

# Main Menu

## Starters

**Geco Starter Platter- can't decide?**  
**Why not opt for one of our Sharing Platters.**

### Combination 1

Home made soup of the day, served with crusty baguette.  
Carpaccio of Beef Fillet served on dressed balsamic leaves  
and Celeriac crisps. Chicken liver and rhubarb pate.  
Crisp brown toast with apple & sultana relish  
**£10.95**

### Combination 2

Golden smoked Haddock & Chive fish cake served on a  
bed of dressed mixed leaves, with a warm tartar sauce. Pan  
seared scallops, served with homemade Pear & Gin jelly  
black pudding and balsamic reduction. Home made soup  
of the day, served with crusty baguette  
**£10.95**

Golden smoked Haddock & Chive fish cake served on a  
bed of dressed mixed leaves, with a warm tartar sauce  
**£5.95**

Oven baked field mushroom, served with pan fried bacon  
and sweet red onion salad  
**£5.50**

Pan seared scallops, served with homemade Pear & Gin  
jelly, Black pudding and balsamic reduction  
**£6.95**

Home made soup of the day,  
served with crusty baguette  
**£4.25**

Carpaccio of Beef Fillet served on dressed balsamic leaves  
and Celeriac crisps  
**£5.95**

Chicken liver and rhubarb pate, Crisp brown toast  
with apple & sultana relish  
**£5.25**

## Mains

Pan fried breast of Pheasant, served on a Brussel sprout &  
new potato cake, glazed with pan Jus  
**£14.95**

Slow braised Wild Rabbit, topped with herb scone cobbler  
with a forest fruit consommé  
**£14.95**

Slow braised eight hour Staffordshire Belly Pork  
on a Savoy cabbage and parsnip rosti  
**£11.95**

8oz Staffordshire Rib Eye Steak cooked perfectly to your  
liking and served with hand cut chips  
**£16.95**

8oz Staffordshire Fillet Steak, premium cut of fine beef.  
We recommend serving rare.  
Accompanied by hand cut chips  
**£19.95**

Sauces- Béarnaise, Peppercorn,  
Diane or Café de Paris  
**£1.50**

Blackened Pollock Fillet on a three  
bean Cassoulet  
**£12.95**

Cavalo Nero bubble & squeak  
finished with a delicately poached egg.  
Glazed with béarnaise sauce  
**£12.95**

Pan fried free range Chicken Breast  
on a bed of Leak and blue cheese rice  
**£9.95**

Char grilled Haloumi Cheese on a bed of mixed leaves,  
green beans, red onions, olives and a delicately boiled egg.  
Served with a Mediterranean dressing  
**£12.95**

## Indulgencies

Chocolate and white rum Cheesecake served with frozen blackberry yoghurt **£5.75**

Warm pan Apple Tartan, served with clotted cream **£4.50**

Kaffir lime leaf and honey Rice Pudding **£5.50**

Poached Nutmeg pear, served with raspberry soup **£4.75**

Selection of Needwood Ice Creams and sorbets **£4.25**

A selection of high quality seasonal cheese and biscuits, served at your table **£6.95 per person**  
*Large selection of Brandy and Port available to complement*

Gros Manseng Dessert Wine. Half bottle **£10.00**

Selection of coffees, teas, hot chocolates

We are delighted to say that all of our food is freshly prepared by our chefs, but unfortunately cannot guarantee that our produce has not come into contact with nuts, but please feel free to ask if you have any particular dietary requirements and we will be more than happy to help in any way possible.

ratemyplace ★★★★★

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BAR & RESTAURANT

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