

STARTERS

- Homemade Soup of the day - £5.95
Mixed marinated olives, sun blushed tomatoes & feta (v, GF) - £4.75
Butterbean chive dip with crostini (V) – £3.95
Olive tapenade with crostini - £4.25
Baked brie, onion rum & fig tartlet Served on a bed of rocket salad (V) - £6.25
Salt & pepper squid served with grilled lime, dressed leaves & sweet chilli sauce - £7.50
Sauté of wild mushrooms, garlic and tarragon on a toasted focaccia with vegetarian parmesan shaving (V) -£7.25
Smoked fish parfait with a horseradish crème fraiche served with Melba toast- £7.95

MAINS

- Roasts of the day served with roast potatoes, vegetables and a Yorkshire pudding
Herefordshire beef (GF) - £14.95/ £8.95
Pork - £14.95/£8.95
Turkey (GF) - £14.9/£8.95
Vegetarian Pie of the day -£13.75(V)
Honey glazed ham with eggs, vine tomatoes and chunky chips (GF) - £12.50
Roasted squash, beetroot, goats cheese & pine nut salad with a garlic rosemary dressing (V) - £11.95
Battered fish of the day with chunky chips, mushy peas and tartare sauce (GF) - £12.95/£7.50
Burger topped with bacon & cheddar on a toasted bun, with onion relish,
Baby gem, tomato, onion rings & chunky chips - £12.75
Free range grilled Chicken Caesar salad with crispy pancetta, shaved parmesan anchovies and croutons - £12.75
Butternut squash, sage and pine nut risotto with blue cheese and shaved vegetarian parmesan-(V)-£11.95
Red lentil, green bean, cauliflower & saffron biryani (v) - £12.95

PUDDINGS

- All at £5.95 each*
Baked vanilla cheesecake & berry compote (GF)
Crème brulée with Morello cherries and cinnamon spice shortbread biscuits (GF)
Spiced winter fruit jelly topped with vanilla panna cotta (GF)
Sticky toffee pudding served with vanilla ice cream
Lemon posset served with shortcake biscuits
A selection of Marshfield farm ice creams
(Please ask a team member for today's flavours)
Selection of local cheese with assorted biscuits, apple, grapes, celery & chutney - £7.50