



Refreshers

British Royale, Aperol Spritz or why not try
a pint of Game of Stones ... the perfectly
refreshing start to your meal.

Nibbles

Rustic breads and olives - v 4.75
Honey and sesame bacon wrapped sausages - 5.50
Charred cauliflower in a hot chilli sauce - vg 4.75

To Start

Soup of the day with a warm mini loaf - v 6.25
Roast pear wrapped in Prosciutto ham with burrata and pomegranate molasses - 6.75
Severn and Wye Oak smoked salmon on a spring onion rösti with capers, lemon and watercress oil - 8.75
Tandoori spiced scallops with pickled cucumber, toasted almonds and mint dressing - 10.50
Wild game, pancetta and prune terrine with sourdough toast and fig relish - 8.25
Spinach, walnut and Stilton tart on creamed leeks - v 6.75

To Follow

Slow-cooked venison, wild mushroom & celeriac suet pudding with roasted baby carrots, creamed potato - 16.95
8oz Walter Rose rib-eye steak served with slow-roasted tomato, mushrooms, dressed salad and chips - 23.95
Pan-fried monkfish, sauté potatoes and black truffle cabbage cream - 18.95
Braised shoulder of lamb, lamb cutlet and faggot with dauphinoise potatoes, wilted greens and a mint jus - 18.50
Tagliatelle tossed in a creamy lobster, crayfish and dill sauce served with roasted fennel and parmesan crisp - 13.95
Slow-roasted belly of pork and crackling with dauphinoise potato, winter greens, apple purée and cider jus - 16.95
Roasted cauliflower and potato curry served with brown rice, chapati and coconut raita - vg 11.95

Room for a little more? Try our side dishes...

Triple cooked chips - v 3.75
Creamy cabbabge and pancetta - 3.75
Cauliflower cheese - v 4.25

Rocket, sun-kissed tomato & garlic crouton salad - v 4.25
Seasonal vegetables - v 3.75
Honey sesame roasted carrots - v 3.75

To Finish

Choose 3 scoops from our selection of dairy ice-cream and sorbet - please ask us for more details - v 6.75
Pear tarte tatin with vanilla ice- cream - v 6.75
Coffee panna cotta with hazelnut praline - 6.75
Gin and rhubarb cheesecake with ginger ice-cream - v 6.75
Homemade sticky toffee pudding with a rich toffee sauce and clotted cream - v 6.75
Dark chocolate and caramel torte with warm chocolate sauce and ice-cream - v 6.75

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.
Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking.
Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

