

SAMPLE DINNER MENU

Nibbles

Olives - Herb marinated mixed olives + garlic (ve) (gf) 6.5

Sharing Rustic Bread - Toasted sourdough, flatbread + wholemeal pitta bread, olive oil + balsamic (v) (gf*) 9.75

Breaded Brie - Handmade breaded English brie wedges, spiced fruit chutney, mixed leaf (v) 8

Starters

Seasonal Soup of the Day (ve) (gf*) 8.5

With homemade toasted sourdough

Quail (gf) 11

Pan-fried quail breast, confit quail leg, pickled carrot ribbons, crisp black pudding, cranberry gel

Chowder (gf*) 10

shellfish chowder of mussels, clams + potato in a sweetcorn chowder, samphire, toasted sourdough

Beef Pie 11

Slow cooked Herefordshire beef brisket, crispy potato, puffed pastry shards, roast cherry tomatoes

Tortellini (v) 9.5

Beetroot + goat cheese tortellini, chilli + tomato salsa, herb oil

Salmon (gf*) 12.5

Dill + Sloe gin cured Scottish salmon, tarragon hollandaise, toasted focaccia crisps

Bao Bun (ve) 10

Crisp bao bun dumplings filled with hoi sin glaze wild mushrooms, warm quinoa chickpeas + broad bean salad

Mains

Cornish Cod (gf) 27

Roasted loin of cod, sweet potato, cavolo nero, parsley + celeriac puree, sauce vierge

Guinea Fowl (gf) 28

Pan-roasted breast of guinea fowl, chestnut puree, braised red cabbage, butter rosti potato, Bordelaise sauce

Fish & Chips (gf*) 19

Hook Norton ale battered fillet, chunky chips, crushed garden peas, homemade tartare sauce

West Country Lamb 33

Roast pave of lamb, beer braised red onion, roasted parsnip, pea puree, roast potatoes, rosemary jus

Fiorelli (ve) 19.5

Butternut squash, pumpkin + sage fiorelli pasta, salsa verde, toasted pumpkin seeds, dressed rocket

Sea Bream (gf) 28

Grilled fillet of sea bream, crayfish herb orzo, charred tenderstem broccoli + saffron beurre blanc

Suffolk Pork (gf) 26

Slow cooked belly of pork, pan-fried sprouts, carrot + star anise puree, herb mashed potato, crispy pork skin, red wine jus

Dhal (ve) (gf*) 21

Red lentil + chickpea dhal, charred carrots, chapati, crispy vegetable samosas

Beef Burger (gf*) 20

Chargrilled 6oz 100% grass fed Herefordshire beef burger, smoked bacon, Croxton mature cheddar cheese, Homemade burger sauce mixed leaf, plum tomato, toasted brioche bun served with fries + dressed leaves

Side Orders (v) (ve*) (gf*)

Skinny Fries 4.5 *with cheese* 5.5 | Traditional Chunky chips 5.5 *with cheese* 6.5 | Lightly spiced red cabbage 4.5
House salad 4.5 | Cornish buttered new potatoes 5.5 | Onion rings + roast garlic mayonnaise 5.5
Mixed seasonal green vegetables 4.5

Aubrey Allen Steaks

*One of best butchers in the country, awarded a Royal Warrant by the late Queen.
Chargrilled 28 day dry aged, 100% grass fed Herefordshire suckler herd beef*

8oz Sirloin (gf) 36

6oz Rump (gf) 27

Served with roasted plum tomato, flat mushrooms, rocket, fries or chunky chips

Add Green peppercorn sauce (gf) 3 OR Add Bordelaise sauce (gf) 3

Desserts

Tarte Tatin (v) (ve*) 10

Cinnamon apple tarte tatin, mince pie ice cream + rum toffee sauce
(Please allow 10m cooking time as cooked fresh to order)

Pear (v) 9.5

Pear and cinnamon milk tart, malted milk ice cream

Carrot Cake (v) 10

Ginger crèmeux, carrot cake sponge, poached raspberries, spiced raspberry sorbet

Soufflé (v) (gf) 11

Mandarin orange souffle, burnt orange compote, clotted cream + orange ice cream, salted dark chocolate sauce
(Please allow 10m cooking time as cooked fresh to order)

Chocolate (v) (gf) 12

Milk chocolate mousse, cranberry white chocolate + pistachio tiffin, whiskey gel, chocolate brownie bites

Baileys Affogato (v) (gf) 10.5

Double espresso, Baileys Irish liqueur, vanilla ice cream

Homemade Ice Cream (v) (ve*) (gf*) 8.5

Please select three from;

Festive: Mince Pie • Dark Chocolate Gingerbread • Clotted Cream + Orange • Malted Milk • Spiced Raspberry Sorbet

Traditional: Swiss Chocolate • Vanilla • Strawberry

Three British Cheeses (v*) (gf*) 13

Served with spiced apple chutney, grapes + biscuits

Choice of three from: **Butlers Secret Extra Mature Cheddar • Oxfordshire Blue • West Country Brie**

• **Cotswolds Cerney Ash Goats**

Coffee & Petit Fours (v*) (gf*) 5.5

Port- 50ml

Taylors 10-year Tawny 9.7 • Taylors 20-year Tawny 10.4 • Taylors LBV 7.55 • Dows Fine Ruby 6

Dessert Wine

	100ml	Bottle
Sauternes, Grand Jauga, France	9	33 (37.5cl)
Sauvignon Blanc, Errázuriz Late Harvest, Chile	8.4	31 (37.5cl)
Vin Santo del Chianti Serelle, Ruffino, Toscana,	13.5	50 (37.5cl)

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available.

****Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances****

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill