

Nibbles

Kalamata olives	£4
Malvern sourdough, Ledbury loaf & butter	£5

Sunday Set Menu

Heritage tomatoes salad, goat's cheese

or

Cod cheek scampi, smoked paprika aioli

or

Pan fried sea bream, rocket & pickled fennel salad, samphire sauce

Roast sirloin of beef or Roast pork belly or Lamb rump (£5 supplement)

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

Blackberry pannacotta, raspberry coulis, macerated berries, cinnamon crumb

or

Homemade ice cream (2 scoops)

2 courses £20 / 3 courses £25

Starters

Heritage tomatoes salad, goat's cheese mousse	£7.5
<i>Verdejo, 2020, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7.5
N'duja toast, Bury black pudding, pickled shallots, fried free range hen egg	£8
<i>Carignan, 2020, Martinfort, Pays d'Oc, France</i>	£5.5
Severn & Wye smoked mackerel and horseradish paté, spiced tomato & caramelised onion chutney, toasted sourdough	£7.5
<i>Falaghina del Sannio, 2020, Fremondo, Italy</i>	£5.5
Pan fried sea bream, rocket & pickled fennel salad, samphire sauce	£7.5
<i>Piquepoul, 2020, Coteaux d'Enserune, Fonvalieu, France</i>	£6.5

Mains

Pan roasted lamb rump, minted pea purée, fondant potato, savoy cabbage, black olive gremolata	£24
<i>Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal</i>	£5.5
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
Pengethley farm 8oz rib - eye steak, twice cooked maris piper chips, red onion & baby leaf salad, chimmichurri sauce	£23
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	£7.5
Spinach & rosemary gnocchi, flat mushrooms, capers, sun-dried tomatoes, sage & hazelnut pesto, parmesan	£15
<i>Monastrell, 2020, Time Waits for No One, Finca Bacara, Jumilla, Spain</i>	£9.5
Huntsham farm longhorn beef burger, Monterey jack, bacon burger, seeded brioche bun, dill gherkin, red onion, tomato, aioli, double cooked maris piper chips	£16
<i>Monastrell, 2020, Time Waits for No One, Finca Bacara, Jumilla, Spain</i>	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, Oglesfield 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
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