

## Nibbles

Malthouse Granary loaf, Ledbury loaf & butter  
Kalamata olives

£5

£4



## Starters

Heritage tomatoes salad, goat's cheese mousse  
*Verdejo, 2020, Basa, Telmo Rodriguez, Rueda, Spain*

£7.5

£7.5

N'duja toast, Bury black pudding, pickled shallots, fried free range hen egg  
*Carignan, 2020, Martinfort, Pays d'Oc, France*

£8

£5.5

Severn & Wye smoked mackerel and horseradish paté, spiced tomato &  
caramelised onion chutney, toasted sourdough  
*Falanghina del Sannio, 2020, Fremondo, Italy*

£7.5

£5.5

Cod cheek scampi, smoked paprika aioli, rocket & pickled fennel salad  
*Piquepoul, 2020, Coteaux d'Enserune, Fonvalieu, France*

£7.5

£6.5

## Mains

Pan fried bream, chorizo, crushed Cornish potatoes, spinach, gazpacho sauce  
*Chardonnay, 2018, Toques et Clochers, Haute Vallée, Limoux, France*

£20

£12.5

Pan roasted lamb rump, minted pea purée, fondant potato, savoy cabbage,  
black olive gremolata  
*Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal*

£24

£5.5

Halloumi burger, spiced tomato chutney, dill gherkin, red onion, tomato,  
twice cooked maris piper chips  
*Grenache/Syrah, 2020, La Cabane, Pays d'Oc, France*

£15

£4.5

Pengethley farm 8oz rib - eye steak, twice cooked maris piper chips, red onion &  
baby leaf salad, chimmichurri sauce  
*Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily*

£23

£7.5

Spinach & rosemary gnocchi, flat mushrooms, capers, sun-dried tomatoes, sage &  
hazelnut pesto, parmesan  
*Monastrell, 2020, Time Waits for No One, Finca Bacara, Jumilla, Spain*

£15

£9.5

## Desserts

Blackberry pannacotta, raspberry coulis, macerated berries, cinnamon crumb	£8
Dark chocolate pot, toasted hazelnuts, mint chocolate chip ice cream	£8
Selection of homemade ice cream (3 scoops) stem ginger / pistachio / rum & golden raisin mint chocolate chip / coffee & walnut vanilla / merlyn liqueur & almond	£6
Cheeseboard - Truffle hunter cheddar, Sparkenhoe blue, Baron Bigod brie, Ogleshead raclette, crackers, spicy tomato & caramelised onion chutney	£13
Affogato, ice cream with espresso	£4

## 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>Peach, caramel, nectarine</i>	7 (125ml)	25
Chateau Dereszla, 2017, Tokaji, 5 Puttonyos, Hungary <i>Honey, porcini, apricot</i>	10 (125ml)	50
Taylor's 10 year tawny port, Portugal <i>Toffee, nutty, coffee</i>	6.25 (75ml)	60

## Tea & Coffee

Americano £3.50 / Cappuccino £3.50 / Latte £3.50 / Fat White £3.50 / Espresso £2  
Double Espresso £2.50 / Hot Chocolate £4 / Selection of teas available £3.50

Espresso Martini	£9
Vodka / Expre / Cazcabel / 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