

Pre-Dinner Cocktails

Classic Martini Gin & Dry Vermouth	£7
Old Fashioned Bourbon, Sugar Syrup & Angostura Bitters	£8.5
Cosmopolitan Vodka, Cointreau, Fresh Lime Juice & Cranberry Juice	£7.5

Sharers

Bread & Olives (V) Baked Ciabatta, Caramelised Onion Bread, Salted Butter, Truffle Cream Cheese Dip, Marinated Olives, Balsamic Reduction & Olive Oil	£7
Ploughmans Platter (GFO) Honey Mustard Roasted Ham, Pastrami, Gala Pie, Chicken & Wild Mushroom Pâté, Cheddar Cheese, Balsamic Pickled Onions, Dill Pickle, Dressed Side Salad, Sweet Pickle, Oven Baked Ciabatta & Salted Butter	£17
Oven Baked Camembert (V) (GFO) Studded With Confit Garlic & Rosemary, Oven Baked Ciabatta, Caramelised Onion Bread & Sweet Chilli Jam	£14

Starters

Soy & Honey Pork Spinach, Pac Choi, Sesame & Puffed Crackling	£8
Prawn & Smoked Salmon Cocktail (GFO) Marie Rose Sauce, Croutons & Mixed Leaf	£8
Beetroot Cured Salmon (GF) Pickled Cucumber, Horseradish, Celeriac & Apple	£8
Chicken Caesar Salad (GFO) Boiled Egg, Croutons, Parmesan, Cherry Tomatoes & Baby Gem	£8
Today's Soup Of The Day (GFO) (VEO) Warm Bread Roll & Salted Butter	£7
Summer Vegetable Quiche (V) Roasted Red Pepper Coulis & Dressed Salad	£7

V - Vegetarian, VO - Vegetarian Option
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.

Mains

Chargrilled Herefordshire Beef Burger (GFO) In A Sesame Seeded Brioche Bun, Melted Cheddar Cheese, Bacon Mayonnaise, Dill Pickle, Tomato, Baby Gem, Skin On Fries, Red Onion & Herb Slaw Add Bacon £1	£14.5
Beer Battered Fish Crushed Peas, Tartar Sauce, Lemon & Skin On Fries	£15
Tenderstem, Broad Bean, Pea & Pomegranate Salad (GFO) (VE) Crispy Onions, Za'atar Dressing & Toasted Hazelnuts	£14
Moules Frites (GF) Mussels Cooked in White Wine, Double Cream & Parsley Seasoned Fries & Bread Roll	£17
Pork Stir Fry Noodles Teriyaki Sauce, Toasted Sesame Seeds, Spring Onion & Egg Noodles	£16
Katsu Chicken Curry Basmati Rice & Pickled Carrot Relish	£15
Wild Mushroom & Spinach Tagliatelle (GFO) (V) Parmesan & Chives Add Chicken £3	£14.5

Straight From Our Farm

Pork Sausages & Creamed Mash (VO) (GFO) Onion Gravy & Seasonal Vegetables Vegetarian Sausages Also Available	£14
8oz Chargrilled Herefordshire Sirloin Steak (GF) Flat Mushroom, Balsamic Onions, Grilled Tomato & Fries	£25
Fillet of Beef (GFO) Crispy Beef Shin, Shallot Puree, Potato Fondant, Tender Stem Broccoli, Truffle & Parmesan Butter	£32

Sides

Skin On Fries (V) Add Cheese +£1	£4
Creamed Mashed Potatoes (V)	£4
Red Onion & Herb Slaw (V)	£3.5
Honey Mustard Dressed Salad (V)	£4
Tender Stem Broccoli (V) Chilli Flakes, Sweet Mustard Dressing & Toasted Hazelnuts Contains Nuts	£5
Buttered Seasonal Mixed Vegetables (V)	£4
Peppercorn Sauce (V)	£3.5
Blue Cheese Sauce (V)	£3.5