

## STARTERS

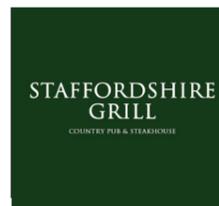
<b>Soup of the Day</b> , toasted sourdough bread & salted whipped butter   v	3.95
<b>Pulled BBQ Mushrooms</b> , sourdough, spring onion & chilli   ve	5.95
<b>Thai Fishcakes</b> , oriental salad, sweet & spicy dipping sauce	5.95
<b>Satay Skewers</b> , chicken satay, oriental salad, spicy satay dipping sauce	6.95
<b>Black Pudding Scotch Egg</b> , dressed rocket & homemade brown sauce	6.95
<b>Chicken &amp; Brandy Pâté</b> , toasted brioche, red onion chutney & salted whipped butter	5.95
<b>Hendrick's Gin Cured Salmon</b> , fennel & orange salad, sourdough crisps	7.25
<b>Crispy Beef Salad</b> , crisp oriental salad, toasted chilli peanuts & a sweet thai dressing	6.95
<b>Prawn Cocktail</b> , poached king prawns, salad, bloody mary mayonnaise	7.95
<b>Popcorn Chicken</b> , spicy popcorn chicken, spiced tomato mayonnaise	5.95
<b>Beetroot Falafel Bites</b> , crisp salad, mango salsa & coconut tzatziki   ve	5.25
<b>Salt &amp; Pepper Squid</b> , salad, garlic mayonnaise	6.95
<b>Ham &amp; Cheese Croquettes</b> , red onion marmalade	5.95
<b>Deep Fried Camembert</b> , port, redcurrant & cranberry reduction   v	5.25

## SALADS

<b>Bang Bang Chicken</b> , chicken cooked with chilli, ginger & peanuts, oriental salad, spicy sweet dressing	11.95
<b>Spiced Beetroot Falafel Salad</b> , crisp salad with cucumber, mint & coriander, mango salsa & coconut tzatziki   ve	10.95
<b>Crispy Beef Salad</b> , oriental salad, toasted chilli peanuts & a sweet thai dressing	12.95

## SIDE DISHES

Triple cooked chips	3.25
Beer battered onion rings	3.25
Mac & cheese	3.25
Garlic bread & cheese	3.25
Skinny fries	3.25
Sautéed wild mushrooms	3.25
Mixed vegetables	3.25
Honey roasted carrots & flaked almonds	3.25
Buttery mash	3.25



Welcome back to the Staffordshire Grill Country Pub & Steakhouse. We've missed you.

We really appreciate you returning to support us under such difficult circumstances, we hope we can provide a little bit of escapism from the outside world. Sit back, relax & enjoy.

  
General Manager

## STEAK SELECTION

All our steaks are premium British 35 day aged cuts, served with mushroom, tomato, triple cooked chips and a watercress & rocket salad. We are proud to support British farmers.

<b>Rump Steak</b>	283g 16.95
One of the leanest cuts, this steak has lots of flavour, enjoy your steak how you like but we recommend this cut to be served up to medium	340g 18.95
<b>Sirloin Steak</b>	283g 20.95
Well flavoured and moderately tender, this cut is most certainly versatile, juicy and delicious, enjoy your steak how you like but we recommend this cut to be served up to medium	340g 24.95
<b>Ribeye Steak</b>	283g 19.95
A gorgeous steak which carries a little more fat than the others, this keeps the steak tender and adds lots of flavour, arguably the juiciest cut, enjoy your steak how you like but we recommend this cut to be served up to medium well	340g 22.95
<b>Fillet Steak</b>	226g 25.95
This cut is very tender and incredibly lean, a popular choice, it is the most tender cut by far, enjoy your steak how you like but we recommend this cut to be served up to medium	
<b>Prime Rib</b>	450g 29.95
Popular with our American cousins, this cut is served on the bone, a very tender, moist and flavourful steak, enjoy your steak how you like but we recommend this cut to be served up to medium	
<b>Special Cut</b>	
Our Head Chef and Butcher prepares larger and special cuts most days, ask our friendly team about today's special cut	

### Sauces <sup>1.95</sup>

Peppercorn, béarnaise, port & stilton, chip shop curry sauce or chimichurri

### Butters <sup>1.25</sup>

Garlic & parsley butter, truffle butter, blue cheese butter or smoked paprika

Please always inform your server of any allergies before placing your order as not all ingredients can be listed here on the menu.

Detailed allergen information is available on request and the team will be happy to help you. Fish dishes may contain bones.

Olives may contain stones. All weights are approximate before cooking. All prices include VAT.

## MAIN COURSES

<b>Roasted Chicken Breast</b> , crushed new potatoes, pea & shallot fricassée, crisp bacon	13.95
<b>Gammon &amp; Chips</b> , fried free range eggs, triple cooked chips, roasted pineapple	13.95
<b>Beef Brisket</b> , slow cooked beef brisket, classic bourguignon sauce, roasted celeriac & garlic purée, buttery mash, seasonal vegetables	14.95
<b>Fish &amp; Chips</b> , haddock fillet, crispy golden beer batter, triple cooked chips, mushy peas & homemade tartare sauce	11.95
<b>Shepherd's Pie</b> , lamb, peas & carrots topped with creamy mash & roasted celeriac, seasonal vegetables	12.95
<b>Blackened Cajun Salmon</b> , crushed new potatoes, pak choi, sweet & spicy mango salsa	14.95
<b>Pan Roasted Duck Breast</b> , carrot & cumin purée, braised red cabbage, onion bhaji, duck leg bon bons	15.95
<b>Vegan 'Fish' &amp; Chips</b> , beer battered banana blossom, chips, mushy peas & tartare sauce   ve	11.95
<b>Steak &amp; Ale Pie</b> , homemade puff pastry pie with mushrooms & baby onions, buttery mash, seasonal vegetables	13.95
<b>Beetroot Wellington</b> , roasted beetroot wrapped in spinach & puff pastry, herb roasted new potatoes, seasonal vegetables   ve	12.95
<b>Crispy Pork Belly</b> , honey roasted parsnip, buttery mash, tender stem broccoli, parsnip purée, cider sauce	13.95
<b>Fish Pie</b> , salmon, haddock & prawns in a creamy white wine sauce, soft boiled egg, topped with cheesy mash, seasonal vegetables	13.95
<b>Katsu Chicken</b> , deep fried breaded chicken breast, steamed coconut rice, homemade katsu curry sauce	11.95
<b>Onion Bhaji</b> , homemade bhajis, crisp herb salad, spicy tomato & cumin chutney, mango salsa, coconut tzatziki   ve	11.95
<b>Chicken Supreme</b> , sarladaise potato, poached baby leeks, wild mushroom & marsala wine sauce	13.95
<b>Staffordshire Grill Burger</b> , handmade steak burger, toasted brioche bun, our signature burger relish, cheese, bacon, salad, fries	13.95
<b>Vegan Burger</b> , 100% plant based burger, toasted pretzel bun, our signature burger relish, salad, fries   ve	12.95

## BREAKFAST SERVED 7AM TO 11AM DAILY

**Granola & Compote**, greek yoghurt, berry compote & granola | [v](#) 3.95

**‘Posh’ Sausage Sandwich**, thick sausages, brioche bun & our homemade brown sauce 4.95

**Pancakes**, crisp streaky bacon & maple syrup or berry compote 5.95

**Eggs Benedict**, poached eggs, honey glazed gammon & hollandaise sauce on a toasted breakfast muffin 6.95

**Staffordshire Grill Breakfast**, bacon, sausage, roasted mushroom, roasted tomato, beans, eggs how you like & toast 8.95

**Eggs Royale**, gin cured salmon, poached eggs & hollandaise sauce on a toasted breakfast muffin 8.95

**Vegetarian Breakfast**, vegetarian sausage, mushrooms, tomato, hash brown, beans, toasts & eggs how you like | [v](#) 4.95

## LUNCH MENU SERVED 12PM TO 4PM MON TO SAT

1 COURSE 8.95 | 2 COURSE 12.95 | 3 COURSE 14.95

### STARTERS

**Soup of the Day**, toasted sourdough bread & whipped butter | [v](#)

**Popcorn Chicken**, spicy popcorn chicken, spiced tomato mayo

**Ham & Cheese Croquettes**, red onion marmalade

**Pulled BBQ Mushrooms**, sourdough, spring onion & chilli | [ve](#)

### MAIN COURSES

**Spicy Steak Sandwich**, sliced rump steak, onions, mushrooms, red onion mayonnaise, tomato & cumin chutney, crispy onions, ciabatta, seasoned fries

**Sausage & Mash**, two pork & leek sausages, buttery mash, seasonal vegetables, red onion gravy

**Cajun Chicken Candwich**, cajun marinated chicken thigh, mango chutney, mint yoghurt, crispy onions, ciabatta, seasoned fries

**Southern Fried Fish Sandwich**, battered haddock, tartare sauce, mushy peas, brioche bun, seasoned fries

**Vegan ‘Fish’ Sandwich**, beer battered banana blossom, tartare sauce, mushy peas, ciabatta, seasoned fries | [ve](#)

**Mushroom Pappardelle**, sauteed wild mushrooms with pappardelle pasta bound in a cream & marsala wine sauce | [v](#)

**Chicken Katsu Burger**, breaded & deep fried chicken breast, katsu sauce, brioche bun, seasoned fries

**Pulled Mushroom Pretzel**, shredded king oyster mushrooms in our BBQ sauce, spring onion & green chilli, pretzel bun & fries | [ve](#)

**Bacon & Cheese Quiche**, red onion marmalade, garden salad

## DRAUGHT & BOTTLED

Birra Moretti, Italy <sup>4.6%</sup> **1/2 Pint | Pint** 2.65 / 4.75

Amstel, Amsterdam <sup>4.1%</sup> 2.25 / 3.85

Strongbow Cloudy Apple, Herefordshire <sup>4.5%</sup> 1.95 / 3.65

Old Mout Berries & Cherries, New Zealand <sup>4%</sup> 2.55 / 4.65

Brewdog Pale, Scotland <sup>4.2%</sup> 2.75 / 4.85

Freedom Lager, Staffordshire <sup>4%</sup> 2.35 / 4.35

Murphy’s Irish Stout, Ireland <sup>4.6%</sup> 2.25 / 3.85

**Bottle**

Peroni, Italy <sup>330ml 5.1%</sup> 3.85

Corona Extra, Mexico <sup>330ml 4.6%</sup> 3.65

Estrella Galicia Gluten Free, Barcelona <sup>330ml 5.5%</sup> 4.35

Vedett Blond, Belgium <sup>330ml 5%</sup> 4.75

Old Mout Fruit Ciders, New Zealand <sup>500ml 4%</sup> 4.65

Goose Island IPA, United States <sup>355ml 5.9%</sup> 4.55

Brewdog Vagabond Gluten Free, Scotland <sup>355ml 4.5%</sup> 4.55

Guinness, Ireland <sup>500ml 4.2%</sup> 4.55

Doom Bar, Cornwall <sup>500ml 4.3%</sup> 3.85

Heineken 0.0%, Amsterdam <sup>330ml 0.0%</sup> 2.65

## SPIRITS & MALTS

Prices include mixer. Served in 25ml or 50ml measures.

**25 | 50**

Eristoff Vodka 3.65 / 5.85

Captain Morgan White Rum 3.65 / 5.85

Captain Morgan Dark Rum 3.65 / 5.85

Archers Peach Schnapps 3.65 / 5.85

Malibu Coconut Rum 3.65 / 5.85

Moorlands Whisky 3.65 / 5.85

Napoleon Brandy 3.65 / 5.85

Absolut Vanilla 4.65 / 6.85

Smirnoff Vodka 4.65 / 6.85

Bacardi White Rum 4.65 / 6.85

Bell’s Whisky 4.65 / 6.85

Jack Daniel’s Whiskey 4.65 / 6.85

Jameson Irish Whiskey 4.65 / 6.85

Southern Comfort 4.65 / 6.85

Kraken Dark Rum 4.65 / 6.85

Disaronno 4.65 / 6.85

Tia Maria 4.65 / 6.85

Bailey’s Irish Cream 4.65 / 6.85

Martini Extra Dry 4.65 / 6.85

Aberlour 12yo 7.85

Cragganmore 12yo 7.25

Oban 14yo 10.75

## WINE SELECTION

**White** **125 | 175 | Bottle**

Bird Island Sauvignon, South Africa 3.45 / 4.25 / 16.95

Casa De Rossa Pinot Grigio, Italy 3.85 / 4.75 / 18.95

Vinamar Chardonnay, Chile 3.85 / 4.75 / 18.95

Rudolf Muller Riesling, Germany 23.95

Fern Bird Sauvignon Blanc, Marlborough New Zealand 24.95

Olivier Tricon Chablis, Burgundy France 34.95

**Rose** **125 | 175 | Bottle**

Casa De Rossa Pinot Grigio Blush, Italy 3.85 / 4.75 / 18.95

Desert Rose Zinfandel, California USA 4.25 / 5.25 / 20.95

**Red** **125 | 175 | Bottle**

Vamonos Merlot, Chile 3.45 / 4.25 / 16.95

Homeward Bound Shiraz, Australia 3.75 / 4.65 / 18.95

Bird Island Cabernet Sauvignon, South Africa 3.65 / 4.45 / 17.95

Trapiche Melodias Malbec, Argentina 3.85 / 4.75 / 18.95

Rioja Crianza Ramon Bilbao, Spain 24.95

Yealands Pinot Noir, Marlborough New Zealand 34.95

Châteauneuf Reserve des Oliviers Maison Favier, France 39.95

**Sparkling & Champagne** **175 | Bottle**

Via Vai Prosecco, Italy 6.75 / 23.95

Tosti Rose Moscato, Italy 21.95

Mumm Cordon Rouge Brut, France 64.95

Mumm Rosé Brut, France 74.95

Laurent-Perrier Brut Vintage, France 99.95

## GIN COLLECTION

Prices include mixer. Served in 25ml or 50ml measures.

**25 | 50**

Gordon’s 3.85 / 5.85

Hendrick’s 5.45 / 8.85

Bombay Sapphire 4.45 / 6.85

Chase Seville Orange 6.25 / 10.25

Warner Edwards Rhubarb 6.25 / 9.85

Warner Edwards Elderflower 5.45 / 8.45

Fresha Strawberry 5.85 / 9.65

Riverside Raspbery 5.65 / 9.25

Boe Passion Fruit 5.45 / 8.45

Boe Parma Violet 4.85 / 7.25

Ginsmiths Marshmallow 6.85 / 11.65

Beckett’s Sloe 5.65 / 8.85

## COCKTAILS

**Fruit Daiquiri**; white rum, lime juice & crushed ice blended with strawberry / bubblegum / watermelon / cherry / passion fruit 6.75

**Pornstar Martini**; passion fruit & vanilla vodka cocktail, served with a shot of prosecco 8.25

**Long Island Iced Tea**; a devilish mix of rum, vodka, gin, triple sec & tequila, lengthened with lime & pepsi 7.25

**Frozen Piña Colada**; a sweet must have cocktail, white rum blended with coconut, pineapple & crushed ice 6.95

**Margarita**; tequila, lime & triple sec blended with crushed ice, served in a salt rimmed glass, also offered in strawberry or cobalt 6.95

**Gin & Jam**; warner edwards rhubarb gin, real raspberry jam & lemon all wrapped up in a jam jar 7.95

**Mojito**; white rum, fresh lime, mint, sugar syrup, topped with soda, served classic or flavoured: strawberry, blackberry or elderflower <sup>20p</sup> 7.25

**Bramble**; gin with muddled blackberries, crème de cassis, sugar & lemon 7.25

**After Eight Martini**; bailey’s irish cream & chocolate liqueur blended with fresh mint 7.25

**Cosmopolitan**; vodka shaken with cranberry & triple sec, finished with lime & the zest of an orange 6.85

**Disaronno Cherry Sour**; a cherry twist on the classic sour 6.65

**Espresso Martini**; vodka meets the silky sweetness of kahlua, shaken with freshly ground espresso 6.95

**Honey Bear**; jim beam bourbon sweetened with honey & spiced with ginger beer & rosemary 7.25

**Kir Royale**; a classic fizz cocktail, crème de cassis topped with fizz 7.25

**Flavoured Bellini**; strawberry, pineapple or raspberry topped with fizz 7.25

**New Orleans Sweet Tea**; malibu coconut rum, southern comfort, grenadine & pepsi 6.75

## SOFT DRINKS

Pepsi max, pepsi diet, lemonade 1.85 / 2.85

J2O orange & passionfruit / apple & mango 2.65

Fentimans; cherry cola, dandelion & burdock, sparkling elderflower, rose lemonade 2.95

Still / sparkling water 1.85 / 2.45

Italian soda; vanilla, strawberry, raspbery, passion fruit, watermelon, pineapple or cherry 1.85

**We also serve a range of hot drinks, including tea & coffee, let us know what we can get for you**