

## Cocktails

Classic Orange Fizz Campari, Orange Juice & Fizz	£8
Brandy Zest Grand Marnier, Lemon Juice, Sugar & Angostura Bitters	£9.5

## Sharers

Baked Garlic & Thyme Camembert (V) (GFO) Crispy Ciabatta & Apple Chutney	£14.5
Herefordshire Ploughman's Ham, Warm Sausage Rolls, Gala Pie, Hereford Hop Cheese & Ciabatta Bread Branston Pickle, Apple, Celery, Pickled Onions & Leaves	£19

## Starters

Roast Butternut Squash & Sweet Potato Soup (V) (VEO) (GFO) Toasted Seeds & Crusty Bread	£7.5
Deep Fried Goats Cheese (V) Beetroot, Candied Walnuts & Shredded Fennel Contains Nuts	£9
Pork Belly Pan Fried Potato & Apple Puree	£10
Ham Hock & Parsley Terrine (GFO) Cranberry Chutney & Melba Toast	£10
Smoked Salmon & Cream Cheese Roulade New Potato Salad & Avocado Puree	£10
Caprese Salad (V) Buffallo Mozzarella, Tomato, Fresh Basil, Olive Oil & Basil Pesto Add Chicken +£3.5 or Bacon +£2	£8.5
Prawn & Crab Cocktail (GFO) Tomato Salsa & Brown Bread Soldiers	£11
Patatas Bravas (VE) (GF) Tomato Chutney & Chilli	£7.5

## Mains

Pan Seared Fillet of Seabass (GF) Hispi Cabbage & Bacon with Sauté Potatoes & Fennel Cream	£19
Beer Battered Fish (GFO) Mushy Peas & Fries	£17
Chicken Kiev Potato Gratin, Carrots, Peas & Chicken Jus	£20
Beef Burger Baconnaise, Baby Gem Lettuce, Beef Tomato & Fries Add Bacon + £2 Add Monterey Jack Cheese +£1.5 Add Extra Burger +£3	£15
Butter Milk Chicken Thigh Burger Baconnaise, Baby Gem Lettuce, Beef Tomato & Fries Add Bacon + £2 Add Monterey Jack Cheese +£1.5	£14.5
Roasted Tomato & Chestnut Mushrooms Pappardelle (V) (VEO) Stroganoff Sauce & Herb Crumbs	£16
Beetroot, Red Pepper & Quinoa Burger (VE) Sweet Potato Fries, Mixed Leaf Salad & Crushed Avocado	£15.5

### Straight From Our Farm

Our Farm Roast Turkey (GFO) Roast Potatoes, Apricot Stuffing, Gravy & Seasonal Vegetables	£20
Sausage & Mash (GFO) (VO) Greens & Onion Gravy	£17
Today's 8oz Steak (GF) Field Mushroom, Oven-Roasted Tomato, Caramelised Onion & Chunky Chips Add Garlic Butter +£1.5 Add Peppercorn Sauce +£3	£25
Today's Shortcrust Pastry Pie Roasted Vegetables & Creamed Potato	£18
Lamb Shank (GF) Mash Potatoes, Mint Gravy & Seasonal Vegetables	£22
Braised Blade of Beef Buttered Green Beans & Gratin Dauphinoise Potato	£22

### Sides

Chunky Chips (V) (GF)	£4 / £4.75	Skin On Fries (V) (GF)	£4 / £4.75
Cheesy Chips or Fries (GF) Add Bacon +£2	£4.75 / £5.25	Onion Rings (V)	£3.5
Nachos (V)	£6.5	Side Salad (V) (GF)	£3.5
Cheese, Tomato Salsa, Guacamole & Sour Cream		Garlic Ciabatta (V)	£3.5

### Dessert

Christmas Pudding (V) (VEO) Brandy Custard Contains Nuts	£8
Orange Crème Brulee (V) (GF) Red Wine Poached Satsumas	£8.5
Sticky Toffee Pudding (V) Vanilla Ice Cream & Salted Caramel Sauce	£8
Buttermilk Pannacotta (V) (GF) Warm Poached Berries	£8.5
Selection of Cheese (V) (GFO) Celery, Apple, Chutney & Biscuits	£10
Raspberry Jam Bakewell Tart (V) Almond Crumbs & Crème Fraiche Contains Nuts	£8
Salted Caramel Cake (VE) Vanilla Ice Cream	£8
Chocolate Fudge Cake (VE) Vanilla Ice Cream	£8

VE - Vegan, VEO - Vegan Option, V - Vegetarian, VO - Vegetarian Option, GF - Gluten Free, GFO - Gluten Free Option  
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.