

## Evening Menu (continued)

Fillet of sea bass with a crab, crayfish & chive risotto, saffron sauce.  
Caramelised shallot, cheddar & sun-dried tomato sausage, creamy mash,  
redcurrant, port & shallot sauce.

Leek, wild mushroom & spinach strudel with a roasted cherry tomato  
& mascarpone cheese sauce.

*All main courses are served with a selection of fresh vegetables  
with a choice of potatoes or homemade seasoned chips.*

### Extra's

Garlic bread    Mixed leaf salad    Homemade chips  
Homemade flower pot bread : Pot for 2 or Pot for 4  
Beer battered onion rings.    Sautéed mushrooms in butter & parsley.

DAILY SPECIALS & SWEETS ARE LISTED ON THE BLACKBOARD  
Bookings Only

## SUNDAY LUNCH MENU (EXAMPLE FROM MAY 2011)

### STARTERS

Homemade soup according to what we've made.  
Traditional prawn cocktail with buttered granary bread.  
Fanned melon with seasonal fruits and home-made sorbet.  
Pan-fried goats cheese with a watercress, orange & beetroot salad.  
Japanese style breaded prawns with a sesame, honey & soya dressing.  
Deep fried mushrooms stuffed with pate with a garlic chive dip.  
Asian duck spring roll with a plum & hoisin sauce.  
Smoked chicken, leek and cheddar tart.

### MAIN COURSES

Roast topside of beef with an herbed Yorkshire pudding.  
Roast loin of pork glazed with cider, mustard & sugar with a glazed brabane apple & yorkie.  
Staffordshire beef & red wine casserole with a suet crust.  
Breast of chicken on a spring onion mash with a shallot, red wine & wild mushroom sauce.  
English sirloin steak with a choice of sauces; (£2.50 extra)  
Creamy pepper, brandy & wild mushroom, bacon and stilton.  
Roasted chump of lamb with an herbed crust, red currant & port sauce.  
Roasted cod loin steak with fresh asparagus, white wine & chive sauce.  
Wild mushroom, goats cheese & spinach strudel.  
Baked leek, courgette & sweet potato with an almond crumble.

*Served with a choice of potatoes and a selection of fresh vegetables.*

SWEETS LISTED ON THE BLACKBOARD  
Bookings Only

For bookings, call 01543 277491  
or book via  
[www.theragatrawnsley.co.uk](http://www.theragatrawnsley.co.uk)

# The Rag Restaurant & Public House



Ironstone Road, Rawnsley  
Staffordshire. WS12 0QD  
Telephone: 01543 277491

Gift Vouchers available  
(Available in £10 denominations)

Please note that all diners must be 14 years of age or above and  
for parties of over 12 a pre-order of food is required (excl. Sunday Lunch)

[www.theragatrawnsley.co.uk](http://www.theragatrawnsley.co.uk)

### HOW TO FIND US

The Rag is situated on the outskirts of Prospect Village, near Rawnsley in Staffordshire.

**From Hednesford.** Travel on the Littleworth Road, through Littleworth. At the T-junction turn right onto Cannock Wood Road. At the edge of Prospect Village before entering the national speed limit zone, turn left onto Ironstone Road. Follow the road through the residential area, The Rag is on your right, opposite New Hayes Road.

**From Burntwood.** The Rag can be approached from a number of directions, however if you were travelling from Swan Island at Burntwood, travel on the A5190 towards Cannock. At the Chase Terrace traffic lights, (Sankey's Corner, Burntwood Library would be on your left), turn right onto Rugeley Road. After leaving the residential area the road drops down. Just before the road starts to climb back up, turn left onto Severns Road. At the T-junction, turn right.

Before entering the 30 mph zone, turn right onto Ironstone Road.

Follow this road through the residential area,  
The Rag is on your right, opposite New Hayes Road.

## LUNCH MENU

Gammon steak with two free range fried eggs or glazed pineapple.  
Slow cooked shoulder of lamb with a leek & bacon mash, redcurrant & port sauce.  
Mixed grill of gammon, sausage, steak, lamb cutlet, home-made black pudding, mushroom & free range fried egg.  
Staffordshire braised casserole of beef in a rich red wine sauce with a baked Stilton and herb dumpling.  
Pork steak topped with a mature cheddar cheese rarebit; with a coarse grain mustard & cider sauce.  
Pan-fried escalope of chicken in a shallot, red wine, mushroom & tomato sauce.  
Smoked haddock on a chive mash topped with a poached egg with cheddar cheese sauce.  
Beer battered fillet of haddock.  
Honey glazed salmon fillet on a light mustard mash with a chive sauce.  
Baked mushroom, leek, sweet potato with an almond crumble.

*All above served with Homemade Chips or New Potatoes, and a selection of vegetables.*

### DAILY SPECIALS ARE LISTED ON THE BLACKBOARDS

Baked penne pasta with smoked salmon, crab, crayfish in a rich cheese sauce served with garlic bread or chips.  
Goat's cheese, wild mushroom & spinach pancake in a tomato and cheese sauce served with garlic bread or chips.  
Homemade Venison & pork sausage on creamy mash with a caramelised red onion gravy.

*All above items not served with potatoes, chips or vegetables.*

#### Hot Caesar Salads

Garlic & herb chicken.  
English rump steak.  
Honey glazed salmon.

#### Hot Ciabattas

Chicken, bacon and brie.  
Rump Steak and mushroom.  
Aubergine, sun-blush tomato & brie.  
Gammon & mozzarella.

## EVENING MENU

### Starters

Soup, according to what we've made.  
Crispy belly pork in a light ginger beer batter with citrus dressed rocket, chilli jam & sweet chilli dressing.  
Spring onion & pancetta rosti topped with homemade black pudding, poached free range egg with a shallot & red wine sauce.  
Sautéed king prawns in a Thai red chilli and coconut sauce, garlic & coriander chapatti, lemon & lime jelly.  
Fresh mussels cooked in dry cider, home dry cured smoked bacon & cream with warm focaccia bread.  
Baked smoked haddock with tomato & spring onion topped with cheddar cheese.  
Sautéed mixed mushrooms in red wine, garlic & cream, fresh herb crust.  
Pearls of assorted melon marinated in peach brandy with fresh strawberries & homemade elderflower sorbet.  
Baked camembert with thyme & honey served with warm focaccia bread.

### MAIN COURSES

#### Steaks:

8oz fillet steak.  
10oz sirloin steak.  
10oz rib-eye steak.

Choose any of the above steaks with any of the following garnishes or sauces:  
Beer battered onion rings & mushrooms, Crushed black pepper sauce, Jack Daniels & wild mushroom sauce.

*All steaks are from 21 day matured English cattle.*

Slow cooked beef in red wine with a caramelised shallot & mature cheddar mash, port, red wine & shallot sauce.  
Lamb shank braised with thyme & garlic with a roasted garlic mash, redcurrant, port & red wine sauce, parsnip crisps.  
Cider & rosemary braised pork belly with a cabbage & black pudding faggot, Dauphinoise potatoes, cider, honey & rosemary gravy.  
Roasted breast of chicken with a leek & goats cheese filling, on a creamy herb mash, red wine and shallot sauce.  
Confit of Gressingham duck leg with a game casserole, thyme fondant potato, red wine sauce.  
Fillet of salmon with king prawns glazed with a Mornay sauce.