

Nibbles

Malvern Sour dough, Ledbury loaf & butter	£4
Pan fried garlic padron peppers, maldon sea salt	£4
Kalamata olives	£3.5



Starters

Severn & Wye smoked salmon, homemade dill & garlic sauce, pickles, toasts	£7.5
Grilled provolone cheese, oregano, pickled shallots, sourdough	£6.5
Crispy cauliflower tempura, sweet chilli sauce	£6.5
Pan fried monkfish tail, romesco sauce, pickled fennel & onion salad	£7.5
N'djua toast, black pudding, free range fried hen egg	£7

Sandwiches

All sandwiches served in a ciabatta roll with homemade twice cooked Maris piper chips

Sirloin steak, mustard mayonnaise, gherkins, red onion	£12
Goats cheese, sun blushed tomatoes, basil & walnut pesto	£9

Mains

8oz venison haunch steak, tender stem broccoli, twice cooked Maris piper chips, chimmichurri sauce	£19
Huntsham farm longhorn bacon cheeseburger, dill gherkin, red onion, tomato, aioli, twice cooked Maris piper chips	£16
Homemade falafel burger, dill gherkin, red onion, tomato, tahini sauce, double cooked maris piper chips	£15
Pan fried sea bream, chorizo, cornish potatoes, spinach, smoked paprika aioli, bouillabaisse sauce	£17
Beef shin & pale ale stew, mashed potato	£16

Sides (£3.50 each)

Twice cooked Maris piper chips
Truffle crushed Cornish 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
Cheeseboard - St. Thomas brie, St. Agur blue, Wookey Hole Cheddar, crackers, spicy tomato and onion chutney	£10
Selection of homemade ice cream (3 scoops)	£6
brownie / dulce de leche / tonka bean / chocolate & orange / coffee & walnut / calvados / stem ginger & rum /	

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff