

Nibbles

Cold

Marinated Olives (v)(gfia) £3.50

Sundried Tomatoes (v)(gfia) £3.50

Chilled Garlic Mushrooms (v)(gfia) £3.50

Hot

Mini Potato Skins filled with Cheese & Spring Onion (v)(gfia) £4.00

Honey & Weighbridge ale glazed sausage, homemade chutney £4.50

Devilled Whitebait & Tartar Sauce (gfia) £5.95

Ideal to share

Assorted Bread Board (v)(gfia) £8.95

Olive oil, balsamic vinegar, marinated olives and seasoned butter

Cured Meat Platter (gfia) £18.50

Olives, artisan cheese, pickles, sundried tomatoes, toasted focaccia

Whole Baked Camembert (gfia) £12.50

Studded with chorizo, rosemary & garlic served with our in-house baked bread

Seafood Sharing Platter £18.50

Scottish smoked salmon, whitebait, fish fingers, crispy squid, crab mayonnaise, roasted lemon, toasted focaccia

Starters

Breaded Soft Shell Crab £8.25

Wasabi mayonnaise, chilli sauce, Asian salad rice noodles

Today's Soup (gfia) £6.50

Served with our in-house baked bread

Chorizo scotch egg £7.50

Homemade chutney, petit salad

Gin cured loch Duart salmon (gfia) £8.75

Avocado puree, radish, compressed cucumber, crème fraiche

Grilled Evesham Asparagus(v) (gfia) £8.00

Slow cooked hen's egg, chive hollandaise, toasted croutes

Smoked Wiltshire ham hock terrine (v)(gfia) £7.50

piccalilli, homemade chutney dressed watercress, toasted brioche

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

Main courses

Ballontine of free range chicken (gfia) £17.50

Stuffed with mushrooms & wild garlic, soft herb crust, ratatouillie, saffron fondant potato, wild garlic pesto, olive jus

Pan roasted Halibut (gfia) £24.50

Purple cauliflower, romanesco, charred fennel, cauliflower cheese bon bon and a Thai style broth

Smoked slow cooked oxtongue (gfia) £17.50

Beef featherblade tortellini, buttered peas, broad leaf spinach, asparagus, shimeji mushroom, beef jus

Rump of Welsh Lamb (gfia) £23.50

Sweetbreads, pearl barley, baby onions, charred lettuce, celeriac, lamb jus

Wild Mushroom & Courgette Pithivier (v) £15.75

Parsley mashed potato, seasonal vegetables, tomato coulis

Smoked Scottish Haddock Risotto (gfia) £18.50

Poached free range hens egg, citrus crème fraiche

Our Steaks

All our steaks are 28 day+ Himalayan salt dry aged English heritage beef

Fillet Steak 8oz (gfia) - £35.00

Sirloin Steak 10oz (gfia) - £27.00

Ribeye Steak 10oz (gfia) - £27.00

All steaks served with triple cooked chips, confit tomato, Portobello mushroom, dressed watercress and a choice of Peppercorn, Béarnaise or Diane sauce.

Side Orders £3.95

Crispy skin on fries (v)(gfia)

Triple cooked chips, (v)(gfia)

Seasonal vegetable panache (v)(gfia)

honey & smoked paprika roasted parsnips (v)(gfia)

Sautéed heritage potatoes (v)(gfia)

House salad (v)(gfia)

Crispy bacon & truffle oil mac n cheese

Vegan Menu & Daily Specials also available

Please ask a member of the team for details

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