUNGHI E QUATTRO FORMAGGI.....	10.90
mozzarella, mushroom, cheddar, brie, blue cheese, rocket	
THE TANDOORI CHICKEN.....	11.90
homemade tomato sauce, mozzarella, tandoori chicken, peppers, onions, chillies, mint yoghurt	
RIGHT OR WRONG.....	10.90
homemade tomato sauce, mozzarella, shredded ham, pineapple	

SUNDAY SPECIALS

All served with sautéed green vegetables, braised red cabbage, roast potatoes & creamy mash (GF)

ROASTED SIRLOIN OF STAFFORDSHIRE BEEF.....	16.95
with Yorkshire pudding	
OVERNIGHT ROAST SHOULDER OF LOCAL ANSLOW LAMB ...	16.95
with rosemary jus	
ROAST BREAST OF CHICKEN.....	14.95
with mushroom and tarragon sauce	
Add cauliflower cheese.....	4.90

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. (GF)(DF) Peppercorn or Blue Cheese Sauce (+£2.50)

7OZ FILLET.....	29.50	20OZ CHATEAUBRIAND.....	65
		(TO SHARE)	
10OZ RIB EYE.....	24.50		

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).....	13.90
8oz beef burger, American style cheese slice, Frenchies mustard mayo	
CHARGRILLED CHICKEN BURGER (DF)(GF).....	12.90
crispy bacon, brie, avocado, sweet chilli dressing	
CHARGRILLED HALLOUMI & MUSHROOM BURGER (V)(GF) ...	11.50
tomato salsa, avocado	
THE DOUBLE WHAMMY BURGER (DF).....	15.90
two 6oz beef burgers, BBQ pulled pork, American style cheese slice	

SIDES

BUTTERED NEW POTATOES £3.50 (V)	HOUSE SLAW £3.50 (V)(DF)(GF)
HOUSE CHIPS £3.50 (V)(DF)	HOUSE SALAD £3.50 (V)(DF)(GF)
SKINNY FRIES £3.50 (V)(DF)	CREAMY MASH £3.50 (V)(GF)
HOMEMADE MACARONI CHEESE £4.50 (V)	SWEET POTATO FRIES £3.50 (V)(DF)
SEASONAL VEGETABLES £3.50 (V)(GF)(DF)	

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 (GFO) Gluten Free Option (V) Vegetarian (VO) Vegetarian Option (VE) Vegan



DESSERTS

MEYNELL 'MESS' ^(GFC) 7.50 meringue, seasonal berries, marshmallow, chocolate flake, brownie, ice cream, fruit coulis	DESSERT OF THE DAY 6.90 ask your server for details
APPLE & BLACKBERRY CRUMBLE ^(GF) 6.90 choice of custard or vanilla ice cream	DARK CHOCOLATE & MINT MARQUIS ^(GF) 6.90 mint chocolate ice cream, raspberry compote
VANILLA CRÈME BRÛLÉE ^(GFC) 6.50 seasonal berries, amaretti biscuits	SELECTION OF DALTONS DAIRY ICE CREAMS 4.90

MEYNELL CHEESE PLATTER

Served with house chutney & wafers ^(GFC)
Three cheeses - 8.50 | Four cheeses - 10.50

COLSTON BASSETT STILTON
Nottinghamshire semi-hard blue cheese, pasteurised cow's milk

ORSOM BREEZE BRIE
handmade, butter smooth, creamy brie, pasteurised cow's milk

KIDDERTON ASH GOAT'S CHEESE
smooth lancashire goat's cheese, matured with ash, pasteurised cow's milk

MONTGOMERY CHEDDAR
unpasteurised Somerset cheddar, sweet nutty, rich & deep flavour

DESSERT COCKTAILS

'EXPRESS YOUR WAY' CLASSIC 8.50 Smirnoff vodka, Kahlua, sugar, espresso	CHOCOLATE ORANGE 8.50 Smirnoff vodka, chocolate liqueur, Kahlua, sugar, orange bitters, espresso
SALTED CARAMEL 8.50 Absolut vanilla vodka, Kahlua, caramel syrup, salt, espresso	IRISH 8.50 Baileys, Absolut vanilla vodka, Kahlua, espresso, marshmallow
HAZELNUT 8.50 Smirnoff vodka, Kahlua, Frangelico, hazelnut syrup, hazelnut brittle	WHISKEY SOUR 9.00 Maker's Mark Straight Bourbon, lemon, sugar, vegan foam
	SMOKING GODFATHER 9.00 Laphroaig Single Malt, Luxardo Amaretto, chocolate bitters, orange

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
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
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 3.90
POSH HOT CHOCOLATE 4.90 Whipped cream, flake & marshmallows
Syrup: Caramel Hazelnut Vanilla 1.00

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