



2 Course £26 / 3 Course £32

Starters -

Soup of the day Homemade bread & artisan butter (GFA/LFA/V/VEA)

Bread selection Served with roasted garlic hummus and olive oil (GFA/LFA/V)

Beetroot cured salmon Celeriac remoulade, horseradish mayo

Mains –

Roast loin of Herefordshire pork Bramley apple sauce, roast potatoes, Yorkshire pudding, gravy (GFA)

Roasted leg of lamb Roast potatoes, Yorkshire pudding, gravy (GFA)

All the above served with seasonal vegetables

Catch of the day Minted new potatoes, green beans, lemon beurre blanc (GF) Chicken liver parfait Homemade bread, red onion marmalade (GFA)

Halloumi fries Sweet chilli sauce (V)

Roast topside of Herefordshire beef Roast potatoes, Yorkshire pudding, gravy (GFA)

Vegetable and lentil bake Roast potatoes, Yorkshire pudding, gravy (V,GFA,VE)

Pea and mint risotto Rocket, Grana Padano (V/VEA/GF)

Desserts -

Sticky toffee pudding Butterscotch sauce, clotted cream & shortbread crumble (V)

Chocolate marquise Chocolate orange crisp, orange sorbet (V)

Mango panna cotta Mango coulis, apple sorbet (V/GF) Vegan Eton Mess Fresh fruits (N/V/VE/GF)

Lemon posset Shortbread (V)

Homemade ice-creams & sorbets Three scoops of our homemade ice cream & sorbets (VEA/GF) Check with server for flavours.

Allergens

Any dish marked with a V is suitable for vegetarians. VE is vegan, VEA is vegan if amended, GF is gluten free, GFA is gluten free if amended, LF is lactose free, LFA is lactose free if amended, N means this dish contains nuts. Please be aware that we also have allergen sheets, so do not be afraid to ask.