

GENTLEMAN & SCHOLAR



Tasty pub classics and bar snacks served daily from 12.00 to 22.30pm

SMALL BITES

Tomato and basil soup, bread rolls (V)	5.50
BBQ chicken wings, blue cheese dip	8.50
Salt and pepper calamari	8.50
Chicken tikka naan	7.50
Vegetable spring rolls, sweet chilli dip (V)	7.50
Vegetable samosas, mint chutney (V)	7.50
Onion Bhajis, mint yoghurt (V)	5.50
Paneer tikka naan (V)	6.50
Vegetarian snack platter (V)	13.50
Snack platter	15.50

French Fries (V)

Plain	3.50
Cajun	5.50
Truffle and parmesan	5.50
Sea Salt	5.50

PASTA

Penne or Linguini	14.50
Tomato sauce (V)	
Freshly made tomato and basil sauce	
Carbonara	
Pancetta, parmesan, cracked pepper	
Arrabiata (V)	
Tomato, garlic, chilli	
Mushroom carbonara (V)	
Mushroom, spinach, garlic cream, parmesan	
Bolognese	
Beef mince ragout	

STONE BAKED PIZZAS

Our pizza bases are authentic hand pulled from Naples Italy. Gluten free bases are available on request.

Pepperoni	14.50
Pepperoni sausage, red onion	
Tuna	
Tuna flakes, olives, capers, red onion	
Margherita (V)	
Mozzarella, cherry tomatoes, torn basil	
Vegan Pizza (VG)	
Coconut oil based mozzarella style cheese, olives, sundried tomato, torn basil	

DESSERT

Crownie	7.50
Soft centered half cookie/ half brownie, vanilla ice cream	
Pimms Eton Mess	
Marinated fruits, Chantilly cream, meringue	
Fresh Cut Fruits (VG)	
Seasonal fruit platter	
Seasonal fruit crumble	
vanilla ice cream	
Cheese Board	12.50
Selection of farmhouse cheeses, chutney	

Our chefs have crafted a menu that a true Black Country gent would be proud of. Using only the best ingredients sourced from local suppliers, every dish is packed full of flavour. Whether it's a bar snack to go with your favourite tittle, a protein packed salad or a tasty burger to dig into, there's something to suit your craving.

MAINS

Served with colcannon potato and root vegetables

Local Black Country Faggots	10.50
Braised lamb shank, puy lentils jus	16.50
Cumberland sausages, onion gravy	13.50
Confit duck leg, pear, ginger	13.50

Served with chips

BBQ pork ribs	13.50
Beer battered sustainable Cod, mushy peas, tartar sauce	14.00
Smoked fish cakes, tartar sauce	14.00
Bone- in Rib eye steak, mushroom, tomato, caramelized onion	26.50
Mixed Grill	22.50
Beef sirloin, Cajun chicken skewers, pork sausages, pork ribs	

Side Dishes (V)

Mash, Green Salad, Corn on the Cob, Sautéed spinach	3.50
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SANDWICHES & BURGERS

Served with french fries

Club Sandwich; BLT, chicken, egg	13.50
Ham and cheese toastie	12.50
Chicken bloomer; avocado, tomato, red onion, coriander	13.50
Deli baguette; pastrami, gherkins, sauerkraut, Swiss cheese	13.50
Open tuna sourdough; tuna flakes, olives, capers, red onion, tomato paste	13.50
6oz Wagyu Burger; caramelized onions, bacon, blue cheese	14.90
Vegan Burger (VG)	11.50
Mushroom and pea patty, soy, coconut oil, beetroot, lettuce, tomato, sticky tomato chutney, fries and salad	

SALADS & PROTEIN BOWLS

Caesar salad	9.50
Cos lettuce, garlic croutons, parmesan, anchovy dressing	
Black pudding fritters salad	10.50
Apple compote, pickled onion, mustard dressing	
Smoked salmon salad	11.50
Capers, red onions, lemon dressing	
Heritage tomatoes and goats curd salad (V)	11.50
Rocket salad, balsamic reduction	
Superfood salad (VG)	11.00
Avocado, baby spinach, steamed Kale, rocket, sugar snap peas, toasted pine nuts, pomegranate with olive oil and balsamic dressing	
Curried rice salad, dry fruits and Indian spices (VG)	7.50
Roasted sweet potato and quinoa salad (VG)	7.50
Chickpeas, cous cous, edamame, lentils (V)	7.50

Add Your Protein

King Prawns	10.00
Salmon Fillet	7.00
Chicken Tikka	7.00
Grilled Halloumi (V)	4.50