

STARTER

Melting camembert drizzled in rosemary & truffle oil, with homemade chutney and crusty bread (to share) £15.00

Homemade chicken liver & bacon pate served with toasted granary bread (can be GF) £9.00

Butternut squash & ginger soup served with crusty bread (V) (DF) (VE) (Can be GF) £7.00

Scallops wrapped in bacon with a lemon & coriander dressing (Can be GF) £13.50

Grilled flat mushrooms with courgette, pepper & stilton (V) (Can be VE) (GF) £8.50

MAIN COURSE

8 oz Herefordshire fillet steak tomato, roasted mushroom, and fries (Can be GF) £32.00 – add on a sauce for £4.00 peppercorn or stilton.

Rack of lamb (GF) £27.00 new potatoes, mixed vegetables, minted gravy

Parmesan crusted swordfish (can be GF) £21.00 with roasted vegetables

Panfried duck breast (GF) £25.00 with rich plum sauce, new potatoes & seasonal vegetables

Thai green vegetable curry (VG) £19.00 with basmati rice & poppadom

DESSERT

Chocolate and Cointreau mousse (GF) £8.00

Strawberry Eton-mess (GF) £8.00

Mango and passionfruit torte £8.00

Locally sourced cheese board with grapes, chutney and crackers £10.00

Raspberry and frangipane tart (contains nuts) £8.00

Petit fours tea or coffee

Booking essential, subject to availability, please telephone 01531 660 626 to book.