

STARTERS

Soup of the Day	6
Bread & butter (Ve) (GF*)	
Chilli & Garlic King Prawns	8.5
Garlic butter with baked house bread (GF*)	
Spinach & Red Leicester Croquette	7
Tangy tomato chutney (V)	
Sticky Pork Belly Burnt Ends	7.5
Smoked sauce (GF)	
Creamy Wild Mushrooms	7
Toasted ciabatta (GF*) (Ve)	
Crispy Buffalo Chicken Wings	Sml: 7 Lrg: 13
Choose a sauce: salt & pepper, sriracha chilli or honeyed BBQ (GF)	

SHARERS

Charcuterie Platter	14
Chef's selection of cured meats, pickles, dipping oil & baked bread	
Rosemary & Garlic Baked Camembert	9
Red onion chutney & toasted bread (V) (GF*)	
Sun-dried Tomato & Red Pepper Hummus	7
Nut & herb crust, grilled pitta & dipping oil (Ve) (GF*)	
Baked House Bread & Olives	
Virgin olive oil & aged balsamic vinegar (Ve*) (GF*)	

ROASTS

Served with roasted thyme & rosemary potatoes, panache of veg, maple-roast carrots & parsnips, Yorkshire pudding & lashings of gravy

Roasted Beef Strip Loin	15.5
Celeriac puree	
Pork Loin & Crackling	13.95
Apple puree	
Free Range Chicken Supreme	13.95
Pea puree	
Roast Veggie Wellington	12.95
Beetroot puree (Ve)	
Children's Roast	7.95
Half portion of any of the above	

MAINS

Pulled Ox Cheek Burger	14.50
Herfordshire Hop cheddar, brioche bun & beef dripping jus & fries	
Crispy Buttermilk Chicken Burger	14
Marinated chicken breast in southern coating, gem lettuce, onion ring, honey & mustard slaw & fries	
Vegan Quarter Pounder	14
Brioche bun, rich tomato salsa, vegan cheese & fries (GF*) (Ve)	
Smoked Salmon Tagliatelle	14.50
Prawns, scallops, peas & crème fraiche sauce	
Ginger Beer Battered Catch of the Day	14.50
Chips, marrowfat peas & chunky tartare	
Vegan Lentil Shepherd's Pie	13.5
Hearty veggie pie & seasonal greens (Ve) (GF)	

DESSERTS

Orange & Chocolate Tart	6.75
Salted popcorn & Chantilly cream (V)(Ve*)	
Spiced Apple Crumble	6.75
Vanilla ice cream (V)	
Champagne Torte	6.75
Orange sorbet (V)	
Baked New York Style Cheesecake	6.75
Blackberry compote (Ve) (GF)	
English Cheese Selection	6.75
Crackers, quince jelly & grapes (V)	
Trio of Selected Ice Creams & Sorbets	3.5
Wafer, strawberry or chocolate sauce. please ask your server for flavours (V) (GF*)	

SIDES

Cauliflower Cheese (V)	3.5
Roasted Potatoes (Ve) (GF)	3.5
Panache of Vegetables (Ve) (GF)	3.5
Sage & Onion Stuffing (V)	3.5

An optional 10% service charge will be added to your bill, this goes directly to the team, please let us know of any dietary or allergy requirements at the time of ordering.

(V): Vegetarian (Ve): Vegan (GF): Gluten Free (*): Option Available