

Cocktails

Jack Frost JJ Whitley Vodka, Blue Curacao, Prosecco & Lemonade	£7.5
Snowflake Martini JJ Whitley Vodka, White Chocolate Vanilla Liqueur & Double Cream	£10

Sharers

Baked Garlic & Thyme Camembert (V) (GFO) Crispy Ciabatta	£12.5
Herefordshire Ploughman's Ham, Warm Sausage Rolls, Gala Pie, Hereford Hop Cheese & Ciabatta Bread Branston Pickle, Apple, Celery, Pickled Onions & Leaves	£16.5

Starters

Today's Soup (VE) (GFO) Crusty Bread	£6.5
Bubble & Squeak Cake Poached Egg, Crispy Bacon & Hollandaise Sauce	£8
Tempura of Prawns Roast Garlic Mayonnaise & Rocket Salad	£9
Poached Pear (V) (GF) Goat's Curd, Burnt Cherry Tomatoes & Caramelised Walnuts	£8
Garlic, Rosemary & Thyme Porchetta (GF) Apple & Celeriac Salad & Crackling Crumb	£8.5
Caesar Salad (V) Roast Garlic Croutons Add Chicken +£2.5 or Bacon +£2	£6.5

Mains

Today's Catch (GF) Buttered Greens, Peas, New Potatoes & Lemon Butter Sauce	£17.5
Beer Battered Fish (GFO) Mushy Peas & Fries	£15
Chicken Kiev Parsley & Parmesan Risotto, Garlic Butter & Green Beans	£18.5
Beef Burger Baconnise, Baby Gem Lettuce, Beef Tomato & Fries Add Bacon + £2 Add Monterey Jack Cheese +£1.5 Add Extra Burger +£3	£13.5
Homemade Gnocchi (V) Roast Mushrooms, Spinach, Artichokes, Mushroom Sauce & Toasted Yeast Flakes	£16
Charred Vegetable, Caramelised Onion & Sun Blushed Tomato Tart (VE) Toasted Seeds & Green Salad	£16

Straight From Our Farm

Sausage & Mash (GFO) (VO) Greens & Onion Gravy	£15.5
Today's Steak (GF) Field Mushroom, Oven-Roasted Tomato, Caramelised Onion & Chunky Chips Add Garlic Butter +£1.5 Add Peppercorn Sauce +£3	£22
Braised Shoulder of Lamb (GF) Roasted Root Vegetables, Creamed Potatoes & Mint Sauce	£22
Today's Shortcrust Pastry Pie Roasted Vegetables & Creamed Potato	£15.5
Seared Pork Fillet (GF) Polenta, Apple Sauce, Tender Stem Broccoli & Mustard Sauce	£20

Sides

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

Dessert

Hot Chocolate Fondant (V) Chocolate Soil & Vanilla Ice Cream	£7
Bread & Butter Pudding (V) Marmalade Glaze & Crème Anglaise	£7
Sticky Toffee Pudding (V) Vanilla Ice Cream & Salted Caramel Sauce	£7
Plum Frangipane Tart (V) Almond Flakes, Poached Plums & Crème Fraiche Contains Nuts	£7
Apple Tart (VE) Vanilla Ice Cream	£7
Selection of Cheese (V) Celery, Apple, Chutney & Biscuits	£8.5
Warm Chocolate Ale Cake (V) Butterscotch Ice Cream	£7

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.