Evening Menu

**To Share**

A selection of Trealy Farm cured meats, warm sourdough, Severn cider vinegar 13

Oven-baked camembert, fig and red wine chutney and warm sourdough 12.5

**Starters**

Seared Scottish scallops, Yorkshire rhubarb and pancetta 10

Soup, toasted bread and Netherend farm butter 5.5

Duck egg scotch egg caramelised apple ketchup 7

Fresh sardines on toasted sourdough, home made tomato ketchup 7.5

Crispy whitebait, chervil mayo 5.5

Ham Hock Terrine, pickles, toasted sourdough 6.50

**Main Courses**

Local ale battered haddock, tripled cooked chips hot tartar crushed peas 13

Pie, mash and fresh vegetables, gravy 14.5

Longhorn beefburger, pulled bbq beef shin, Hereford hop cheese, spiced tomato chutney, pickled cabbage and triple cooked chips. 14.5

Handmade mushroom Taggliatelle, wild garlic, white wine, spring white truffle 16

Falafal burger, handcut triple cooked chips and garnish 12

Pan fried seabass, hassleback potato, Wye Valley Asparagus, fresh peas, hollandaise 18

Cod Cheek scampi, triple cooked chips, curry mayonnaise, salad 11

Apple, walnut and goats cheese salad 12

**Sides:**  Purple sprouting broccoli with toasted almonds 3.5

walnut apple and goats cheese salad 5 Triple cooked chips 3.5 Truffle and Haresfield chips 4.5

**Desserts**

all 7

**Sticky Toffee Pudding, candied pecans and clotted cream**

**Popcorn and sea-salt brulee, almond biscuit and blood orange granita**

**Coconut panna cotta with pineapple jam**

**Freshly baked tart (changes daily, please ask)**

**3 piece cheese selection and accompaniments 8.5 with Taylors Port 11**

**Dessert wine and post-prandial’s**

**Sauterns**

**Moscato Passito**

**Port**

**Remy Martin or Courvoisier**

**Baileys or Tia Maria**

**Amaretto**

**Coffee and home-made treat 3.5**

There is a variety of tea and coffee available from £1.80 – please ask