



Our Farm to Table 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

Celeriac, Apple & Hazelnut Velouté (V) (GFO)
Soft Herb Oil, Warm Ledbury Roll & English Salted Butter

Our Farm Pork Belly (GF)
Worcestershire Spinach, Orchard Apple Gel, Puffed Crackling & Angel Cider Jus

Mains

Our Farm Rump of Lamb (GF)
Vale of Evesham Cavolo Nero, Potato Fondant, Celeriac Puree & Lamb Jus

Butternut Squash & Oxford Blue Cheese Orzo Pasta (V)
Worcestershire Spinach, Offenham Tenderstem & Toasted Pumpkin Seeds

Desserts

Vale of Evesham Rhubarb (V) (GFO)
Set Vanilla Custard, Rhubarb Gel & Shortbread Crumb

Oxford Blue and Worcestershire Sauce & Shallot Cheese (V) (GFO)
Local Celery, Grapes, Our Orchard Fruit Chutney, Wafer Biscuits & English Salted Butter

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.