THE WICKETS INN

Autumn/Winter Menu

STARTERS & TAPAS

Homemade Chef's Soup of the Day £6.95
With warm bread (v) (gfa)

Chicken Liver Pâté £7.50
With onion chutney and toasted brioche

Whole Melted Camembert to Share £13
With walnuts and hot honey, celery sticks and warm crusty bread (v)

Warm Breads & Hummus to Share £7
(v)

Tapas

1 for £7 | 2 for £13 | 3 for £17 | 4 for £21

BBQ beef brisket with crispy onions bao buns
Buttermilk Cajun breaded chicken tenders & BBQ sauce
Halloumi fries with sweet chilli *(v)*
Breaded Camembert bites with hot honey *(v)*
Thai fishcakes with sweet chilli
Pan fried garlic and chilli king prawns *(gf)*
Bourbon glazed pork belly bites *(gf)*
Sticky BBQ pork ribs *(gf)*

SANDWICHES £14

Served on a choice of wrap or ciabatta with fries and slaw

Rump steak & crispy onions
With rocket and chutney (gfa)

Grilled goats cheese
With cranberry sauce and rocket (v) (gfa)

Buttermilk cajun chicken tenders
Melted smoked cheese with BBQ sauce and rocket (gfa)

BBQ beef brisket
With crispy onions and melted smoked cheddar (gfa)

BEEF BURGERS £16

Served on a brioche burger bun with lettuce, tomato, gherkin, relish, crispy onions and fries and slaw

Black & Blue Beef Burger
Beef patties, smoked bacon & Shropshire blue cheese

Smoked Cheddar Beef Burger
Beef patties, smoked cheddar & smoked bacon

Buttermilk Cajun Chicken Burger
With smoked bacon and melted cheese

Breaded Halloumi Burger
With hot honey

STEAKS

Served with chunky chips, mushrooms, tomato & garden peas
30 day aged sourced locally (gf)

10oz Rump Steak £22
8oz Sirloin Steak £26
10oz Gammon Steak £19
With pineapple or eggs
Mixed Grill £28
Gammon steak, rump steak, black pudding, sausage and egg

SIDE DISHES £4.50

Beer battered onion rings *(v) (gfa)*
Seasonal vegetables
Skin on fries or chunky chips *(v) (gf)*
Cheesy garlic bread *(v)*

MESSY FRIES £6.50

BBQ beef brisket with smoked cheddar *(gf)*
Smoked bacon, BBQ sauce & mozzarella *(gf)*
Shropshire blue cheese and crispy onions *(v) (gf)*
Parmesan and truffle *(v) (gf)*

Please make your server aware of any allergies or intolerances
We can guide you through our menu

Gluten free - *(gf)*
Gluten free available - *(gfa)*
Vegetarian - *(v)*

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CHEF'S FAVOURITE MAINS

Garlic and rosemary slow roasted lamb shank *(gf)* — £24.00
Dauphoise potato, roast root vegetables, rich port and redcurrant sauce

Slow cooked beef brisket — £22.00
Cheddar mashed potatoes, braised red cabbage, honey glazed carrots and rich onion gravy

Pan fried duck breast *(gf)* — £22.50
Garlic roasted potatoes, braised red cabbage, roast root vegetables and port and redcurrant sauce

Fillet of maple & mustard salmon — £18.50
Garlic roasted potatoes, winter green vegetables & lemon hollandaise

Whole rack of BBQ glazed ribs *(gf)* — £18.50
With corn on the cob, slaw and french fries

Crispy beer battered cod *(gfa)* — £16.00
Chunky chips, mushy peas, chip shop curry sauce

Classic hunters chicken *(gf)* — £18.50
With BBQ sauce, bacon and melted cheese, corn on the cob with slaw and fries

Lambs liver and crispy bacon *(gf)* — £15.00
Minted mashed potatoes, braised red cabbage and rich onion gravy

Slow braised crispy pork belly *(gf)* — £18.50
Sage mashed potatoes, green buttered cabbage & smoked bacon bits, apple compote, wholegrain mustard & honey sauce

Shortcrust pie of the day — £17.50
Chunky chips, seasonal vegetables and jug gravy

Fillet of pan fried sea bass *(gf)* — £18.50
With king prawn and pea risotto with Parmesan

Butternut squash and walnut gnocchi *(v)* — £16.50
With a garlic and sage cream

Grilled goats cheese and wild mushroom risotto *(v) (gf)* — £16.50
With Parmesan and rocket salad with balsamic glaze

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DESSERTS £7.50

Black forest meringue roulade
With cherry compote and clotted cream ice cream (gf)

Rich chocolate chip brownie
White chocolate and hazelnut sauce with vanilla ice cream (gfa)

Pear and stem ginger crumble
Topped with a cinnamon shortbread crumble with pot custard

Chefs cheesecake of the day
With pouring cream

Sugar and cinnamon coated churros
With a pot of chocolate sauce

Salted caramel profiteroles
Coated in chocolate with white chocolate and hazelnut sauce

Deep filled apple pie
With custard or vanilla ice cream

Bread and butter pudding
With custard

SELECTION OF LUXURY CHEESES £10.50

With grapes, celery, chutney and biscuits

HOT DRINKS

Latte, Cappuccino, Americano	**£3.50**
Hot Chocolate	**£4.00**
Whipped cream and marshmallows	
Add a shot of Baileys or Cointreau	**£3.50**
Tea	**£3.00**
Pot of English tea	
Or flavoured teas available	
Shot of syrup	**£1.00**
Vanilla, Caramel or Hazelnut	

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