

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 Provençale olives [v]	£4.50

SHARING BOARD

Baked whole Camembert -garlic & rosemary – home baked sea salt & herb focaccia - Green tomato relish [v]	£13.00
--	--------

STARTERS

Today's fresh soup [v] *	£6.00
Smoked ham hock terrine with alliums [gf] <small>Pinot Noir, Jackson Estate, Somerset Vineyard, 2013, Marlborough, N. Zealand 175ML £9.00 250ML £13.00</small>	£8.75
Calves liver parfait- pistachio- trumpet mushrooms-veal sweet bread- truffle [v]	£9.25
Cured Cornish mackerel- cucumber – mustard panna cotta- horseradish [gf]	£8.25
Goats cheese mousse – beetroot – balsamic pearls [v] *	£8.50
Oak smoked Godminster Cheddar soufflé – figs- rosemary cream [v]	£8.50
Today's risotto - shaved parmesan [v]	£8.25
Beech smoked salmon – beetroot & horseradish purée -Ledbury loaf croutons * <small>Chardonnay, Macon Village, Cave De Lugny, 2016, Burgundy, France 175ML £6.75 250ML £8.95</small>	£9.50
King scallops- cauliflower textures [gf]	£13.25

* 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

Mixed mushroom & red pepper spring rolls- puy lentils – lemon grass & red pepper sauce [v]	£15.50
¼ pound Herefordshire beef burger -Monterey Jack, beef tomato -baby gem, brioche bun – chutney - French fries or triple cooked chips *	£14.90
Char-griddled woodland pork cutlet -creamed potato-fine beans -chorizo & apricot jus [gf]	£19.90
Beef 'Bourguignon' - braised feather blade of beef – potato terrine – mushroom duxelle – charred onion – smoked bacon jus [gf]	£25.50

SEAFOOD

King scallops- Cauliflower textures- saffron potatoes with a side order of your choice [gf]	£25.00
Pan fried fillet of salmon -saffron potatoes -tenderstem broccoli – soft poached hens' egg -dill Hollandaise sauce [gf] <small>Rioja Blanco Alavesa, Luis Canas, 2015, Rioja, Spain 175ML £7.40 250ML £9.90</small>	£18.90
Today's market choice of fresh seafood	POA

FROM THE CHARGRILL

Traditionally butchered and 28-day dry-aged Herefordshire beef:		
8oz Fillet	£28.50	Confit vine cherry tomatoes, field mushroom with thyme & garlic, watercress salad- with triple cooked chips or skinny fries [gf]
10oz Rib Eye	£27.50	

POULTRY

Gressingham duck breast – crushed herb potatoes – carrot purée – spiced plum-blood orange jus [gf]	£25.90
<small>Merlot, Château Laubès 2010. Grand Vin de Bordeaux, France 175ML £ 6.40 250ML £ 9.00</small>	

SAUCES

Peppercorn & brandy sauce	£2.75
Béarnaise	
Stilton Cream	

SIDES

Triple cooked chips - French fries	
Buttered potato mash	£3.50
Sautéed green vegetables	
Baby leaf spinach	
Rocket & parmesan salad	£4.00

Like or follow us

