

# Lunch and Evening Menu

## Starters

Soy & Honey Glazed Pork Belly, Pulled Pork Bon Bon, Apple Puree, Puffed Crackling, Sesame Dressing £8

Soup of The Day, Bread & Butter (V)(GFO) £6

Cod & Salmon Fishcakes, Curried Mayonnaise & Mixed Leaves £8

Fig, Goats Cheese & Balsamic Onion Puffed Tart with Walnut & Rocket Salad (V) £7

To share: Oven Baked Camembert studded with Confit Garlic & Rosemary, Ciabatta & Homemade Chutney £12

## Mains

Chargrilled Herefordshire Beef Burger, Melted Cheese, Tomato Relish, Gherkin, Mixed Leaf, Sesame Seeded Brioche Bun with Fries, Red Onion & Herb Coleslaw £14 *Add Bacon £1*

Wild Mushroom, Spinach & Pesto Tagliatelle with Parmesan & Herb Oil (V)(GFO) £14

Beer Battered Fillet of Cod, Crushed Peas, Tartar Sauce & Fries (GFO) £15

8oz Chargrilled Herefordshire Sirloin Steak, Flat Mushroom, Balsamic Onions, Grilled Tomato & Fries (GF) £23

Hand Raised Beef, Ale & Mushroom Pie, Buttered Cabbage & Fries £14.5

Pork Sausages From Our Own Farm, Creamed Mash, Onion Gravy & Seasonal Vegetables (GFO) £14  
*Vegetarian sausages also available (V)*

Fillet of Gilt Head Bream, Sweet Potato, Mango & Chilli Salsa, Coriander Sauce (GF) £16

Our Farm Pedigree Lamb Rump, Caramelised Shallot, Dauphinoise Potatoes, Roasted Carrot, Red Wine Jus £20

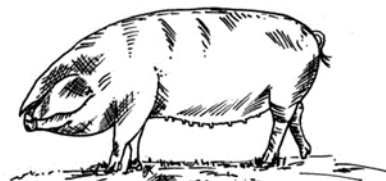
Our Farm British Lop Pork Chop, Creamed Mash, Fine Green Beans, Dijon Cream Sauce (GF) £16

Pan Fried Halloumi, Candied Walnuts, Pomegranate, Pumpkin Seeds & Beetroot Salad with a Honey Mustard Dressing (V)(GF) £13.5

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

Please ask to see our separate vegan menu

Please inform a member of staff if you have any allergies



## Desserts

Soft Chocolate Brownie, Vanilla Ice Cream & Chocolate Soil (V) £6.5

Warm Pear Bakewell Tart, Raspberry, Chantilly Cream & Almond Crumb (V) £6.5

Bread & Butter Pudding with Chocolate Chips and Vanilla Pod Custard (V) £6.5

Caramel Apple Trifle - Caramel Custard, Vanilla Pastry Cream, Apple Compote & Shortbread (V) £6.5

## Cheese

Selection of Cheese with Celery, Grapes and Biscuits (V)(GFO) 3 cheese £7.5 4 cheese £10

**Hereford Hop** - Coated in toasted hops with a citrus, buttery and sharp flavour, together with a slight bitterness of the hops

**Fourme d' Ambert** - One of France's oldest blue cheese's, a traditional farmhouse blue with a sweet taste. The cheese is washed in sweet wine and matured for up to three months

**Cerney Ash** - A fantastic soft goat's cheese coated in oak, ash and sea salt with a subtle lemon tang

**Brie de Meaux** - This cow's milk cheese has a white rind with a buttery, mushroom, truffle and almond flavour

## After Dinner

### Coffee

Espresso £2, Americano £2.5, Cappuccino £2.9, Latte £2.9

Liqueur Coffee £5

### Port

Taylors 10yr old £5, Taylors Vintage £4.5

### Brandy

Remi Martin VSOP £4.5, Courvoisier VSOP £4.5

