

STARTERS & SHARERS

MIXED ARTISAN BREADS SHARER (VG*) (GF)	£9.50
<i>olives, butter, balsamic, oils</i>	
WARM GLAZED GOATS CHEESE (V) (GF)	£8.50
<i>beetroot, pumpkin, toasted sunflower seeds, rocket leaves</i>	
SCORCHED MACKEREL	£7.50
<i>potato salad, dill pickled cucumber</i>	
CAJUN CHICKEN TACOS	£8.50
<i>panko chicken, cajun spice, pico de gallo, habanero dresisng</i>	
CREAMY GARLIC MUSHROOMS (V) (VG) (GF*)	£7.75
<i>toasted ciabatta bread, pea shoots, thyme</i>	
DUCK LIVER & ORANGE PATE (GF*)	£6.95
<i>beetroot chutney, pickled cucumber, toasted ciabatta</i>	
CHILLI & GARLIC PRAWNS (GF*)	£9.50
<i>garlic and chilli butter, warm bread</i>	
HOMEMADE SOUP OF THE DAY (VG) (GF*)	£6.95
<i>crusty ciabatta, butter</i>	
DUCK SPRING ROLL	£6.95
<i>on a bed of Asian salad, chilli & soy dressing</i>	

SALADS

ASIAN (GF) (VG) (V)	£9.50
<i>shredded cabbage & carrot, rocket, chillies, cucumber, spring onions, soy dressing, toasted sesame seeds</i>	
CEASAR (GF*)	£9.50
<i>baby gem lettuce, caesar dressing, croutons, crispy parma ham, shaved parmesan</i>	

ADD ONE OF THE FOLLOWING-
WARM CHICKEN BREAST £5.50
WARM GLAZED GOATS CHEESE £4.00
CRISPY BEEF £5.50

SIDES - £4 EACH

SEASONAL VEGETABLES
HOUSE SALAD
PLAIN FRIES
CHEESY GARLIC BREAD
BEER BATTERED ONION RINGS
CHUNKY CHIPS
GARLIC BREAD
MAC N CHEESE

MAIN COURSES

STEAK & KIDNEY PIE	£16.95
<i>hand cut chips, seasonal vegetables, gravy</i>	
CHICKEN, BACON & LEEK PIE	£16.95
<i>hand cut chips, seasonal vegetables, gravy</i>	
HOMEMADE BEEF LASAGNE	£16.00
<i>garlic ciabatta, house salad</i>	
BEER BATTERED FISH & CHIPS (GF*)	£16.50
<i>hand cut chips, mushy peas, tartare sauce</i>	
8 OZ BEEF BURGER (GF*)	£16.00
<i>bacon, cheese, tomato, onion rings, chips, slaw</i>	
VEGAN WELLINGTON (VG) (GF*)	£16.00
<i>Yorkshire pudding, roast potatoes, seasonal vegetables & gravy</i>	
10 OZ RIB EYE STEAK (GF*)	£28.95
<i>vine tomatoes, mushrooms, beer battered onion rings chips or fries</i>	
PAN SEARED STONEBASS (GF)	£26.95
<i>baby potatoes, chorizo, cherry vine tomatoes, red onion, rocket</i>	
GNOCCHI (V) (VG)	£16.95
<i>pumpkin, spinach, toasted sunflower seeds, kale, vegan feta</i>	
BAKED LEMON SOLE (GF*)	£23.95
<i>parsley & lemon butter, baby potatoes, wilted greens</i>	
CLASSIC DUCK L'ORANGE	£21.95
<i>1/2 roast crispy duck, orange sauce, potato gratin, buttered kale</i>	
SLOW ROASTED BELLY PORK	£18.95
<i>colcannon, bacon & cider sauce, roasted carrot</i>	
SUPREME OF CHICKEN (GF*)	£17.00
<i>stuffed with chorizo, crispy potato terrine, creamed leeks</i>	
12 OZ GAMMON STEAK	£15.95
<i>fried hens egg, charred pineapple, hand cut chips</i>	
ROAST OF THE DAY (GF*)	£17.50
<i>Yorkshire pudding, roast potatoes, seasonal vegetables, gravy</i>	



Please advise us about any allergies or special dietary requirements

V Vegetarian **VG** Vegan **VG*** Vegan alternative available **GF** Gluten Free **GF*** Adaptable to gluten Free

All our food is prepared in an environment where: nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans & sulphite containing ingredients are used

Slater's

Lunch Menu Served | from 12pm-5pm
SEE OUR BLACKBOARDS FOR DAILY SPECIALS

SANDWICHES & WRAPS

SERVED WITH DRESSED ROCKET AND CHUNKY CHIPS OR FRIES

STEAK BAGUETTE (GF*) £11.50
rump steak, melted stilton, onion chutney

SHREDDED DUCK WRAP £10.00
asian salad, soy dressing

BACON, BRIE & CRANBERRY (GF*) £10.00
served on ciabatta bread

VEGAN WRAP (V) (VG) £10.00
greek salad, vegan feta, tomatoes, olives, cucumber, red pepper



Looking for an intimate **wedding venue**?

Get married Slatters Country Inn a tastefully converted working farm from the 18th century. Slater's has established itself as one of Staffordshire's leading wedding destinations, combining classic rural charm with traditional values.

We offer various wedding packages to suit each couple on their special day.

Get in touch with the Events Team on 01782 680052 or alternatively email weddingsandevents@slatterscountryinn.co.uk

LIGHT LUNCH

HOMEMADE PIE OF THE DAY £13.00
hand cut chips, seasonal vegetables, gravy

BEER BATTERED FISH AND CHIPS (GF*) £12.00
hand cut chips, mushy peas, tartare sauce

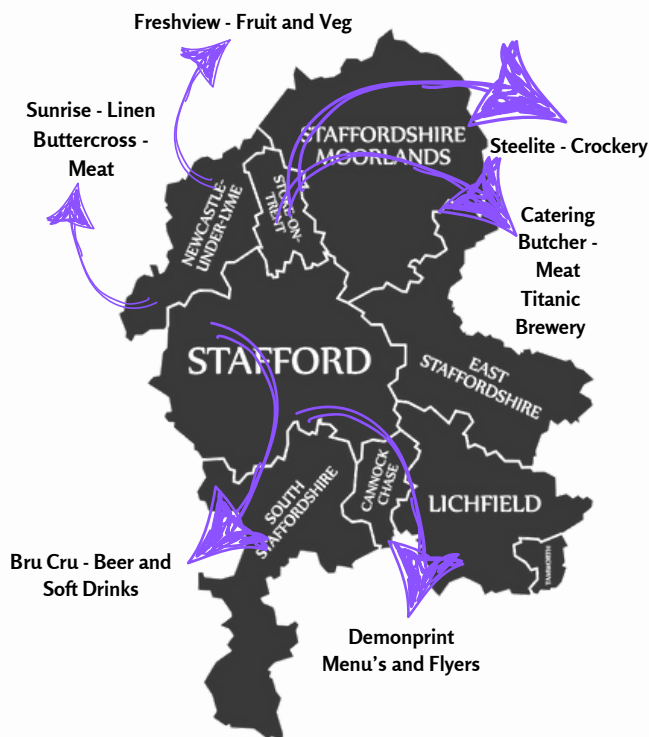
HOMEMADE BEEF LASAGNE £12.00
garlic ciabatta, house salad

QUICHE OF THE DAY £10.00
house salad, hand cut chips

CALVES LIVER £13.00
creamed potatoes, crispy onions, gravy

ROAST OF THE DAY (GF*) £12.00
Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

LOCAL SUPPLIERS



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