

SUNDAY LUNCH 2019

Local organic artisan bread – Netherend Farm butter OR olive oil & ‘5 yrs’ aged balsamic	£4.90
Bowl of Provençal olives	£4.50

STARTERS

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

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

Cream of roast red pepper & lime soup – paprika tuille [v] *

Beech smoked & cured salmon – garden pea purée -Ledbury loaf croutons *

Goats cheese mousse- beetroot- balsamic pearls [v] [gf]

MAINS

Medium-rare roast Herefordshire Sirloin of beef -thyme & duck fat potatoes -seasonal green-glazed roots - Yorkshire pudding, beef jus *

Oven roast loin of woodland pork – Sunday greens – herb roast potatoes - Bramley apple sauce- crackling – rich red wine gravy *

Fillet of River Duart salmon - new potatoes -baby spinach- tomato & caviar dressing [gf]

Oak smoked Godminster soufflé – Wild garlic Jersey Royals- broccoli spears [v]

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

[gf] Where not indicated some dishes can be adapted to be made gf *

DESSERTS

Vanilla crème brûlée -berry compote- cinnamon short bread

Treacle tart- blood orange curd- crème fraiche sorbet

Seasonal fruit crumble- vanilla custard

Warm banana bread – salted caramel sauce – vanilla ice cream

Homemade ice cream or sorbet (three scoops) [gf]

Artisan cheese slate* [+£3.00]

£22.50 for two courses £27.00 for three courses

Nespresso Coffee		Suki Tea	£2.50
Espresso	£1.90	Fairtrade breakfast	Earl grey blue flower
Double espresso	£2.50	Green tea	Red berry
Americano	£2.50	Chamomile	Peppermint leaf
Cappuccino	£3.00	Choc-Ō-Lait, Real Belgian Chocolate	£3.50
Latte	£3.00	Milk OR Dark	
Macchiato	£2.25	(Soya milk available)	
		MINOR FIGURES- chilled cold brew coffee	
		[uses oat milk]	£3.90