

APPETISERS

Locally baked organic bread, farmhouse butter or extra virgin olive oil & 5-year-old balsamic vinegar	£3.90
Bowl of marinated Provençale olives [v]	£4.00

SHARING BOARDS

Baked whole Camembert, garlic & rosemary, homemade sea salt & herb focaccia, vegetable crudités, plum & chilli relish [v]	£12.50
English charcuterie: selection of salamis, air dried Cumbrian ham, smoked pancetta & marinated vegetables [gf]	£15.50
Seafood Mezze: MacNeil's beech smoked salmon, rilette of smoked haddock, cured Cornish mackerel, chargrilled vegetables & lemon jelly *	£15.50

STARTERS

Today's fresh soup [v] *	£5.90
Slow braised lamb shoulder, wild mushroom lamb jus, pine nuts, celeriac remoulade £8.50 <small>Primitivo, Salento, Bohême, 2016, Puglia, Italy</small> 175ML £5.50 250ML £7.60	
Smoked haddock, fennel & leek fishcake, Hollandaise, soft poached egg £8.50 <small>Soave 'Possessioni', Serego Aligheri, 2016, Veneto, Italy</small> 175ML £6.00 250ML £8.50	
Parsnip custard tart, poached pear, blue cheese crumb, pear dressing [v]	£7.90
Today's risotto with shaved parmesan [v]	£7.90
Wood pigeon breast, roast beetroot, carrot & dark chocolate, port jus, truffle beignet £9.50	
Cured salmon, brown shrimp mayonnaise, potato tartare [gf]	£8.90
King scallops, confit squid, parsnip purée, Château potatoes & smoked pancetta [gf] £12.90	

* For additional vegetarian options please ask your server.

[gf] Where not indicated some dishes can be adapted to be made gluten free. *

A discretionary 10% service charge will be added to bills on parties over 10.

MAIN COURSES

* Roast pumpkin, goats' cheese & caramelised red onion soufflé, creamed potato, baby spinach, parmesan cream [v]	£15.50
Homemade beef burger, Monterey Jack, beef tomato, baby gem, brioche bun, French fries or triple cooked chips *	£14.90
Woodland pork belly, bubble & squeak, toffee apple & cider sauce, black pudding crumb, braised red cabbage [gf]	£19.90
Traditional Hereford steak & Wye ale pie, ox jus, braised shallots, purée potato Seasonal greens	£15.90

SEAFOOD

King scallops, confit squid, parsnip purée, Château potatoes & smoked pancetta, with a side order of your choice [gf]	£24.90
Shetland cod loin, soft poached hens' egg, lemon beurre blanc, creamed leeks, saffron potatoes [gf] <small>Greco di Tufo, 2017, Masseia Pioppeto, Campania, Italy</small> 175ML £7.90 250ML £11.25	£17.50
Market choice	£ POA

FROM THE CHARGRILL

Traditionally butchered and 28-day dry-aged Herefordshire beef:

7oz Fillet	£26.95	Confit vine cherry tomatoes, button mushroom with thyme & garlic,
8oz Rib Eye	£25.50	watercress salad- with triple cooked chips or skinny fries [af]

GAME

Roast haunch of venison, potato dauphinoise, confit parsnips, confit root vegetables, Savoy cabbage, dark chocolate sauce [gf]	£25.90
<small>Barbaresco, Monferrato Rosso, Marchesi di Grésy, 2010, Piemonte, Italy.</small> 175ML £9.90 250ML £14.00	

SAUCES & BUTTERS

Peppercorn	£2.50
Béarnaise	
Stilton Cream	
Mushroom & red wine	
Hollandaise	
Roast garlic & parsley butter	£1.50

SIDES

Triple cooked chips/French fries/ Garlic & rosemary baby potatoes at	£3.50
Orange braised red cabbage	
Sautéed green vegetables	
Spinach Florentine	
Maple roast roots	
Rocket & parmesan salad	

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