

Nibbles

Ledbury loaf & butter	£4
Garlic padron peppers, maldon sea salt	£4.5

Sunday Set Menu

Pan fried MSC Cornish sardines, pickled cucumber & artichoke heart salad,
preserved lemon & Ras el Hanout yogurt

or

Roasted curried cauliflower, tahini sauce, toasted almonds

Roasted sirloin of beef, duck fat roast potatoes, fennel seed & honey glazed carrots, fine
beans, Yorkshire pudding, gravy

or

Roast pork belly, duck fat roast potatoes, fennel seed & honey glazed carrots, fine beans,
Yorkshire pudding, gravy

Vanilla pannacotta, toffee sauce, cinnamon crumb

or

Mini cheeseboard

2 courses £19 / 3 courses £24 (Children's smaller roast £12 for 2 courses)

Starters

'Nduja toast, black pudding, pickled fennel, fried duck egg	£7
<i>Syrah/Touriga Nacional, 2019, Terra dos Lobos, Tejo, Portugal - Rose</i>	£5
Pan fried mackerel fillet, buttered cornish potatoes, horseradish buttermilk, salsa verde, pickles	£7.5 / £15
<i>Piquepoul, 2020, Coteaux d'Enserune, Fonvalie, France - Rose</i>	£6.
Grilled provolone cheese, oregano, pickled shallots, sourdough	£6.5
<i>Siegerebbe, 2019, Wythall Estate, Herefordshire, Wye Valley, UK</i>	£6.5
Pan fried MSC Cornish sardines, pickled cucumber & artichoke heart salad, preserved lemon & Ras el Hanout yogurt	£7
<i>Verdejo/Viura, 2010, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7

Mains

Huntsham farm longhorn bacon cheeseburger, double cooked maris piper chips	£16
<i>Grenache/Syrah, 2019, La Cabane, Pays d'Oc, France</i>	£5
Tomato risotto, truffle oil, basil pesto, parmesan	£14
<i>Refosco, 2016, Fernanda Capello, Friuli Grave, Italy</i>	£6.5
Smoked haddock fishcake, greens, tartar sauce, poached egg	£16
<i>Falanghina del Sanno, 2020, Fermondo, Italy</i>	£5.5
Falafel burger, lemon yogurt, double cooked maris piper chips	£14
<i>Chardonnay, 2018, Ardèche, Louis Latour, France</i>	£7.5
8oz ribeye steak, watercress salad, twice cooked Maris piper chips, chimmichurri sauce	£22
New season venison haunch steak, watercress salad, twice cooked Maris piper chips, chimmichurri sauce	£18
<i>Cabernet Sauvignon, 2018, Gougenheim, Valle de Uco, Argentina</i>	£6.5

Sides (3.50 each)

Twice cooked Maris Piper chips / Garlic Spring Greens

Desserts

Vanilla pannacotta, toffee sauce, cinnamon crumb	£6.5
Warm dark chocolate & almond brownie, cherry ice cream	£7.5
Ruby's apple strudel, blackberry ice cream	£7.5
Selection of homemade ice cream (3 scoops)	£6
vanilla	
brownie	
cherry	
blackberry	
golden syrup	
damson	
British cheeseboard, crackers, beetroot chutney	£10

Tea & Coffee

Americano £2.50 / Cappuccino £2.80 / Latte £2.80 / Espresso £1.50
Double Espresso £2.00

Selection of teas are available

Espresso Martini	£9
Vodka / Expré / Patron Xo / Espresso / Gomme	
Liqueur Coffee	£9
(Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto	

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right