

APPETISERS

Artisan bread selection- farmhouse butter - early harvest arbequina extra virgin olive oil -5-year-old balsamic vinegar £4.90

Bowl of marinated Provençal olives [v] £4.50

STARTERS

Today's fresh soup [v] * £5.50

Wye Valley asparagus – poached Hens egg – paprika Hollandaise [gf] £7.90

Chicken liver parfait, blood orange jelly, granary toast £7.25

Ser Primo, Rosso, 2017, 'La Petraia', Toscana, Italy -175ml £9.20 -250ml £13.00

Goats cheese mousse- beetroot- balsamic pearls [v] £7.50

Cured Cornish mackerel- cucumber – mustard panna cotta- horseradish [gf] £7.25

Today's risotto- shaved fresh parmesan [v] [gf] £7.90

Oak smoked Godminster Cheddar soufflé – figs- rosemary cream [v] £7.50

Hand-picked Cornish crab- avocado purée – lime curd -crisp apple [gf] £9.90

Beech smoked & cured salmon – beetroot & horseradish purée -croutons £9.50

Chardonnay, Macon Village, Cave De Lugny, 2016, Burgundy, France -175ML £6.75 -250ML £8.95

King scallops- pancetta- tomato & wild garlic salsa- crisp capers [gf] £12.25

LITE BITE

Omelette 'Arnold Bennett' - beech smoked haddock -glazed with Hollandaise sauce- 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 8 guests

VEGETARIAN

Mixed mushroom & red pepper spring rolls- puy lentils – lemon grass & red pepper sauce [v] £13.50

Today's risotto -shaved parmesan [v] [gf] £14.50

FISH & SHELLFISH

King scallops- - pancetta- tomato & wild garlic salsa- crisp capers saffron potatoes with a side order of your choice [gf] £24.50

Shetland cod loin - saffron potatoes- tenderstem broccoli – soft poached hens' egg -dill Hollandaise sauce [gf] £17.90

Auxey Duresses, 2015, Domaine Benjamin Leroux, Beaune, France -175ml £11.00 -250ml £16.00

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 - wild garlic potato terrine – home pickled cabbage- caramelised cox apple compote [gf] £17.90

Gressingham duck breast – crushed herb potatoes – carrot purée – spiced plum- blood orange jus [gf] £24.90

Poggio di Guardia 2015 'La Petraia' Toscana Italy 175 ml£11.50 250ml £16.50

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

SPECIALS

Jersey Royal new potatoes £5.00 Wye Valley asparagus £7.50

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