



Nibbles...

Homemade Focaccia- olive oil & balsamic (VE) £6

Marinated Olives (Ve) £6

Chipolata- honey, wholegrain, spring onion (GF) £8

Croquettes- leek, ham, smoked cheddar (GF) £9

To Start...

Scotch Egg- Herefordshire apple ketchup, pear, radish (GF) £12

Hoisin Pork Belly- spring onion, radish, sesame (GF) £12

Wye Valley Asparagus- crispy poached egg, hollandaise sauce (V) £14

Homemade Soup of the Day- garlic croutons, toasted sourdough (V) £12

The Main Event...

Herb Crusted Rump of Lamb- sautéed potato, buttered spring cabbage, mint pea, squash puree, jus (GF*) £32

Buttermilk Chicken Breast- fondant potato, purple sprouting, pancetta, garlic & parmesan sauce (GF) £28

Baked Hake- saffron potato, local asparagus, tomato & caper butter sauce (GF) £26

Spring Squash & Sweet Potato Linguini- roasted garlic, chickpea, tarragon (VE) £24

On The Side...

Parmesan & Chive Fries- truffle aioli (GF) £9

Fries (GF), (VE) £5

Charred Broccoli, Honey Glazed Chantenay Carrots (GF), (VE) £7

Rainbow salad (GF), (VE) £6

Please advise us on any other dietary requirements and ask your server for further information

(V) vegetarian, (VE) vegan, (GF) gluten free (GF-A) gluten free available