

Starters

Homemade soup of the day	£6.25
Pan fried pigeon breast, pearl barley, wild mushrooms, black pudding crumb <i>(GF minus black pudding)</i>	£8.25
Wholegrain mustard pannacotta, pickled beetroot, Dorstone goats cheese (GF)	£6.95
Gin & tonic cured salmon, saffron mayonnaise, squid ink toast <i>(GF minus toast)</i>	£7.50
Ham hock terrine, toasted brioche, winter slaw <i>(GF minus Toast)</i>	£7.25

Mains

Slow roast belly pork, celeriac and pear gratin, celeriac puree, cider jus (GF)	£19.00
Pan roasted cod, caper and almond noisette, pak choi, chestnut mushroom (GF)	£20.00
Fillet of Hereford beef, piccalo parsnips, parsnip puree, cavolo nero, jus (GF)	£26.50
Roasted squash and feta tagliatelle, toasted pumpkin seeds, rocket pesto	£16.50
Pan roasted rump of lamb, braised lamb croquette, bubble and squeak, lamb jus	£24.00
Herefordshire rib-eye steak, chunky fries, slow roast tomato and mushroom, Café de Paris butter (GF)	£24.00

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.