

Starters

Terrine of ham hock and chicken, Waldorf salad with treacle loaf

Ce, Gl, M, Mu, SD

Velouté of Jerusalem artichoke, white beans, cepe, crispy quail egg, artichoke crisps and winter truffle v

Ce, Gl, E, M

Severn and Wye smoked haddock, leek and potato cake, Black Bomber cheese rarebit,
poached Legbar hens' yolk

Gl, E, F, M, Mu

Beetroot panna cotta, hazelnut, goats' cheese, pickled pear, burnt orange, fennel pollen v

M, Nu, SD

Main Courses

Beef rump cap, triple cooked chips, parmesan and truffle, watercress and pickled shallot, crispy portobello mushroom, Paris butter (3.50 supplement)

Ce, Gl, E, M, Mu, SD

Plaice, cucumber sauce, brown shrimp, charred baby leeks, potato and tarragon dumplings

F, Ce, E, M, Mo, Cr

Truffled cauliflower, smoked cheese beignets, cepe, leek, mushroom ketchup, winter truffle v

Ce, E, M, Gl

Pork fillet, pork shoulder scrumpet, pearl barley, caramelised celeriac, celeriac choucroute

Ce, Gl, E, M, Mu, SD

Corn fed chicken, mushroom and chicken leg presse, smoked potato, kale, chanterelle mushrooms, onion purée, red wine tarragon sauce

Ce, Gl, E, M, SD

Desserts

Lemon and honey cake, fennel pollen and yoghurt sorbet, lemon curd, almond and honey tuiles

M, E, Nu, Gl

Dark chocolate and orange torte, aerated chocolate, orange crème diplomat,
chocolate feuilletine, crème fraîche ice cream

M, E, Gl

Cherry Bakewell crème brulee, cherry sorbet, almond Florentines

Nu, SD, E, M

Selection of ice creams, Belgian waffle, chocolate sauce

Gl, E, M

Platter of cheeses, savoury biscuits, grapes, celery, damson and sloe gin preserve
(3.50 supplement)

Ce, Gl, M, SD

LUNCH

Available 12.00pm – 2.00pm
Monday to Saturday
2 courses 18.95 | 3 courses 22.95

DINNER

Available 6.30pm – 9.00pm
Monday to Friday
2 courses 22.95 | 3 courses 27.95

ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish,
P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame,
SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard
V – Suitable for vegetarians