

For The Table

Marinated Olives Artichoke Crisps 5 Pork Puffs **DF GF** Smoked Paprika 5.5 Crispy Whitebait **DF** Wild Garlic Emulsion 7

Starters

Grilled Asparagus **GF*** Citrus Crème Fraîche, Cured Egg Yolk, Hazelnut 10 Pan Roasted Scallops **GF** Buttered Leeks, Compressed Apple, Cider Beurre Blanc, Dill Oil 14.5

Beetroot Tart Heritage Beetroot, Cheese Sablés, Goats Cheese 11.5 Chicken Liver Parfait **GF*** Red Onion Chutney, Chicken Fat Brioche, Poultry Jelly 9

Pea Velouté **GF* DF* VG*** Smoked Eel, Blue Cheese + Ham Hock Tortellini, Confit Orange 9.5

Chefs Mains

Treacle Glazed Pork Fillet **GF* DF*** Rhubarb Ketchup, Spiced Shoulder Croquette, Parsley Emulsion, Crackling, Pork Sauce 28

Pan Roasted Trout **GF** Jersey Royal Potatoes, Beurre Blanc, Pickled Cucumber, Seaweed 26

Potato + Black Truffle Tortellini **DF*** Parmesan Foam, Egg Yolk 21

Slow Cooked Duck Breast **GF*** Chou Farci, Caramelised Cauliflower, Dauphinoise, Watercress, Red Wine Jus 30

Duo of Lamb **GF DF*** Lamb Cannon, Crispy Lamb Belly, Pommes Anna, Wild Garlic, Lamb Jus Wye Valley Asparagus, Whipped Ewe's Curd 32 **Seasonal Favourite**

Catch Of The Day
Please Ask Your Server

Classics

Local Ale Battered Fish **DF* GF*** Pea + Mint Crush, Tartar, Butter Curry Sauce, Burnt Lemon, Triple Cooked Chips 21 10oz Sirloin **GF DF*** 32 10oz Ribeye **GF DF*** 36

Pie Of The Day Pomme Purée, Seasonal Greens 22 Triple Cooked Chips, Roasted Portobello Mushroom, Bordelaise Butter, Onion Ring, Mixed Leaf Salad Add Blue Cheese Or Peppercorn Sauce +£3.5 Each

Beef Wellington (for two) Served Pink Pomme Purée, Triple Cooked Chips, Honey Roasted Carrot, Bordelaise Butter, Seasonal Greens, Red Wine Jus 85

On The Side

4.5 Each

+ Buttered Seasonal Greens + Triple Cooked Chips + Truffle £2
+ Honey Glazed Carrots + Minted Potatoes

GF Gluten Free **GF*** Gluten Free Alternative **DF** Dairy Free **DF*** Dairy Free Alternative

Desserts

Hazelnut Choux Bun Praline, Creme Patisserie, Craquelin 9 Dark Chocolate Fondant Cocoa Nib, Coconut Sorbet 10.5

Strawberry Mille Feuille Mascarpone, Strawberry + Champagne Sorbet 10.5 Harvey + Brockless Cheeseboard **GF*** Compressed Celery, Quince, Crackers 14

Vanilla Crème Brûlée **GF** Rosemary, Shortbread 10

Vegetarian + Vegan

Starters

Wild Mushroom Parfait **VG GF** Sourdough, Truffle Oil 7.5
Grilled Asparagus **GF*** Citrus Crème Fraîche, Cured Egg Yolk, Hazelnut 10
Pea Velouté **VG*** Confit Orange, Pickled Garlic 9.5

Mains

Potato + Black Truffle Tortellini **DF*** Parmesan Foam 21
Butternut Squash + Sage Risotto **VG GF** Crispy Sage, Toasted Pumpkin Seeds 20
Charred Cauliflower **VG GF** Romesco Sauce, Golden Raisin, Pine Nuts 18

Desserts

Chocolate Mousse **VG GF** Black Cherry, Chocolate Soil 8
Coconut Panna Cotta **VG GF** Lime, Raspberry 7.5
Harvey And Brockless Cheeseboard **V GF*** Compressed Celery, Quince, Crackers 14

Dessert Cocktails



Orange Brûlée Grand Marnier, Cognac, Amaretto 10.5



Baileys Espresso Martini Vodka, Kahlúa, Baileys, Espresso 10.5



Irish Coffee 7.5
Double Espresso, Sugar, Cream
Choose Your Liquor:
Baileys, Amaretto, Irish Whiskey
Bumbu Cream

Stay.
Dine.
Celebrate.

Please Declare Any Allergies + Intolerances Upon Ordering. A Discretionary 10% Service Charge Will Be Added To Your Bill.