



Welcome to Sunday Lunch at The Dining Hall, a modern and contemporary take on the original worker's canteen here at Barlaston.
Relax and take time to enjoy the company of your guests, friends or family.
Choose from a range of traditional dishes chosen by our chefs to harness locally sourced seasonal Staffordshire produce.

The Dining Hall uses authentic Wedgwood ceramic ware. The Edme pattern is available to purchase in our Flagship Store.

Served from 12noon - 3pm

Starters

Soup of the Day Freshly prepared served with homemade bread roll, butter.	£5.50
Potted Salmon Poached and smoked salmon potted with lemon and dill cream cheese, cucumber and watercress salad, granary bread, butter.	£6.50
Courgette and Sweet Potato Frittata Courgette, aubergine and sweet potato frittata. Wilted baby spinach soft poached egg.	£4.00
Char Grilled Fillet of Mackerel West coast mackerel fillet, lemon and caper salad, tarragon vinaigrette.	£5.60
Rare Staffordshire Beef Carpaccio Horseradish mousse, rocket leaves, wholegrain mustard dressing, sour dough crostini.	£5.50

Lite Bites, Salads, Small Plates

Feta Salad Warm salad of peppers, courgette, red onion, cherry tomatoes, feta cheese, toasted pine nuts, garlic croutons, balsamic reduction.	£6.50 (v)
Garlic Mushrooms Field, oyster and chestnut mushrooms, garlic butter. wilted spinach, toasted brioche.	£6.00 (v)
Roast Beef Bap Rib of Staffordshire beef, served medium rare on a brioche bun, gravy, horseradish sauce, roast potatoes.	£8.00
Lemon Pepper Chicken Escalope Breaded chicken breast fillet, sweet pepper and leaf salad buttered new potatoes.	£7.50
Warm Scotch Egg Chorizo sausage scotched sgg, sour dough toast, rocket leaves.	£6.00

Main Plates

Traditional Roast Beef Roast rib of Staffordshire beef served medium rare, traditional Yorkshire pudding, watercress, rich pan gravy, roast and new potatoes, seasonal market vegetables.	£10.50
<i>Small Plate</i> £7.50	
Roast Breast of Norfolk Turkey Rolled in smoked streaky bacon and garden herbs, cranberry & chestnut stuffing, rich pan gravy, roast and new potatoes, seasonal market vegetables.	£10.50
<i>Small Plate</i> £7.50	
Slow Cooked Belly of Pork Slow cooked overnight and finished in a hot oven to crisp. Served with black pudding mash, cider reduction and seasonal market vegetables.	£10.50
Duo of Roasts Roast rib of Staffordshire beef, breast of Norfolk turkey, traditional Yorkshire pudding, cranberry and chestnut stuffing, rich pan gravy, roast and new potatoes seasonal market vegetables.	£15.50
Cheese and Potato Pie Cheddleton mature cheddar mash, creamed leeks, spring onion, shortcrust pastry case, fresh market vegetables or baked beans, veggie gravy.	£9.50 (v)
Trout and Cray Fish Chowder Fresh water crayfish and brown trout fillet with Menai Strait mussels, tarragon and wilted spinach thickened with water biscuits and double cream.	£11.50
Wild Mushroom and Chestnut En Croûte Wild mushrooms and chestnuts wrapped in puff pastry, served with veggie gravy wilted greens and rosemary herb potatoes.	£8.50 (v)

Children's Meals

For our junior diners under 12 years

Two Courses **£6.00**

Children's Sunday Roast

Roast rib of Staffordshire beef, Yorkshire pudding, gravy, roast potatoes, peas and carrots.

Margarita Pizza (v)

Freshly baked pizza, topped with tomato sauce and cheese, served with mixed salad.

Mac n Cheese (v)

Baked macaroni cheese served with garlic bread.

Roast chicken Dinner

Half roast chicken breast, sage and onion stuffing, mashed potatoes, seasonal vegetables.

Piglets in a Duvet

Mini sausages wrapped in bacon baked in a Yorkshire pudding with gravy and Heinz baked beans.

Children's Desserts

Chocolate Brownie (gluten free)

Warm chocolate brownie with a scoop of Snugbury's ice cream.

Fresh Fruit Salad

Seasonal and exotic fruits marinated in light stock syrup.

Snugbury's Ice Cream

Two scoops of Snugbury's ice cream, strawberry, chocolate or vanilla.

Jelly and Ice Cream

Strawberry jelly topped with Snugbury's vanilla ice cream.

Side Orders

Buttered New Potatoes	£2.00
Vine Tomato, Red Onion Herb Salad	£2.50
Market Vegetables	£2.00
Garlic Bread	£2.00
Garlic Bread with Cheddleton Mature Cheddar	£3.00
Open Tinned Loaf with Butter (<i>white or malted</i>)	£1.00
French Fries	£2.00
Triple Cooked Chips	£2.00
Buttered Mashed Potato	£2.00

Desserts

Baked Apple Crumble Stewed apples with Californian raisins, Cinnamon crème Anglaise.	£5.00
Chocolate Roulade Rolled chocolate sponge with crushed raspberries and sweet vanilla cream.	£4.00
Salted Caramel Cheese Cake Sweet biscuit base, hazelnut brittle, fruit coulis.	£5.00
Poached Pear Williams pear poached in vanilla and sweet white wine, steeped winter fruits, clotted cream	£4.50
Afternoon Cream Tea Sundae Crumbled home baked fruit scone, Snugbury's strawberry ice cream, clotted cream, crushed strawberries, chocolate wafers and whipped cream.	£5.50
Snugbury's Ice Cream Sundae Choose three scoops of Chocolate, Strawberry or vanilla, with chocolate wafers and whipped cream.	£5.00

Should you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. All of our eggs are free range and our fish and meats are from higher-welfare sources. Alcoholic beverages are only available to people aged 18 and over; all wines are between 8% and 15% abv, wines sold by the glass are available in 125ml and 250ml on request. All prices are inclusive of VAT at the current rate and gratuities are discretionary.



Welcome to Sunday Lunch at The Dining Hall, a modern and contemporary take on the original worker's canteen here at Barlaston.

Relax and take time to enjoy the company of your guests, friends or family.

Choose from a range of traditional dishes chosen by our chefs to harness locally sourced seasonal Staffordshire produce.

The Dining Hall uses authentic Wedgwood ceramic ware. The Edme pattern is available to purchase in our Flagship Store.

Served from 12noon

Hot Drinks

Wedgwood Signature Tea £2.00

Served in a pot for one.

English Breakfast

Earl Grey

Wedgwood Original

Wedgwood Wonderlust Tea £2.00

Served in a pot for one.

Blue Pagoda (A medium bodied oolong tea with a balanced fragrance of flowers and fruit)

Camellia (A medium bodied green tea with soothing notes of aloe vera)

Crimson Jewel (A caffeine-free herbal blend of red fruits)

Oriental Jewel (A medium bodied black blend with fragrant sandalwood, juniper berries and pine)

Rococo Flowers (A light bodied aromatic white tea)

Yellow Tonquin (This blend has a distinct herbaceous character laced with fresh lemony notes)

Hand Crafted Freshly Ground Coffee

Flat White £2.40

Espresso £2.40

Americano £2.80

Cappuccino £3.00

Latte £2.80

Extra shot £1.00

Mocha and Hot Chocolate

Hot Chocolate £2.90

Hot Chocolate Deluxe (with marshmallows and cream) £3.50

Mocha £2.00

Chilled Drinks

Coca Cola £3.00

Diet Coke £2.80

Schweppes Lemonade £1.60

Schweppes Soda Water £1.60

Bottle Green Cox's Apple Pressé £3.00

Bottle Green Elderflower Pressé £3.00

Bottle Green Ginger and Lemongrass Pressé £3.00

Mineral Water, Still or Sparkling £1.00

Robinson Fruit Shoot £2.00

Blackcurrant, Orange or Lime Cordial £1.50

We encourage our visitors to share their World of Wedgwood experience:

#wedgwood

@worldofwedgwood



Locally Brewed Bottled Beers

Captain Smith's Bitter £4.50

From the Titanic brewery 5.2%abv 500ml

Titanic Stout £4.50

Brewed in Burslem "me duck" 4.2% abv 500ml

Foundation Stone £4.50

A pale ale from Stone, Staffordshire 4.5% abv 500ml

Stone The Crows £4.50

A well rounded dark bitter 5.4% abv 500ml

Freedom Four Lager £4.00

Brewed in Abbots Bromley 4% abv 330ml

Freedom Organic Helles £4.00

A traditional Bavarian Helles lager 4.8% abv 330ml

Wines

White Wines Bottle

Tierra Del Rey Sauvignon Blanc £16.00

By the glass 125ml £3.00 250ml £5.90

A refreshing dry white with lovely gooseberry fruit flavours from this excellent family-owned Chilean firm.

Dry River Chardonnay £17.00

A soft, easy-drinking, medium, unoaked white with good tropical fruit made from the world's greatest white grape.

Matra Hills Pinot Grigio £18.00

Classic dry white with typical greengage fruit flavours from the beautiful vineyards of Hungary.

Rosé Wines Bottle

Eagle's Cliff Shiraz Rosé £18.00

By the glass 125ml £3.20 250ml £6.00

A soft and deliciously drinkable rosé from a small grower in South Africa.

Feather Falls Zinfandel - California £18.00

A soft, off-dry, very drinkable rosé from California's Central Valley.

Red Wines Bottle

Tierra del Rey Merlot £16.00

By the glass 125ml £3.00 250ml £5.90

Made from the great grape of St-Émilion this Chilean wine has deep, mellow fruit and a long finish.

Dry River Shiraz £17.00

A smooth, soft, medium red, from Australia's greatest red grape, with clean damson fruits.

Rioja Salagon £19.00

Made at the renowned Hermanos Hernaiz, a medium-bodied Spanish red