

# MAIN MENU

## NIBBLES

**Houmous** <sup>(VE)</sup>  
harissa, basil pesto,  
charred flatbread  
663kcal 5.50

**Warm Sourdough Boule** <sup>(V)</sup>  
rapeseed oil, The Estate  
Dairy's cultured butter  
901kcal 4.50

**Italian Olives** <sup>(VE)</sup>  
269kcal 4.00

## SMALL PLATES

**Crispy Squid**, seaweed tartare 424kcal 8.75  
**Fried Buttermilk Chicken**, crispy chicken thighs, red pepper ketchup, jalapeños 801kcal 8.50  
**Pork & Black Pudding Sausage Roll**, apple and plum ketchup 629kcal 8.00  
**Crispy Halloumi**, <sup>(V)\*</sup> chilli jam, fresh cucumber, spring onion and chilli salad 694kcal 7.25  
**Tomato & Red Pepper Soup**, <sup>(V)</sup> The Estate Dairy's cultured butter, toasted sourdough 384kcal 6.50  
**Baked British Camembert**, <sup>(V)</sup> honey drizzle, thyme, red onion marmalade, toasted sourdough 1385kcal, serves 2-3 13.25  
**Bruschetta**, <sup>(VE)</sup> creamy Superstraccia™ cheese, semi-dried tomatoes, basil pesto, tomato sherry dressing, toasted sourdough 558kcal 9.00  
**Duck Liver Pâté**, carrot and apricot chutney, toasted brioche 614kcal 8.25  
**Oak Smoked Salmon**, pink grapefruit, orange, watercress salad 221kcal 8.75

## LARGE PLATES

**Roasted Butternut Squash & Quinoa Salad**, <sup>(VE)</sup> padrón peppers, teriyaki and ginger dressing 612kcal 14.00  
**Chicken, Ham Hock & Pea Pie**, shortcrust pastry, creamed potato, glazed carrots, kale, gravy 1689kcal 15.75  
**Beer-battered Fish & Chips**, Sustainably sourced Atlantic cod, triple cooked chips, minted peas, seaweed tartare sauce 1249kcal 16.25  
**Roasted Cauliflower Steak**, <sup>(VE)</sup> caramelised cauliflower purée, green beans, roasted onion, capers, lemon 840kcal 14.95  
**Maple Glazed Pork Chop**, chorizo and cheddar croquette, charred Tenderstem® broccoli, potato terrine, mustard sauce 1404kcal 16.75  
**Sausage & Mash**, smoked streaky bacon, green beans 1207kcal 14.75  
**Pan-fried Chicken Breast**, sautéed potatoes, chorizo, spinach, semi-dried tomato tapenade, charred Tenderstem® broccoli, saffron aioli 1162kcal 16.95  
**Pan-roasted Sea Bass**, crushed new potatoes, charred Tenderstem® broccoli, salsa verde butter 660kcal 17.95  
**Cheese & Bacon Burger**, Red Leicester cheese, smoked streaky bacon, tomato and onion chutney, salted skinny fries, red pepper ketchup, garlic mayonnaise 1708kcal 16.75  
**Black Truffle Rigatoni**, <sup>(V)</sup> mascarpone cheese and white wine sauce, paris brown mushrooms 887kcal 15.25  
**ADD GRILLED CHICKEN BREAST** 302kcal 4.00

## STEAKS

All our steaks are sourced from within the **British Isles** (with exception of the Argentinian ribeye of course) and aged for a minimum of 21 days on the bone. Served with roasted onion confit tomato, triple-cooked chips and king oyster mushroom

**8oz Sirloin** 923kcal 23.00  
**8oz Fillet** 934kcal 30.25  
**12oz Argentinian Ribeye** 1466kcal 31.75

### ADD A SAUCE

**Béarnaise** 168kcal 2.50  
**Green Peppercorn** 123kcal 2.50

### ADD A SIDE

**Ultimate Mac & Cheese** chorizo, truffle oil, crème fraîche, Red Leicester, mozzarella 926kcal 5.95  
**Cauliflower Cheese** <sup>(V)</sup> brown butter crumb 366kcal 4.00

## ON THE SIDE

**Ultimate Mac & Cheese** chorizo, truffle oil, crème fraîche, Red Leicester, mozzarella 926kcal 5.95  
**Charred Tenderstem® Broccoli** <sup>(VE)</sup> toasted chilli seeds 190kcal 4.00  
**Green Salad** <sup>(V)</sup> herby Dijon dressing, Gran Moravia cheese 129kcal 3.00  
**Garlic Bread Pizza** <sup>(V)</sup> 873kcal 4.25  
**Triple Cooked Chips** <sup>(VE)\*</sup> 246kcal 3.95  
**Seasoned Skinny Fries** <sup>(VE)\*</sup> 379kcal 3.95  
**Buttermilk Panko Onion Rings** <sup>(V)\*</sup> 433kcal 4.00  
**Truffle & Cheese Fries** <sup>(V)\*</sup> 528kcal 4.75  
**Cauliflower Cheese** <sup>(V)</sup> brown butter crumb 366kcal 4.00

## HAND-STRETCHED PIZZAS

**Pepperoni**, pepperoni, salami, marinated Mozzarella, jalapeños, red chillies 1030kcal 13.50  
**Margherita**, <sup>(V)</sup> marinated Mozzarella, semi-dried tomatoes, basil 1176kcal 11.00  
**Caprino Goat's Cheese**, <sup>(V)</sup> Peppadew® peppers, red onion marmalade, marinated Mozzarella, basil pesto, rocket 1251kcal 13.25  
**Pollo Peperoncino**, spicy chilli chicken, Peppadew® peppers, marinated Mozzarella, goat's cheese, red onion 1180kcal 13.50  
**Festa Della Carne**, chorizo Ibérico, pepperoni, beef ragù, marinated Mozzarella, prosciutto ham 1135kcal 14.25  
**ADD A TOPPING**  
**Mozzarella** <sup>(V)</sup> 274kcal, **Olives** 29kcal, **Goat's Cheese** <sup>(V)</sup> 81kcal, **Brie** <sup>(V)</sup> 104kcal, **Jalapeño** 19kcal 1.50  
**Spicy Chilli Chicken** 81kcal, **Chorizo Iberico** 97kcal, **Beef Ragù** 99kcal, **Prosciutto Ham** 39kcal 2.50

DESSERTS

<b>Sticky Toffee Pudding</b> , <sup>(v)</sup> miso caramel sauce, toffee honeycomb, caramel ice cream <i>867kcal</i>	7.75
<b>Burnt Basque Cheesecake</b> , <sup>(v)</sup> mango sauce, pineapple, mango and mint salsa, Madagascan vanilla ice cream <i>640kcal</i>	7.75
<b>Chocolate &amp; Praline Torte</b> , <sup>(ve)</sup> forest berry sorbet <i>483kcal</i>	7.75
<b>Vanilla Crème Brûlée</b> , <sup>(v)</sup> lemon shortbread <i>723kcal</i>	7.45
<b>Dark Chocolate Brownie</b> , <sup>(v)</sup> salted popcorn, cherry compôte, chocolate and blood orange ice cream <i>756kcal</i>	7.45
<b>Rhubarb &amp; Custard Pavlova</b> , <sup>(v)</sup> Baked rhubarb compôte, vanilla custard cream <i>695kcal</i>	7.75

SANDWICHES

Available Monday to Saturday until 5pm.  
Served with seasoned skinny fries <sup>(v)\*</sup>

<b>Chicken &amp; Smoked Streaky Bacon</b> , little gem lettuce, sun-dried tomato mayonnaise <i>1252kcal</i>	11.00
<b>Beer-Batter Fish Goujon</b> , seaweed tartare sauce, shredded little gem lettuce, Gran Moravia cheese <i>1244kcal</i>	11.00
<b>French Brie</b> , <sup>(v)*</sup> Carrot and apricot chutney, little gem lettuce <i>1284kcal</i>	11.00
<b>Grilled Rump Steak</b> , Béarnaise sauce, crispy shallots <i>1148kcal</i>	13.00

HOT DRINKS

<b>Americano</b> <i>4 kcal</i>	3.25
<b>Cappuccino</b> <i>174 kcal</i>	3.40
<b>Flat white</b> <i>102 kcal</i>	3.50
<b>Latte</b> <i>166 kcal</i>	3.40
<b>Mocha</b> <i>215 kcal</i>	3.40
<b>Espresso</b> <i>4 kcal</i>	3.00
<b>Double espresso</b> <i>9 kcal</i>	3.50
<b>Hot chocolate</b> <i>281 kcal</i>	3.50
<b>English breakfast</b> <i>32 kcal</i>	3.10
<b>Earl Grey</b> <i>32 kcal</i>	3.10
<b>Green tea</b> <i>32 kcal</i>	3.10
<b>Moroccan mint</b> <i>0 kcal</i>	3.10

LUNCH & EARLY EVENING SET MENU

Available Monday – Friday  
12pm – 5pm

2 courses for 15.00  
3 courses for 18.50

See menu for details

Adults need around 2000 kcal a day. Calorie counts are for guidance only and are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Portion sizes may vary from the quantity on which the calculations have been based, therefore values may not be identical to those served in a particular pub. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the menu. Live nutrition information is available online. If you have an allergy or intolerance, please speak to a member of our team before you order your food & drinks. Full allergen & dietary information is available on our web page.

**ALLERGEN ADVICE:** Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a “free from” claim. Our allergen information only states allergens if they are an ingredient of a product. Our menu descriptions do not include all ingredients. Please speak to a member of staff should you have any concerns. Full allergen information is available on our web page. (V) Suitable for vegetarians or vegetarian option available. (V)\* We cannot guarantee that our vegetarian dishes have been cooked in dedicated vegetarian fryers. Please ask a member of staff for more information. (V)/(VE) Suitable for vegetarians and vegans or vegetarian and vegan option available. (V)\*/(VE)\* We cannot guarantee that our vegetarian and vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Please ask a member of staff for more information.

We regret that we cannot guarantee that our fish/chicken/lamb/pork/beef/shellfish dishes do not contain bones or shell. St Johns House, St Johns Square, Wolverhampton, United Kingdom, WV2 4BH. Superstraccia® is a registered wordmark of JULIENNE BRUNO LTD.