

Our Farm to Fork 4-Course Set Menu

Celebrating the best of the Three Counties

We source responsibly—either from our own farm or from local producers committed to sustainable, ethical practices.

Amuse-Bouche

Roasted Butternut Squash Soup (V) (GF)
With toasted sunflower seeds

Paired with... Elderflower & Rosemary Collins Piston Gin Cocktail (On arrival)

Starters

Homemade Goats Curd (V) (GF)
With Pershore plum and beetroot salad & pickled fennel

Our Own Farm Lamb Belly Croquette
Compressed Evesham cucumber & crushed potatoes

Paired with... 125ml Carlton Smith No.2 Worcestershire Rosé

Mains

Roast Loin of Our Own Farm Pork (GF)
Caramelised apples, fondant potatoes, kale & crackling crumb

Our Own Farm Red Wine Braised Lamb (GF)
Mash potatoes, crushed peas & mint & red wine jus

Paired with... Our own Orchard Vintage Perry

Desserts

Our Own Orchard Plum Tarte Tatin (V)
Cinammon & red wine syrup, vanilla ice cream

Set Butter Milk & Cream (V)
Our own orchard apple & blackberry parcel

Tea or Filter Coffee

£40pp (With local drinks Pairing £60pp)

Available Friday & Saturday throughout November

V - Vegetarian, GF - Gluten Free - 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. Set Menu Offer can't be used in conjuction with any other offers or discounts.

The seven stars
EAT • DRINK • SLEEP

Celebrating the best of the Three Counties this October

How local is local?!

The Three Counties of Herefordshire, Worcestershire, and Gloucestershire form the fertile agricultural heart of England, collectively celebrated for producing a massive portion of the UK's annual harvest.

Known for rolling orchards, lush pastures, and unique microclimates, this region produces world-famous, award-winning food and drink which we celebrate in our venues.

Key:
- Our Venues
- Orchards
- Vineyards
- Cows!

St Catherines Farm

Our very own farm where our Suffolk sheep and pedigree British Lop pigs are able to run around in the fresh air and where some of our fruit and vegetables are grown.

Fancy a Tipple?

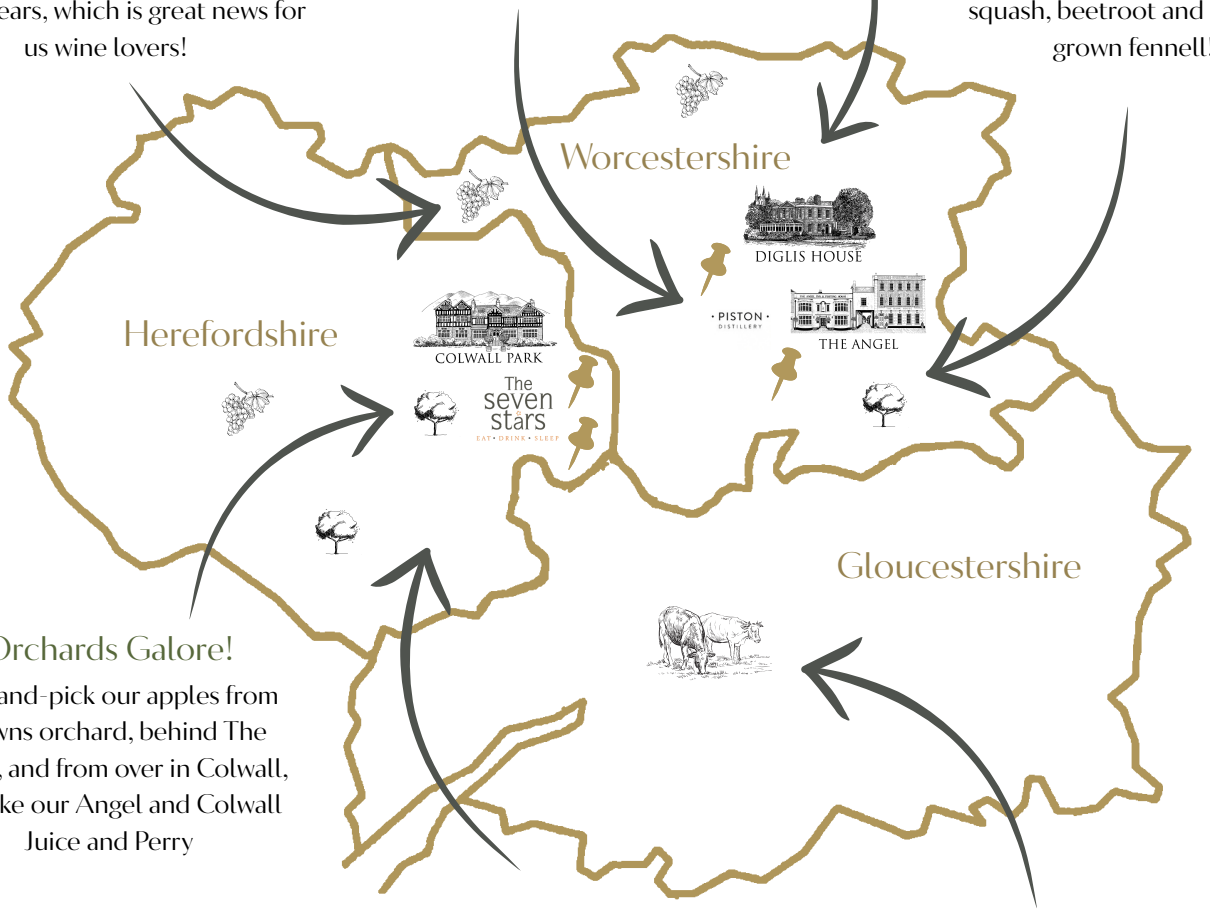
Piston Gin is a craft spirit inspired by classic engineering, distilled in Worcestershire and Cheltenham and used in some of our cocktails.

Grapes live here

Herefordshire and Worcestershire have seen a boom in Vineyards over recent years, which is great news for us wine lovers!

The Vale of Evesham

Known as the fruit and vegetable basket of England this is where we find our spinach, butternut squash, beetroot and english-grown fennell!



Orchards Galore!

We hand-pick our apples from Browns orchard, behind The Angel, and from over in Colwall, to make our Angel and Colwall Juice and Perry

Bit fruity!

Around our orchards we also find our plums and wild blackberries.

Where's the beef?

Our grass-fed beef comes from the rolling Gloucestershire landscape.

Let's do this again sometime!

See what else we have going on.