

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
Beech smoked haddock fishcake, brown shrimp beurre blanc, plum & chilli jam	£7.90
Slow cooked oxtail croquette, soft poached hen's egg, shaved truffle & meat jus <small>Pinot Noir, Jackson Estate, Somerset Vineyard, 2013, Marlborough, N. Zealand 175ML £9.00 250ML £13.00</small>	£8.50
Blue cheese custard tart, poached pear, pomegranate & garden leaves	£7.90
Goats cheese mousse, pickled beetroot, blue cheese crumb, black olive tuille [v]	£7.90
Today's risotto with shaved parmesan [v]	£7.90
Home cured salmon, brown shrimp aioli, potato tartare [gf] <small>Chardonnay, Macon Village, Cave De Lugny, 2016, Burgundy, France 175ML £6.75 250ML £8.95</small>	£8.90
Terrine of smoked ham hock, celeriac remoulade, seasalt & rosemary foccacia	£7.90
King scallops, celeriac purée, glazed octopus, saffron potato [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

Oak smoked Godminster Cheddar soufflé, butternut squash velouté, maple roast root vegetables, baked garlic polenta chips [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 potato, apple & orange braised red cabbage, black pudding, apple compote, cider jus [gf]	£19.90
Roast rump of lamb, dauphine potatoes, cavalo nero, confit root vegetables, lamb jus	£23.50

SEAFOOD

King scallops, celeriac purée, glazed octopus, saffron potato with a side order of your choice [gf]	£24.90
Herb crusted fillet of salmon, saffron potatoes, tenderstem broccoli, soft poached hens' egg, Hollandaise sauce <small>Rioja Blanco Alavesa, Luis Canas, 2015, Rioja, Spain 175ML £7.40 250ML £9.90</small>	£18.90
Line caught seabass fillet, caper crushed new potatoes, baby spinach, sauce Vierge	£19.90

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, watercress salad- with triple cooked chips or skinny fries [gf]
8oz Rib Eye	£25.50	

GAME

Loin of Stoke Prior venison, creamed potato, fine beans & pancetta, mushroom & red wine jus	£25.90
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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	
Maple roast roots	
Spinach Florentine	
Rocket & parmesan salad	£4.00

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