

Starters

To share: House marinated olives with selection of fresh bread (v, ve)	£ 5.50 pp
Market fresh Soup with bloomer bread	£ 5.90
Classic Prawn cocktail with buttered wholemeal bread	£ 6.80
Homemade chicken liver Pate with onion marmalade, toasted sourdough	£ 6.80
Mixed roasted beets with feta, pickled walnuts, mixed leaves (v, GF)	£ 6.80
Roasted Basa fillet with fennel, mint, chilli and lime dressing	£ 6.80

Main Courses

Honey Maple glazed duck breast	£ 21.50
- pickled carrots, spring onions, salad leaves, cucumber and sesame seed dressing (GF)	
Braised Herefordshire beef cheeks	£ 16.90
- creamed potatoes, fine green beans, jus	
Buttermilk chicken schnitzel	£ 14.90
- garlic and parsley butter, rocket, parmesan fries	
Baked Salmon fillet	£ 21.00
- With ratatouille and basil pesto (GF)	
Wild mushroom Gnocchi	£ 16.00
- with garlic thyme and truffle butter (v, GF)	
Grilled herb marinated halloumi	£ 14.90
- harissa roasted aubergines, courgette and peppers, Tapenade dressing (v, GF)	
8oz Herefordshire Sirloin steak	£ 23.70
- Beer battered onion rings, roasted herb tomato, portobello mushroom, watercress, chips.	

Sides £4.50

Bowl of Chips	Baked cauliflower cheese
Minted New potatoes	Buttered spinach with pine nuts
Sweet potato fries	Garlic Bread
Beer battered onion rings	Cheesy Garlic Bread
House salad	Corn on a cob with honey butter