

APPETISERS

Bread experience for 2
Home baked bread selection-farmhouse butter - early harvest arbequina extra virgin olive oil - Pomegranate molasses -5-year-old balsamic vinegar £8.50

Bowl of marinated Provençal olives [v] £4.50

STARTERS

Today's fresh soup [v] * £6.00

Smoked ham hock terrine with alliums [gf] £8.75
Pinot Noir, Jackson Estate, Somerset Vineyard, 2013, Marlborough, N. Zealand 175ML £9.00 250ML

Calves liver parfait- pistachio- trumpet mushrooms-veal sweet bread- truffle [v] £9.25

Goats cheese mousse- beetroot- balsamic pearls [v] £8.50

Cured Cornish mackerel- cucumber – mustard panna cotta- horseradish [gf] £8.25

Today's risotto- shaved fresh parmesan [v] [gf] £8.25

Oak smoked Godminster Cheddar soufflé – figs- rosemary cream [v] £8.50

Beech smoked salmon – beetroot & horseradish purée -Ledbury loaf croutons £9.50
Chardonnay, Macon Village, Cave De Lugny, 2016, Burgundy, France 175ML £6.75 250ML £8.95

King scallops- cauliflower textures [gf] £13.25

LITE BITES

Omelette 'Arnold Bennett' - beech smoked haddock -glazed with Hollandaise sauce- crisp kalettes -chips, fries or green salad [gf] £14.50

[gf] Where indicated some dishes can be adapted to be prepared gluten free. *

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

VEGETARIAN

Mixed mushroom & red pepper spring rolls- puy lentils – lemon grass & red pepper sauce [v] £15.50

Today's risotto -shaved parmesan [v] [gf] £15.50

FISH & SHELLFISH

King scallops- cauliflower textures- saffron potatoes with a side order of your choice [gf] £25.00

River Duart salmon fillet - saffron potatoes- tenderstem broccoli – soft poached hens' egg -dill Hollandaise sauce [gf] £18.90
Rioja Blanco Alavesa, Luis Canas, 2015, Rioja, Spain 175ML £7.40 250ML £9.90

Beer battered cod fillet - garden minted mushy peas -triple cooked chips * £15.50

Today's market choice of fresh seafood * POA

MEAT

¼ Pound Herefordshire beef burger -Monterey Jack -beef tomato – gem lettuce -brioche bun -chutney -fries or triple cooked chips * £14.90

Char-griddled woodland pork cutlet -creamed potato -fine beans chorizo & apricot jus [gf] £19.90

Gressingham duck breast – crushed herb potatoes – carrot purée – spiced plum- blood orange jus [gf] £25.90

Homemade pie of the day -potatoes & seasonal vegetables £12.90

28-day aged 10oz Hereford ribeye -garlic & parsley butter -fries & watercress [gf] £27.50

SAUCES

Peppercorn & brandy Béarnaise Stilton cream £2.75

SIDES

Triple cooked chips - French fries – buttered potato mash £3.50

Rocket & parmesan salad – sautéed green vegetables – baby leaf spinach £4.00

