

September Sunday Menu

Sunday Set Menu

Leek & potato soup, natural yogurt, truffle oil, sourdough

or

Crispy whitebait, lemon mayonnaise

Roast Herefordshire sirloin of Beef or Roasted duck confit

with duck fat roast potatoes, fennel seed & honey glazed carrots, braised red cabbage,
Yorkshire pudding, gravy

Dulce de leche pannacotta, toffee sauce, stem ginger crumb

or

Homemade ice cream (2 scoops)

2 courses for £24 / 3 courses for £29

Nibbles & Starters

Locally baked bread & Netherend butter	5.5
Kalamata olives	4
Homemade pickles	3.5
Bresaola carpaccio, rocket leaves, caper berries, parmesan, truffle oil	9
<i>Carignan, 2021, Martinfort, Pays d'Oc, France</i>	6.5
Plum tomato & buffalo mozzarella salad, sage, walnut & pine nut pesto	7.5
<i>Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France</i>	7.5
Charcuterie board - selection of meats, toasted bread, butter, cornichons,	16

Mains

Butterflied harrisa lamb rump, new potatoes, black olives, sundried tomatoes, spinach	24
<i>Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal</i>	7
Tomato & goat's cheese risotto, tomato coulis	16
<i>Siegerrebe, 2022, Wythall Estate, Wye Valley, Herefordshire</i>	8
Onglet steak, Koffmann's fries, rocket & parmesan salad, oyster mushrooms, chimmichurri sauce	25
<i>Shiraz, 2016, Jim Barry & Sons, Clare Valley, Australia</i>	10
10oz Ribeye steak, Koffmann's fries, rocket & parmesan salad, oyster mushrooms, chimmichurri sauce	27
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	7.5
Haloumi burger, spiced tomato chutney, Koffmann's fries	15
<i>Pinot Grigio, 2020, Paparuda, Cremale Reclas, Romania</i>	5
Huntsham Court Farm Longhorn cheeseburger, burger sauce, Koffmann's fries	17
<i>Shiraz, 2016, Jim Barry & Sons, Clare Valley, Australia</i>	9.5

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.

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Dessert

Dulce de leche pannacotta, toffee sauce, stem ginger crumb	7.5
Affogatto - ice cream scoop with espresso (<i>choose your flavour</i>)	4.5
Cheeseboard - Baron Bigod, Cott Hill Bue, Vintage Cheddar Gorge, Cornish Yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	7
cream liqueur & almond / dulce de leche / passionfruit / elderflower / rum & raisin / red grape / stem ginger / treacle & shortbread / biscoff / liquorice /	

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 3.5 / Cappuccino 3.5 / Latte 3.5 / Flat White 3.5 / Espresso 2
Double Espresso 2.5 / Hot Chocolate 4 / Selection of teas available 3.5

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items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right, tables of six people
or more will incur a 10% service charge*