



## Our Farm to Fork Menu

We source responsibly—either from our own farm or from local producers committed to sustainable, ethical practices.

2 Courses & Filter Coffee or Tea -

32

3 Courses & Filter Coffee or Tea -

38

### Starters

Worcestershire Wild Mushroom (V) (GF)

Roasted Celeriac Puree, Pickled Apple, Crispy Sage & Hazelnut

*Contains Nuts*

Our Farm Slow Cooked Pressed Pork Belly (GF)

Orchard Apple Puree, Black Pudding Crumb, Angel Cider Jus & Remoulade

### Mains

St Catherines Beef Feather Blade (GF)

Creamed Potato, Vale Of Evesham Braised Kale, Roasted Worcestershire Carrot & Red Wine Jus

Roasted Butternut Squash & Sage Orzo Pasta (V)

Whipped Oxford Blue, Toasted Hazelnuts & Offenham Charred Tenderstem

### Desserts

Our Orchard Apple & Blackberry Crumble (GFO) (V) (VEO)

Vanilla Pod Custard

Our Orchard Roasted Pershore Plums (GF) (V)

Local Burnt Honey Parfait, Plum Wine Gel & Candied Walnuts

V - Vegetarian, GF - Gluten Free, GFO - Gluten-Free Option  
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.