



Starters

Soup of the Day with Fresh-baked Bread (V)	4.95
Home-baked Bread and Olives (V)	5.95
Locally Cured and Treacle- Cured Salmon, Ginger Purée, Rocket & Quinoa Salad	7.50
Ham Hock Terrine, Piccalilli, Leaves, Toast	6.95
Ragstone Goat's Cheese Tart, Mixed Leaves (V)	7.00

Mains

Sesame and Soy Glazed Fillet of Salmon, Cauliflower Purée, Garlic Roasted Seasonal Vegetables	15.50
Rump of Wye Valley Organic Beef, Roast Tomato, Thyme and Perl Las Butter, Leaves, Triple-cooked Chips	21.50
Parma Ham and Perl La Chicken Supreme, Crushed Potatoes, Seasonal Vegetables, Chicken Jus	15.95
Marmalade-glazed Leg of Lamb, Bubble and Squeak, Seasonal Vegetables, Red Wine Jus	17.50
Pork Chop and Black Pudding, Creamy Clapshot, Seasonal Vegetables, Cider Jus	15.95
Wilted Greens, Sun Blushed Tomatoes and Ricotta Roulade, New Potatoes, Seasonal Vegetables (V)	12.50

Sides

New Potatoes. Triple-cooked Chips. Home-baked Bread	2.75
Mixed Seasonal Vegetables	3.75
Mixed Salad. Rocket and Parmesan	3.95

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.

Everything is freshly cooked and some main courses may take up to 30 minutes to serve. If you are time limited, please check with your server. 09/03/2016