



Starters & More

Chef's Soup of The Day

Served with roll & butter

£2.95

Peppercorn Mushroom Boats

Succulent slices of breaded mushrooms finished with a creamy peppercorn sauce

£3.25

Tikka & Green Pepper Kebab

Chicken tikka, green peppers and onions on a bamboo skewer served with mint yoghurt dip

£2.95

Indian Platter

A platter of vegetable samosas, onion bhaji, chopped salad and mango chutney

£3.25

Crispy Chicken Fillets

Breaded breast fillets served with a tangy barbecue dip

£2.95

Classic Prawn Cocktail

The traditional favourite served with brown bread and butter

£3.25

Butterfly Tiger Prawns

Breaded tiger king prawns on a bed of chopped salad served with a lemon mayonnaise

£3.25

All Side Orders

£1.95

Choose from:-

*12 Onion Rings, 3 Slices Garlic Bread,
Pepper Sauce, Diane Sauce,
French Fries, Side Salad,
Cheddar Mash.*

Main Course Only

£ 7.95

Any Two Courses (Main + Starter/Dessert)

£ 9.95

Three Courses & Tea/Coffee (Starter + Main + Dessert)

£11.95



8oz Rump Steak

Served with sautéed mushrooms and grilled tomato

Homemade Beef Chilli Fry **

Chunks of tender beef in a rich sauce of chilli, tomato, ginger & paprika, served with half rice and half chips

Pavilion Homemade Lasagne **

Classic beef lasagne served with side salad, french fries and two slices of garlic bread

Scrumpy Pork Steaks

Two chargrilled loin pork steaks finished with a tangy cider apple gravy

12oz Grilled Gammon Steak

Served with egg or pineapple, sautéed mushrooms and grilled tomato

Zesty Grilled Salmon

A poached fillet of salmon finished with lemon butter

Minted Lamb Cutlets

Four braised lamb cutlets in a rich mint gravy

Pavilion Hickory Chicken

Chicken supreme topped with bacon, barbecue sauce and grilled cheese

Chicken Pollo Rosso

Supreme of chicken pan-fried with white wine finished with mixed peppers, onions, mushrooms and grilled cheese

Homemade Steak & Ale Pie

Chunks of tender steak, button mushrooms and onions in a rich ale gravy topped with a puff pastry lid

Crispy Haddock (in our own Recipe Batter) **

A jumbo boneless and skinless haddock fillet in our crispy homemade batter served with french fries, side salad and coleslaw

(V) Vegetarian Options Available on Request

*Unless Otherwise Stated ** - All Main Courses are served with French Fries, Baton Carrots & Broccoli Florets*

Mains

The Pavilion

Stafford Road, Wolverhampton, WV10 6DH

Tel: 01902 396666/396661/396662

All Items Subject to Availability.



Wines

- 1. Raffine Airen Sauvignon Blanc** **£8.50**
Medium Dry
La Mancha - Spain. Easy-drinking, medium - dry white packed with lively fruit.
- 2. Blue Max Liebraumilch** **£9.50**
Germany. An attractive, easy-drinking light medium-sweet white..
- 3. Santa Serena Sauvignon Blanc** **£9.50**
Chile. A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance.
- 4. Moondarra Chardonnay** **£9.95**
Australia. Rich, buttery, tropical fruit, oak ageing and crisp refreshing acidity. The classic Aussie Chardonnay.
- 5. Pinot Grigio delle Venezie Sartori** **£10.50**
Italy. Zingy and fresh with a tongue-tingling acidity.
- 6. Pierre Javert Rosé** **£8.50**
Vin de Pays d'Oc - France. Fresh fruity strawberry flavours. Easy drinking dry rosé.
- 7. Gallo Family Vineyards White Zinfandel** **£10.50**
California. Medium dry, blush wine with fragrant floral notes and orange blossoms with ripe berry flavours and a crisp, medium dry finish.
- 8. Raffine Tempranillo** **£8.50**
La Mancha - Spain. Soft, fruity red from a blend of the Merlot and Syrah grape varieties.
- 9. Santa Serena Merlot** **£9.50**
Chile. Light, plummy notes on the nose and ripe berry fruit with soft tannins on the palate make for a very smooth and balanced wine.
- 10. Moondarra Shiraz** **£9.95**
South East Australia. A rich, spicy mouthful of ripe plums and bramble fruits - soft, rich and warm in style and finish.
- 11. Santero Asti Spumante** **£10.95**
Italy. Opulent, medium-sweet grapey flavours.
- 12. Duc de Roucher Brut** **£25.50**
Lively white blossom aromas with harmonious fruit and soft acidity.

Children's Menu

(Ages 11 and Under)

**Main Courses - £3.75 per person
(or Main Course and Ice Cream - £4.50 per person)**

Kids - Here's What to Do:-

Step 1:- Choose One Item from This Section:-

Cheese & Tomato Pizza ~ Lasagne ~ Jumbo Sausage

Quarter pound Beef Burger/Cheese Burger (on a Bap)

3 Fishfingers ~ Crispy Chicken Fillets

Cajun Chicken Breast

Step 2:- Choose One Item from This Section:-

French Fries ~ Cheddar Mash

Garlic Bread



Step 3:- Choose One Item from This Section:-

Peas ~ Salad ~ Carrots ~ Baked Beans



Ice Cream Sundaes - £1.50 per person

Toffee Delight

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Strawberry Dream

All Items Subject to Availability