



THE OLD VICARAGE

MENU

STARTERS

Croquettes	8.5
Crab and sweetcorn croquettes – spicy remoulade sauce – chilli and mango salad	
Vegan spring salad	8
Shaved fennel – avocado – asparagus – blanched almonds – lemon – burnt leeks and dressing	
Ox tongue	8
Cured and slow smoked ox tongue – broad beans – rocket – pine nuts – chives – red wine vinaigrette	
Chicken	7.5
Chicken, maple syrup and pistachio parcel – salted caramel, maple and apple dressing – crisp apple salad	

MAINS

Beamans of Bridgnorth Ribeye steak	22
250 gms flame grilled rib eye steak – flat mushrooms stuffed with mi-cuit tomatoes and Wrekin blue cheese – hand cut chips	
Fish of the day	market price
Ethically sourced fish – Thai noodle salad – chilli, garlic and lime – roast peanuts	
Bridgnorth lamb	16.5
Marinated and smoked Moroccan lamb – flatbread – pickled vegetables – yoghurt, lime and cumin dressing – grilled halloumi	
Vegan “fish” n chips	15.5
Beer battered tofu and nori seaweed – hand cut chips – minted pea puree – tartare sauce	

LIGHT BITES

Ploughman's lunch	
Smoked ox tongue – local cheese – flat breads – pickled vegetables – house chutney	9.5
Smoked salmon salad	
Shaved fennel – mixed leaves – avocado – crisp apple salad	12
Steak salad	
Rare steak – beetroot – Wrekin blue cheese – pickles – broad beans – chive mayo	15

Add a steak sauce =	2
Béarnaise	
Pepper sauce	
Chimichurri	
Homemade catsup	
Homemade BBQ sauce	
Add a steak rub =	2
BBQ rub	
Espresso and pepper rub	
Chilli rub	

SIDES

3.5

Bread rolls
Hand cut chips
Roast carrots with honey & caraway seeds
Mangetout – stir fried in sesame oil
Mixed salad
New potatoes with garlic & thyme



MENU

SANDWICHES – 12-3

Roast beef – horseradish and tomato	7
Crab meat – lemon and black pepper mayo	9
Roast beetroot – pickles – almonds – apple (vegan)	7.5
Honey roast ham – honey and mustard dressing	7

HOT DRINKS

Espresso	2.5
Double espresso	3.5
Americano	3
Latte	3.5
Cappuccino	3.5
French press for two	3
Hot Chocolate	3.5
Tea	3

DESSERTS

Oreo brownies	7.5
Chocolate cookie and cream brownies – clotted cream ice cream – fresh strawberries	
Bread and butter pudding	8
Bread and butter pudding – caramel sauce – fresh custard	
Pavlova	8
Meringue nest – summer fruits – lime – mint – fresh Chantilly	
British cheese	9
Selection of local cheeses – house chutney – pickled celery – grapes – biscuits	

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE INFORM A MEMBER OF STAFF UPON ARRIVAL OR ON BOOKING.

PLEASE BE ADVISED THE KITCHEN DOES CONTAIN NUTS, SHELLFISH AND GLUTEN. BUT WE DO MAKE EVERY EFFORT TO ACCOMMODATE ALL FOOD DIETARY REQUIREMENTS.