

Starters

Homemade soup of the day (GF minus croutons)	£6.25
Pan fried scallops, pea puree, chorizo, quails egg, red amaranth (GF)	£9.50
Citrus glazed mackerel, beetroot, horseradish, toasted almonds (GF)	£7.50
Crispy Ragstone, tomato and chilli salsa, baby rocket salad	£6.95
Venison and black pudding scotch egg, celeriac remoulade	£7.95
Ham hock terrine, pineapple chutney, straw potatoes (GF)	£7.25

Mains

Fillet of Herefordshire beef, textures of carrots, dauphinoise potatoes, Madeira jus (GF)	£25.00
Slow roasted belly pork, wholegrain mustard mashed potato, savoy cabbage, cider jus (GF)	£19.00
Pan roasted rump of lamb, ratatouille, olive tapenade, fondant potato, sauce viege (GF)	£22.00
Pan roasted sea bass, olive, sesame seed and chive crust, mussels and clams, saffron potatoes, dill oil (GF)	£18.25
Sun blushed tomato, mozzarella and basil arancini, cheese fondue, rocket salad	£16.50
Herefordshire ribeye steak, slow roast mushrooms, confit plum tomatoes, truffle fries, garlic butter (GF)	£22.00

For that special occasion by prior arrangement our Head Chef Rachael Williams will create a seven-course tasting menu designed for all persons dining on your table for £52.50 per person
GF – Gluten Free, please advise us on your choice

All dishes are served as a complete meal. Should you require additional vegetables or potatoes these are available on request with a supplement of £2.75 per dish. All our meat is served medium rare, please advise if you would prefer your meat cooked longer. All produce used in the kitchen is Traceable. Please ask for alternative vegetarian options or any dietary requests. Fresh fish of your choice available with 24-hour notice.