

## APPETISERS

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

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] \* £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

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

Goats cheese mousse – beetroot – balsamic pearls [v] \* £7.50

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

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

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

Beech smoked & cured salmon – garden pea purée - croutons \* £8.90

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

\* 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 8.

## MAIN COURSES

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

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

Rump of spring lamb – minted Jersey Royals - sweet breads – spring onion purée – broad beans – red wine jus [gf] £24.50

## SEAFOOD

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

Today's market choice of fresh seafood POA

## FROM THE CHARGRILL

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

8oz Fillet £28.50

10oz Rib Eye £27.50

Confit vine cherry tomatoes, field mushroom with thyme & garlic, watercress salad- with triple cooked chips or skinny fries [gf]

## POULTRY

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

## 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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