



Available 12pm - 2.30pm & 6pm - 9.30pm Tuesday to Thursday
 Available 12pm - 9.30pm Friday & Saturday
 Sandwiches 12pm - 2.30pm Tuesday to Thursday
 12pm-6pm Friday to Saturday
 *Please ask for festive season serving times.

FOOD ALLERGY INFORMATION:

V Suitable for vegetarians V* Can be adapted for vegetarians
 VG Suitable for vegans VG* Can be adapted for vegans
 GF This dish is gluten free GF* Can be adapted to be gluten free


SEASON'S BEST FOR...

Beetroot, brussels sprouts, cauliflower, celeriac, celery, chicory, horseradish, Jerusalem artichoke, kale, leeks, parsnips, shallots, swede, turnips, wild mushrooms, duck, pheasant, rabbit, turkey, venison, clams, cod, haddock, halibut, hake.

NIBBLES

PIGS IN BLANKETS <i>cranberry mayonnaise</i>	£5.00
CHEESE & ALE CROQUETTES (V) <i>red onion marmalade</i>	£4.50
WHITEBAIT & CALAMARI <i>tartar sauce</i>	£6.00
FRESHLY BAKED BREADS & OILS (V/GF*)	£3.50
MIXED OLIVES (V/GF/VG)	£4.50
PARMESAN AND TRUFFLE FRIES (GF/VG*)	£3.50

We're well into the cold, icy grip of winter, so it's time to dip into our HTH collection of Winter warmers, pies and casseroles. These recipes are comforting and delicious – perfect for keeping the Winter blues away. For our Head Chef Winter is all about comfort foods and a little bit of indulgence.


HEAD CHEF

TO BEGIN

BROCCOLI & MR MOYDEN'S BLUE CHEESE SOUP (V/VG*/GF*) <i>croque monsieur</i>	£5.50
SMOKED SALMON, PRAWN & CRAYFISH ROULADE (GF) <i>preserved lemon & pea salad, chive mayonnaise</i>	£7.50
WILD MUSHROOM ON TOASTED BRIOCHE (V/GF*/VG*) <i>shallots, tarragon, devilled egg, watercress</i>	£7.00
HERITAGE CARROT TERRINE (V/VG/GF*) <i>toasted quinoa, pickled kumquats, coriander gel</i>	£7.00
SMOKED CHICKEN & LEEK TERRINE (GF) <i>parma ham, madeira poached prunes</i>	£7.50
CRAB SALAD (GF*) <i>watercress mousse, pickled cucumber, dill oil, caviar, bread tuille</i>	£8.00
PIGEON BREAST, BEETROOT, KUMQUAT & GOATS CHEESE SALAD (GF) <i>orange & cardamom dressing</i>	£8.50

SANDWICHES

SERVED 12PM - 2.30PM TUES TO THURS & 12PM-6PM FRI TO SAT

**Please ask for festive season serving times.*

*Choose from a brioche, white or wholemeal bloomer. All served with watercress and slaw.
Add chunky chips or fries for £2.00.*

TURKEY, BACON & PORK STUFFING (GF*) <i>cranberry mayonnaise</i>	£7.50
SMOKED SALMON, CREAM CHEESE & PRAWNS (GF*) <i>cucumber, watercress</i>	£7.50
FALAFEL (V/GF*) <i>mint yoghurt, olive, tomato</i>	£6.50
ROAST SHROPSHIRE BEEF (GF*) <i>horse radish mayonnaise</i>	£7.50
COXTON MANOR CHEDDAR, HONEY ROAST HAM (V*/GF*) <i>winter chutney</i>	£7.00

TO SHARE

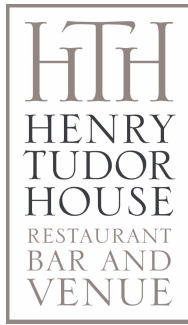
HTH SHARING BOARD <i>pigs in blankets, whitebait, calamari, cheese & ale croquettes, game sausage roll, chicken & leek terrine, red onion marmalade, cranberry mayo, fresh breads, watercress salad</i>	£25.00
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SEASONAL MAINS

8OZ SPECIAL RECIPE BURGER (V*) <i>brioche bun, lettuce, tomato, onion, baconaise, mozzarella, gherkin, chunky chips, slaw</i>	£13.00
BEER BATTERED HADDOCK <i>tartar sauce, mushy peas, lemon, chunky chips</i>	£13.50
PIE OF THE DAY <i>creamed potato, mushy peas, gravy</i>	£12.50
HTH BEEF WELLINGTON <i>parma ham, mushroom duxelle, creamed potato, dripping glazed carrots, red wine jus</i>	£20.00
LEEK, BLUE CHEESE, POTATO & MUSHROOM COBBLER (V) <i>chive scone, piccolo parsnips</i>	£12.50
CHICKPEA FALAFELS (V/GF/VG*) <i>beetroot & mint salad, cucumber yoghurt</i>	£13.00
LAMB TAGINE (V*/GF*) <i>orange & coriander cous cous, rosemary flat bread</i>	£15.50
WENLOCK EDGE FIDGET SAUSAGES (V*/VG*) <i>bubble & squeak, piccolo parsnips, gravy</i>	£13.00
10OZ SHROPSHIRE RIB EYE STEAK (GF) <i>peppercorn sauce, tomato, field mushroom, watercress, chunky chips</i>	£23.00
ROAST LOIN OF COD (GF*) <i>walnut & orange crust, saffron butter sauce, creamed potato, fine beans</i>	£15.50
PHEASANT BREAST <i>game sausage roll, kale, carrot & swede, red currants & game sauce</i>	£16.00
MAPLE GLAZED ROAST AUBERGINE (V/VG*/GF*) <i>peanut & buckwheat crumble, grilled peppers, crispy leek, sweet potato</i>	£12.00
CRISPY SKIN SHROPSHIRE CHICKEN BREAST (GF) <i>smoked bacon confit, squash, kale, cashew nut butter, sprouts</i>	£15.00

SIDES (£3.50)

BUBBLE & SQUEAK (V/VG/GF)
CHUNKY CHIPS (V/VG)
PARMESAN & TRUFFLE FRIES
DRIPPING GLAZED CARROTS (GF)
HONEY ROAST PICCOLO PARSNIPS (V/GF/VG*)
ORANGE & CORIANDER COUS COUS (V/VG)
SAUTÉED GARLIC MUSHROOMS (V/GF/VG*)
DRESSED MIXED LEAF SALAD (V/GF/VG*)
CARROT & SWEDE MASH (V/GF)
BACON CREAMED SPROUTS (GF/V*/VG*)



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SEASON'S BEST FOR...

Apples, clementines, cranberries, passion fruit, pears, pineapple, pomegranate, satsumas, tangerines

DESSERTS

CHERRY CHEESE CAKE (V*/GF*) <i>griottines, chocolate ganache, white chocolate snow, kirsch</i>	£7.50
CHRISTMAS PUDDING & BRANDY SAUCE (V/GF*) <i>red currants</i>	£6.00
BAKED SOFT MERINGUE (V/GF*) <i>winter berries, chantilly cream spiced cranberry granola</i>	£6.50
BAKED CUSTARD, NUTMEG, ALMOND SPONGE (V/GF) <i>apple & blackcurrant</i>	£6.50
WHITE CHOCOLATE & STEM GINGER RICE PUDDING (V/VG/GF) <i>plum compote, honeycomb</i>	£7.00
VANILLA CRÈME CARAMEL (V/GF) <i>anise, cinnamon, frosted nuts</i>	£6.50
SELECTION OF BRITISH & CONTINENTAL CHEESE (GF*/V*) <i>celery, grapes, quince jelly, chutney, biscuits & wafers</i>	£9.00
SELECTION OF CHESHIRE FARM ICE CREAMS (V/GF) £2.00 FOR 1 SCOOP £3.50 FOR 2 SCOOPS £5.00 FOR 3 SCOOPS	
SELECTION OF CHESHIRE FARM SORBETS (V/VG/GF) £2.00 FOR 1 SCOOP £3.50 FOR 2 SCOOPS £5.00 FOR 3 SCOOPS	

If you have any special dietary preferences/requirements please let a member of staff know so we can help advise further. Thank you.