

Owl House Produce

Please ask for our home grown in season fruit and vegetables available to buy. They include:

- **Pink Fir Apple Potatoes**
an old fashioned variety of waxy salad potatoes
- **Beans - runner and french**
- **Sugar snap peas**
- **Champagne rhubarb**
- **Leeks**
- **Beetroot**
- **Courgettes**
- **Tomatoes**
- **Asparagus**
- **Conference pears**
- **Victoria plums**
- **Russet, Cox, Katy apples**
- **Bramley cookers**



The Owl House

Supper Dishes



Supper Dishes Main Courses

Leg of Lamb Stuffed with dates, herbs and spices

Aromatic rosemary and lavender leaves, dates and spices are used to create an exotic stuffing to complement a leg of lamb

Serves 4-6 £30

Oven Roasted Vegetables with rosemary, bay leaves and garlic

Oven roasted potatoes, red onions and peppers with garlic, olive oil and fresh rosemary for a side dish that smells and tastes absolutely delicious

Serves 4 £10

Sage and Potato Gratin with Bacon and Onions

Derived from a French dish - Matahami. A filling supper dish

Serves 4 £15

Fantastic Fish Pie

A moreish, home from home recipe from Jamie Oliver. Made with haddock, tiger prawns and double cream!

Serves 4 £20

Chicken and Coconut Curry

Overnight marinating gives this curry a depth of flavour which needs a full and fruity wine to match the flavours, an Australian Sémillon– Chardonnay is ideal

Serves 4 £20

Beef Steak Pie

The best steak pie for miles around made by Beamans in Bridgnorth

Serves 4 £12

Desserts

English fruit Cobbler

A type of fruit pie with a crunchy top—delicious! Seasonal fruits are used such as gooseberry, rhubarb or summer berries

Serves 2-3 £7 Serves 4-6 £12

Fiona's Pudding

A variation of the classic Eve's pudding which uses stewed apples. Seasonal fruits are used here –rhubarb with almonds, apples or plums on their own

Serves 2-3 £7 Serves 4-6 £12

Double Espresso Tart

Triply wicked with a rich chocolate custard, lashings of whipped cream and dark chocolate curls

Serves lots! £15

As far as possible the ingredients for these dishes are sourced locally from small suppliers. These people have a commitment to quality and flavour, a determination to produce food properly and who care more about that, than selling high volumes:

- Ted's traditional Taste of Shropshire
- Maynards Farm Bacon
- The Chicken Came First
- Greenfields Farm Shop
- Fish in a Box

In season, the fruit, vegetables and herbs are freshly picked from our own kitchen garden and orchard.

Please give 24 hours notice when making your order for dishes.