**Lunch Menu**

12pm – 2.30pm

**Baguettes**

Cheese & Chutney, Cold beef & horseradish, Houmous & Avocado

ALL 6.5

Chicken & Bacon, Salmon & Cream Cheese ALL 7.50

Steak and single Gloucester 9

**Light Bites**

Chefs soup of the day , sourdough 5.5

Small Severn and Wye salmon salad 6.5

Fishcake and curried mayonnaise 6.5

Duck Egg Scotch Egg 7

Forrest meat platter 12

Meals

Handmade beef burger topped with bbq pulled beef shin, Hereford hop, spiced tomato chutney, triple cooked chips and pickled cabbage 14

Local Ale battered fish and chips, triple cooked chips, crushed peas, hot tartar 13

Smoked ham hock sausage roll, apple and prune ketchup, triple cooked chips and salad leaves 10

Roasted cauliflower steak, coriander, coconut, pine nuts, crispy wild rice & pak choi 15

Sides

Truffle and Harefield triple cooked chips 4.5 Handcut triple cooked chips 3.5

Walnut, apple and goats cheese salad 5 Bread, oil and balsamic 4

Desserts

Chocolate Brownie, vanilla ice cream or Sticky Toffee pudding, clotted cream 6.5

3 scoops ice cream 4

Tea from 1.80 Coffee from 1.80

**Set Lunchtime Menu**

Two Courses £16 Three Courses £19

Starters

Chefs Soup of the day

Fishcake and lightly curried mayonnaise

Severn and Wye Smoked Salmon salad

Main Course

Local Ale battered fish and chips with hot tartar and crushed peas

Ham hock sausage roll, apple and prune ketchup, triple cooked chips and salad garnish

Middlewhite pork loin, spiced cider sauce, mashed potato and tenderstem broccoli with toasted almonds

4oz handmade beef burger, cheese, pickled cabbage, tripple cooked chips and salad garnish

Dessert

Chocolate Brownie with vanilla ice cream

Ice cream selection or Affogato

Tea £1.80-£2.10 Coffee £1.80-£2.40