

## April Sunday Menu



### Sunday Set Menu

Sardine fishcake, fried tomatoes, tomato coulis

or

Pea soup, natural yogurt, toasted seeds, truffle oil, sourdough

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Roast Herefordshire sirloin of Beef or Roasted chicken supreme

with duck fat roast potatoes, fennel seed & honey glazed carrots, fine beans, Yorkshire pudding, gravy

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Milk chocolate & chilli delice, cream liqueur & almond ice cream

or

Coconut & cinnamon macaroons, salted dulce de leche, rum & raisin ice cream

2 courses for £24 / 3 courses for £29

### Nibbles & Starters

Locally baked bread & Netherend butter	5.5
Kalamata olives	4
Homemade pickles	3.5
Cheese & herb arancini, rocket pesto	7.5
<i>Loureiro, 2022, Vinho Verde, João Ramos, Portugal</i>	7.5
Smoked mackerel & horseradish paté, beetroot chutney, toasted bread	8
<i>Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France</i>	7.5

### Mains

Pan roasted cod fillet, new potatoes, wakamé seaweed, seaweed velouté	22
<i>Siegerrebe, 2022, Wythall Estate, Wye Valley, Herefordshire</i>	8
10oz Ribeye steak, Koffmann's fries, rocket salad, oyster mushrooms & Chimmichurri sauce	26
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	7.5
Pea & spinach gnocchi, peas, courgette, sun dried tomato, pesto, toasted hazelnuts, parmesan	16
<i>Chenin Blanc, 2020, False Bay, Swatland, South Africa</i>	5.5
Haloumi burger, spiced tomato chutney, Koffmann's fries	15
<i>Cruzcampo, Lager, Spain, 4.4%</i>	5.5

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. We only make a limited number of roasts fresh for the day so when they're gone, they're gone! Please feel free to reserve any to avoid disappointment, especially if you book for the last sitting.

## April Sunday Menu

### Desserts

Milk chocolate & chilli delice, cream liqueur & almond ice cream	8
Coconut & cinnamon macaroons, salted dulce de leche, rum & raisin ice cream	7.5
Warm 70% dark chocolate & hazelnut brownie, biscoff ice cream	8
Affogatto - your choice of a scoop of ice cream with espresso	4.5
Cheeseboard - Baron Bigod, Shropshire Blue, Vintage Cheddar Gorge, Cornish Yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	6.5
peanut butter / white chocolate chip / rum & raisin / raspberry / biscoff / lime & peppermint / cream liqueur & almond / coffee & walnut / raspberry & tonka bean meringue / elderflower / dulce de leche / dark chocolate hazelnut brownie / coconut macaroon / treacle	

### Dessert Wines

Dom. l'Ancienne Cure, 2019, Monbazillac, France (75ml) <i>Peach, caramel, nectarine</i>	6	25
Black Muscat, Elsyium, 2021, Quady, California, USA (75ml) <i>Cranberry, cherry, lychee</i>	7	35
Quinta de la Rosa extra dry white port (75ml) <i>Pear drop, lemon, honey</i>	6	35
Taylors 10 year tawny port, Portugal (75ml) <i>Toffee, nutty, coffee</i>	6.5	60
Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme		9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto		9

### Tea & Coffee

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

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or more will incur a 10% service charge*