

Our Local Suppliers

Hollowdene Hens – Eggs

Corbetts – Meats + Game

Severn + Wye Smoked Fish – Kippers, Haddock + Smoked Salmon

Kingfisher Brixham – Fish

Neil France – Fruit + Vegetables

Lillet Rose Spritz
Lillet Rose, Strawberry,
Prosecco
£9.5

White Negroni
Gin, Martini Bianco, Suze
£9.5

With Our Bread

Arancini Of The Day
£7

Olives + Almonds
£5.5

Croquette Of The Day
£8.5

Starters

Asparagus V, GF*
Brown Butter Hollandaise ~ Poached Egg ~ Parma Ham **£11**

Pan Fried Scallops GF, P*
Celeriac ~ Apple ~ Pea ~ Pancetta ~ Cauliflower **£14**

Beef Ravioli
Marinara Sauce ~ Parmesan ~ Basil Oil **£9**

Cullen Skink P, GF*
Smoked Haddock ~ Leek + Potato Veloute ~ Peas ~ Fish Skin Cracker **£9**

Chicken + Black Pudding Terrine GF*, DF*
Piccalilli ~ Hazelnut Snow ~ Sherry Vinegar Caramel ~ Chicken Skin **£11**

Carrot Bhajis V, VG, DF
Carrot Velouté ~ Pickled Carrot ~ Lentils **£8**

Mains

Lamb
Lamb Rack ~ Lamb Kromeski ~ Mini Shepherd's Pie
Salsify ~ Wild Garlic & Pea Ketchup ~ Mint Sauce **£30**

Hake
Curried Haricot Beans ~ Butternut Squash ~ Pickled Cauliflower + Fennel Slaw **£23**

Duck Breast DF*, GF
Hasselback potato ~ Blackberry ~ Almond ~ Carrot ~ Cavolo **£22**

Herb Gnocchi VG, V, DF
Artichoke + Pine Nut Cream ~ Mushroom ~ Kale **£18**

Cauliflower Steak VG, V, GF, DF, GF
White Bean Hummus ~ Chimichurri ~ Crispy Onion **£16**

Shropshire Hand Rolled Rib Eye DF*, GF
Triple Cooked Chips ~ Tomato + Mushroom **£34**

Sauces £3.50
Peppercorn Sauce
Blue Cheese Sauce

Sides All £4.50 Each

Curried Haricot Beans ~ Fennel & Cauliflower Slaw
Triple Cooked Chips ~ Rosemary + Thyme Salt
Seasonal Greens ~ Almonds
L+P House Salad

Desserts

Vanilla Pannacotta
Strawberry ~ Granola ~ Basil **£8**

Baked Alaska V
Pistachio + Lemon Drizzle ~ Raspberry Ice Cream ~
Meringue ~ Thyme Syrup ~ Lemon Bahm **£9**

Roasted Pineapple VG, DF, GF, V
Coconut Mousse ~ Lime ~ Toasted Coconut **£9**

Chocolate + Blood Orange Eclair V
Blood Orange Mousse ~ Sesame Tuile ~ Hazelnut **£10**

Appleyard's Four Cheese Board
Frozen Grapes ~ House Chutney ~ Lavoche ~ Mixed Nuts ~ Honey Butter **£13**

Desserts Cocktails

La Mandorla
Whiskey ~ Orgeat ~ Angostura Bitters

Orange Brulée
Grand Marnier ~ Cognac ~ Amaretto

Gold Rush
Bourbon ~ Lemon ~ Honey

~All £9.50 Each~

After Dinner Liqueur Coffee

Café Framboise
Café Nocciola
Irish Coffee
Baileys Coffee
From £6.00

A Discretionary Service Charge Of 10% Will Be Added To The Final Bill.
Please Declare Any Allergies And Intolerances Upon Ordering.
All dishes are subject to change and availability.