

## Nibbles

Kalamata olives	£3.5
Malvern Sour dough, Ledbury loaf & butter	£4



## Sunday Set Menu

Pea soup, poached free range hen egg, cheddar cheese gougère

or

MSC whitebait, lemon aioli

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Roasted sirloin of beef, or Slow roast pork belly

With duck fat roast potatoes, fennel seed & honey glazed carrots & parsnips, buttered savoy cabbage, Yorkshire pudding, gravy

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White chocolate pannacotta, raspberry coulis, macerated berries, cinnamon crumble, cinnamon shortbread

or

Coconut macaroons, salted dulce de leche

2 courses £20 / 3 courses £25

## Starters

Pea soup, poached free range hen egg, cheddar cheese gougère	£7
<i>Siegerrebe 2020, Wythall Estate, Wye Valley, Herefordshire, UK</i>	£6.5
Severn & wye smoked salmon, horseradish cream, pickled shallots, toasted sourdough	£8
<i>Syrah/Touriga Nacional, 2019, Terra dos Lobos, Tejo, Portugal</i>	£5
Roasted figs, goats cheese & parma ham	£8.5
<i>Piquepoul, 2020, Coteaux d'Enserune, Fonvalieu, France</i>	£6.5
Ham hock & parsley terrine, capers, gherkins, toasted bread	£7.5
<i>Grenache/Syrah, 2020, La Cabane, Pays d'Oc, France</i>	£4.5

## Mains

Huntsham farm longhorn bacon cheeseburger, dill gherkin, red onion, tomato, aioli, twice cooked maris piper chips	£16
<i>Grenache/Syrah, 2020, La Cabane, Pays d'Oc, France</i>	£4.5
Pan fried monkfish tail, chorizo, fregola, samphire, tomato & basil salsa	£15
<i>Verdejo, 2020, Telmo Rodriguez, Basa, Rueda, Spain</i>	£7
Pan roasted duck breast, carrot & cumin purée, tender stem broccoli, garlic crumb, fennel sauce	£22
<i>Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal</i>	£5.5
Lamb rump, roasted celeriac purée, savoy cabbage, potato fondant, leek fondue, tapenade sauce	£23
<i>Nero d'Avola/Frappato, 2020, u...Passiento, Baglio Gibellina, Sicily</i>	£6.5
Pengethley farm 8oz rib - eye steak, twice cooked maris piper chips, red onion & baby leaf salad, chimmichurri sauce	£23
<i>Syrah/Carignan/Grenache, 2019, Fougères, Les Jardins, Domaine Saint Antonin, Languedoc - Roussillon, France</i>	£7
Halloumi burger, spiced tomato chutney, dill gherkin, red onion, tomato, twice cooked maris piper chips	£15
<i>Grenache/Syrah, 2020, La Cabane, Pays d'Oc, France</i>	£4.5
Pan fried cod fillet, crushed Cornish potatoes, spinach, curry butter sauce	£19
<i>Falanghina del Sannio, 2020, Fremondo, Italy</i>	£5.5

## Desserts

White chocolate pannacotta, raspberry coulis, macerated berries, cinnamon crumble, cinnamon shortbread	£7
Dark chocolate delice, nut brittle crumb, pistachio ice cream	£7.5
Coconut macaroons, salted dulce de leche	£6.5
Selection of homemade ice cream (3 scoops) baileys & almond / coffee & walnut / passionfruit dulce de leche / vanilla / pistachio	£6
Cheeseboard - Dorstone goats cheese, Lanark blue, Baron Bigod brie, Oglesfield raclette, crackers, spicy tomato & caramelised onion chutney	£12

## Dessert Wine

Sparkling pink moscato, 2020, Innocent bystander, Australia <i>Strawberry, sherbert, cherry</i>	5.5 (125ml)	28
Dom. l'Ancienne Cure, 2019, Monbazillac, France <i>Toffee, nutty, coffee</i>	7 (125ml)	25
Chateau Dereszla, 2017, Tokaji, 5 Puttonyos, Hungary <i>Toffee, nutty, coffee</i>	10 (125ml)	50
Taylors 10 year tawny port, Portugal <i>Toffee, nutty, coffee</i>	6.25 (75ml)	60

## Tea & Coffee

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

Selection of teas available

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

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