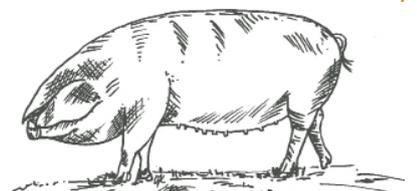


The seven stars

EAT • DRINK • SLEEP

Starters	Soup of the Day , artisan bread and butter (GFO) (V) 5
	Goats Cheese Mousse , with textures of beetroot candied walnuts and black olive tuile (V) (GFO) 6
	Asian Prawn Cocktail , with mango and chili salad, coriander dressing served with Melba toast 7
	Duck and Port Parfait , with fig jam, candied cranberries, brown toast and dressed salad 7
Sharing Boards	Artisan Bread , in-house marinated olives, garlic mayonnaise, and balsamic and olive oil (V) (GFO) 5.5
	Roasted Garlic & Herb Camembert , ciabatta loaf, house chutney, dressed salad (V) (GFO) 11
	 The Hereford Board , our farm honey and mustard glazed ham, our farm pork belly and pork sausages, chutney, artisan bread, gherkins, mature cheddar cheese, pastrami, our farm chicken and chorizo terrine 16.5
Mains	Cottage Pie , Hereford beef, creamed mashed potato with melted cheddar cheese, seasonal mixed vegetables 10
	Moroccan Vegetable and Goats Cheese Strudel , with carrot, orange and almond salad (V) 11
	Homemade Steak, Vegetable and Ale Pie , hand cut chips, buttered garden peas, gravy 11
	 Our Farm Breast and Leg of Turkey , sage and onion stuffing, pigs in blankets, roasted potatoes and seasonal vegetables 12
	 Our Farm Hand-Tied Pork Sausages , creamy mashed potatoes, onion and ale gravy, seasonal vegetables. Vegetarian sausages also available (V) 11
	 Pomegranate Braised Our Farm Pork Belly , dauphinoise potatoes, nutty butter beans and seasonal vegetables 13
	In-House Battered Fillet of Cod , hand cut chips, mushy peas, tartare sauce, bread and butter (GFO) 12
From the Grill	8oz Herefordshire Rump (best cooked medium-to-rare) (GF) 16
	8oz Herefordshire Sirloin (best cooked rare-to-medium) (GF) 17
	Add a sauce: Peppercorn / Stilton / Bordelaise (GFO) 3 Served with roasted tomato, grilled flat mushroom and a butter of your choice: Butters: Simply Garlic and Parsley / Sundried Tomato and Chilli / Cracked Black Pepper and Thyme (GF)
Burgers	Classic Herefordshire Beef Burger , tomato, gherkin, mixed leaf and relish Add cheese 1 10.5
	 Our Farm Lamb Burger , goats cheese, red onion marmalade, tomato, gherkin, mixed leaf 11.5
	Monterey Jack Cheese Burger , Herefordshire beef burger, bacon, bacon mayonnaise, tomato, gherkin, mixed leaf 12.5
	Cauliflower, Kale and Smoked Cheddar Burger , spiced red pepper houmous, tomato, gherkin, mixed leaf (V) 11
Sides	Hand Cut Chips (V) (GF) 3
	Fries with Garlic Aioli (V) (GF) 3
	Onion Rings (V) 3
	Garlic Parsley Ciabatta (V) (GFO) 3 Add cheese 1
	Provençal Style Olives (V) (GF) 3
	Honey & Mustard Dressed Garden Salad (V) (GF) 3



Dessert	Apple and Blackberry Crumble , vanilla pod custard (V) (GF)	5.5
	Toasted Belgian Waffles , chocolate sauce and vanilla pod ice cream (V)	5.5
	Scottish Cranachan , with cranberry poached pears (V)	6
	Chocolate Orange Parfait , with gingerbread biscotti, candied orange and crème Anglaise	6
	Peanut Butter Cheesecake , salted caramel sauce and vanilla ice cream	6
	Half a Dessert and Coffee , with crumble, cheesecake or parfait	6

Cheese & Biscuits **3 cheeses 7.5 / 5 cheeses 12**

Mature Herefordshire Cheddar: A classic, simple and tasty cheddar that is aged traditionally for up to 10 months.

Somerset Brie Creamy: and mild with a soft edible rind. The curd is even textured and takes on a straw-like colour. Ripened over a 7 week period to create a softer, fuller flavour.

Tuxford and Tebbutt Shropshire Stilton: Typical blue veining, rich and complex flavours and made to traditional method. Turned and graded by hand.

French Goats Cheese: A versatile cheese, intense, providing earthy and tangy nuances that sharply sweep the palate.

Guest Cheese of the Day: Please ask your server for today's cheese.

