

Pre-Dinner Cocktails

The Angel Special Summer G&T A Generous Tanqueray Gin served with Sicilian Tonic and a Lemon and Viola Garnish	£8
Classic Martini Bombay Sapphire & Vermouth	£7
Champagne Cocktail Martell, Prosecco & Bitters	£8

Sharing Boards

Oven Baked Camembert (GFO) (V) Studded with Confit Garlic & Rosemary, Ciabatta & Sweet Chilli Dip	£12.5
Pershore Board (GFO) Honey Mustard Sliced Ham, Beef Pastrami, Pork Sausages, Pulled Pork Terrine, Cheddar Wedge, Pickled Onions, Dill Pickles, Two Crusty Bread Rolls, Salted Butter, Dressed Salad & Homemade House Chutney	£16

Starters

Soup of the Day (GF) (V) Bread Roll & Salted Butter	£6
Smoked Haddock Kedgeree Fish Cake Curried Mayonnaise, Chilli Oil & Pickled Carrot & Sesame Slaw	£7
Pulled Pork Terrine Black Pudding Crumb, Apple Sauce & Toasted Sourdough	£6
Wild Mushrooms on Toasted Ciabatta (GFO) (V) Welsh Rarebit, Truffle Oil & Parmesan	£7
Chicken Caesar Salad (GFO) (VO) Baby Gem Lettuce, Boiled Egg, Parmesan, Croutes, Bacon Crumb & Caesar Dressing	£7.5
Traditional Prawn Cocktail (GFO) Blood Marie Rose Sauce, Brown Bread & Lemon	£6.5

Mains

Chargrilled Herefordshire Beef Burger (GFO) Sesame Seeded Brioche Bun, Melted Cheddar Cheese, Smoked Burger Sauce, Dill Pickle, Tomato, Baby Gem, Skin On Fries, Red Onion & Herb Slaw Add Bacon £1	£14
Beer Battered Fish Crushed Peas, Tartar Sauce, Lemon & Skin On Fries	£15
Mediterranean Pasta (GFO) Fusilli in a Tomato & Red Pepper Based Sauce, Courgette, Aubergines, Olive & Feta Cheese Add Chicken £3	£12
Pie of the Moment Thyme Shortcrust Pastry, Buttered Greens, Creamed Mashed Potatoes & Gravy	£14.5
Catch of the Day (GF) Crushed New Potatoes, Fine Green Beans, Crispy Capers & a White Wine & Dill Sauce	£17.5
Corn-Fed Chicken Supreme (GF) Fondant Potato, Roasted Carrot & Puree, Tender Stem Broccoli, Chicken & Madeira Sauce	£18.5

Straight From Our Farm

Our Farm Pork Sausages & Creamed Mash (GFO) (VO) Onion Gravy & Seasonal Vegetables	£14
8oz Chargrilled Herefordshire Ribeye Steak (GF) Flat Mushroom, Balsamic Onions, Grilled Tomato & Fries	£25
5oz Fillet of Beef (GFO) Crispy Beef Shin, Caramelised Celeriac, Wild Mushrooms & Beef Jus	£28
Braised Lamb Shank Moroccan Spiced Couscous & Mediterranean Vegetable Tagine	£20
Chargrilled Pork Chop (GF) Caramelised & Puree of Apple, Potato Rosti, Green Beans & Dijon Sauce	£23

Sides

Honey Mustard Dressed Salad	£3	Red Onion & Herb Slaw	£3
Buttered Seasonal Mixed Vegetables	£3	Peppercorn Sauce	£3
Creamed Mashed Potatoes	£3	Blue Cheese Sauce	£3
Skin On Fries Add Cheese £1	£3.5	Crusty Bread Rolls, Salted Butter, Olive Oil & Balsamic Vinegar Reduction	£3
Oven Baked Garlic & Parsley Ciabatta Add Cheese £1	£3		

Please ask to see our separate vegan menu.

Please inform a member of staff if you have any allergies.

V/VO = Vegetarian (Option available), GF/GFO = Gluten Free (Option available)