

GRAZING

- Marinated Olives
- Warm sourdough with tetbury butter, oil & balsamic
- Crispy crackling sticks, sticky toffee apple jam
- Smoked paprika hummus, warm pitta sticks.

STARTERS

- POPPED CORN** Sweet potato & corn velouté, cep popped maize, harissa oil.
- STICKY SHIN** Braised shin of beef bon bons with a polenta crust, asian salad, sticky miso bbq dip.
- G&T SALMON** Bristol gin cured salmon, beetroot textures, scorched cucumber, tonic compressed tomatoes, polenta bread.
- OUR CAESAR** Smoked chicken, pancetta, crispy gem, endive, hazelnuts, soft boiled free-range egg, parmigiano, dressing.
- SCALLOPS** - Seared scallops, cauliflower cheese purée, crispy shallot rings, lardons, wild herbs

MAIN COURSE

- COTSWOLD LAMB RUMP** Heirloom purple potato textures, garden pea gel, charred leeks, heritage carrots, jus.
- BREAM** Guilt-head bream, cockle popcorn, samphire, beetroot gnocchi, Champagne and tarragon sauce.
- A HEN DO** Charred Organic Chicken breast, hasselback potato, burnt shallots, asparagus, bread sauce, lemon & rosemary oil.
- PORK PLANK** Seared loin, pressed belly, crispy skin, pigs cheek bon bon, rosemary & parmesan polenta, warm baby spinach & carrot salad, smoked paprika dressing.
- WHAT THE DUCK** Roasted breast of duck, local honey glazed parsnip purée, bean cassoulet, confit potatoes.
- TART(V)** - Warm confit carrot, caramelised onion & goats cheese custard tart, asparagus, polenta fries.

SIDES

- Triple cooked chips | Seasonal roasted vegetables | House salad | Truffle Mac 'n' cheese

DESSERTS

- White chocolate pannacotta, poached rhubarb, orange sorbet, candied pistachio.
- Blueberry & almond cake, sticky honey & blueberry in a frangipane tart, granola crumble, vanilla bean ice cream.
- Strawberries & cream, chantilly cream, compressed strawberries, meringue shards.
- Selection of local cheeses, frozen grapes, baked crackers and chutney.

3.95
3.95
3.95
3.85

6.95
8.90
8.95
8.90
11.90

18.50
17.70
16.20

18.20
22.50
15.50

2.95

7.50
7.50
7.50
8.20

BRUNCHFAST

Served from 11:00 - 15:00pm Daily

- THE FULL KITCHEN** 2 rashers of dry aged bacon, 2 luxury sausages, free-range eggs, butter roasted mushrooms, plum tomato, heinz baked beans, chunky sourdough, Netherend farm butter. **14.95**
- YOGHURT BOWL** Creamy local yoghurt topped with fresh berries, coulis, homemade granola & super seeds. **8.95**
- OUR EGGS** Perfectly poached free-range eggs topped with velvety rich hollandaise sauce, toasted bottom oven baked muffins. **8.95**
- ADD CRISPY BACON +** **1.80**
- ADD SMOKED SALMON +** **2.50**

THE GRILL

OUR BURGER

Handmade Herefordshire beef burger, crispy bacon, american cheese, smoked bbq mayo, crisp gem, pickle, brioche bun, house slaw & fries
15.00

SIRLOIN 227G

30 day aged Herefordshire beef, roasted field mushroom & plum tomato, triple cooked chips.
23.80
(best served med rare)
add a peppercorn sauce
1.95

FILLET OF BEEF

227g fillet of beef, Roasted field mushroom, plum tomato, triple cooked chips
28.50
(best served med rare)
add a bordelaise sauce
1.95



Fancy a
COCKTAIL

FARM MOJITO

Blueberry, apple, white rum, fresh mint with sugars and bitters served over crushed ice.
7.50

EARL GREY & WHITE PEACH BELLINI

Earl grey, white peach purée, prosecco
7.50

PORN STAR MARTINI

Passionfruit, lime, vodka, prosecco shot
7.50

ESPRESSO MARTINI

Vodka, coffee liqueur, shot of espresso, fresh coffee beans.
7.50

Afternoon Tea

Served from 12:00 - 16:30pm Daily

- A selection of freshly cut sandwiches.
- Roasted red pepper & goats cheese tart
- Fluffy & warm scones with clotted cream & strawberry jam
- Blueberry & almond tart
- Green tea & chocolate delicé
- Gooey chocolate brownie
- Choice of tea or freshly ground coffee
- £17.00pp**

ADD CHAMPAGNE + £7