

Sunday Menu

7.7.19

STARTERS Each one £5.50

Chef's Soup of the day
Fishcake and lightly curried mayo
Severn and Wye Salmon Salad
2 Scallops; lime, mango and coriander dressed leaves
Lamb croquette with pepper sauce

Roasted Meats

60 day aged Longhorn Beef Sirloin with duck fat roast potatoes, seasonal vegetables, Yorkshire pudding and gravy. £14.50

Roasted Loin of Old Spot Pork, Bramley apple & organic cider sauce, duck fat roast potatoes, seasonal vegetables and gravy £13.50

Roasted free range chicken breast with duck fat roast potatoes, seasonal vegetables and gravy £12.50

Baked fish of the day, with white wine & parsley sauce, asparagus & greens, Jersey Royals £13

Roasted vegetable quinoa, topped with wild mushrooms & braised baby gem 12

Fish and Chips, peas and tartar 12

Hand made beef burger, tomato ketchup, gherkin, salad, mustard mayo, chips 14

Spiced roasted cauliflower, quinoa and pomegranate salad 13

Sides: All £3.50 Chips, Tiger fries, Fresh Veg. Yorkie (50p)

DESSERTS each one £5.50

Herefordshire Strawberries and cream Clotted or pouring or ice cream

Triple chocolate brownie, salted caramel ice cream

3 piece cheese & biscuits (supp + 1.50)

Sticky Toffee Pudding & ice cream

Chocolate profiterole slice and pouring cream

Affogato £4 Tipsy affogato £6