

## Nibbles

Malvern sourdough, Ledbury loaf & butter	£4
Kalamata olives	£3.5
Garlic padron peppers, maldon sea salt	£4
Sweetcorn fritters, lemon & chilli	
creme fraiche	£4.5



## Starters

Cod cheek scampi, tartar sauce	£7
<i>Syrah/Touriga Nacional, 2019, Terra dos Lobos, Tejo, Portugal - Rose</i>	£5
Grilled provolone cheese, oregano, pickled shallots, sourdough	£6.5
<i>Falanghina del Sanno, 2020, Fermondo, Italy</i>	£5.5
Pan fried monkfish tail, romesco sauce, pickled fennel & onion salad	£7.5
<i>Verdejo/Viura, 2010, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7
Crispy cauliflower tempura, sweet chilli sauce	£6.5
<i>Siegerebbe, 2019, Wythall Estate, Herefordshire, Wye Valley, UK</i>	£6.5
N'djua toast, black pudding, free range fried hen egg	£7
<i>Grenache/Syrah, 2020, La Cabane, Pays d'Oc, France</i>	£4.5
Butterflied red mullet, wild mushroom fricassee, ras el hanout creme fraiche	£8
<i>Grenache/Syrah, 2020, La Cabane, Pays d'Oc, France</i>	£4.5

## Mains

Pan fried sea bream, chorizo, cornish potatoes, spinach, smoked paprika aioli, bouillabaisse sauce	£17
<i>Verdejo/Viura, 2010, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7
Huntsham farm longhorn bacon cheeseburger, dill gherkin, red onion, tomato, aioli, double cooked maris piper chips	£16
<i>Syrah/Carignan/Grenache, 2019, Fougères, Les Jardins, Domaine Saint Antonin, Languedoc - Roussillon, France</i>	£7
Beef shin & pale ale stew, mashed potato	£16
<i>Carignan 2019, Martinfort, Vielles Vignes, Languedoc, France</i>	£5.5
Crispy holstein chicken schnitzel, anchovies, capers, free range fried hen egg, twice cooked parmesan chips, fennel sauce	£16
<i>Carignan 2019, Martinfort, Vielles Vignes, Languedoc, France</i>	£5.5
Homemade falafel burger, dill gherkin, red onion, tomato, tahini sauce, double cooked maris piper chips	£15
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	£6.5
8oz venison haunch steak, roasted cauliflower puree, braised red cabbage, tender stem broccoli, chimmichurri sauce	£19
<i>Cabernet Sauvignon 2020, Gougenheim, Valle de Uco, Mendoza, Argentina</i>	£6.5

## Sides £3.5 (each)

- Twice cooked Maris Piper chips
- Truffle crushed potatoes
- Savoy cabbage & bacon

## Desserts

Tonka bean pannacotta, salted toffee sauce, cinnamon crumb	£6.5
Warm Bramley apple & calvados crumble, calvados ice cream	£7
White chocolate cheesecake, toasted hazelnuts, blackberry coulis	£7
Selection of homemade ice cream (3 scoops)	£6
dulce de leche	
tonka bean	
chocolate & orange	
brownie	
coffee & walnut	
calvados	
stem ginger & rum	
 Cheeseboard - St. Thomas brie, St. Agur blue, Wookey Hole Cheddar, crackers, celery	 £10

## Dessert Wine

Pink moscato, 2020, Innocent bystander, Victoria, Australia	5.5	28
<i>Strawberry, sherbert, cherry</i>		
 Taylors 10 year tawny port, Portugal	 6.25 (75ml)	 60
<i>Toffee, nutty, coffee</i>		

## Tea & Coffee

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

Selection of teas available

Espresso Martini	£9
Vodka / Expre / 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