

NIBBLES

Olives Mixed Halkidiki & Kalamata olives £3.5 **v/ve/gf**

Smoked almonds £3.5 **v/ve/gf/n**

Salt & pepper peanuts £2.5 **v/ve/gf/n**

SHARING

Home-made bread marinated olives, local butter, olive oil & balsamic £5 **v/ve/gfa**

Baked camembert with honey & rosemary, onion chutney, crackers £10 **v**

Mezze platter with prosciutto, salami, halloumi fries, home-made bread, olives, olive oil & balsamic, local butter, rocket £9/£16

STARTERS

Soup of the day with rustic bread & local butter £5 **v/gfa**

Smoked mackerel pate Melba toast, red cabbage & horseradish slaw £6.5

Baked crottin goats cheese chargrilled marinated vegetables, croute, balsamic reduction £6 **v/gfa**

Halloumi fries basil mayo dip, herbed green salad £6.5 **v**

Tomato & prosciutto bruschetta mozzarella, basil, olive oil & balsamic reduction £7.5

MAINS

Herefordshire beef burger toasted brioche bun, bacon, cheddar, red cabbage & horseradish slaw, chips £11.5

8oz Beef rump steak chips, beef tomato, stilton rarebit, rocket £17 *add red wine jus or peppercorn sauce - £2*

Red wine marinated loin of pork braised red cabbage, duck fat fondant potato, onion puree, red wine jus £15.5 **gf**

Slow cooked braised blade of beef roast garlic mash potato, baby carrots, wilted spinach, red wine jus £16 **gf**

Roast tandoori spiced local chicken bombay potato, spinach, cucumber & mint riata, coriander £14.5 **gf**

Beer battered haddock fillet chips, garden peas, tartare sauce, lemon, pea shoots £12.5

Salmon fishcakes wilted spinach, poached free range egg, green beans, whole grain mustard sauce £11.5

Pan fried hake fillet herb crust, crushed potatoes, butter leeks, mussel veloute £15.5

Vegetable falafels tahini sauce, pickled carrots & coriander salad £11 **v/ve/gf**

Beetroot risotto goat's cheese, walnut & rocket pesto £11.5 **v/vea/gf/n**

Mushroom & tarragon penne pasta white wine cream sauce, rocket & parmesan salad £7.5 **v**

A BIT ON THE SIDE all £2.5

Seasonal house salad **v/ve/gf**, rocket & parmesan salad **v/gf**, mushrooms in garlic butter **v/gf**, rustic chips **v/ve/gf**,

beer battered onion rings **v**, new potatoes with herb butter **v/gf**, roast baby carrots & cumin **v/ve/gf**,

honey roast baby parsnips **v/gf**

MENU SERVED

Monday–Thursday: 6-9pm

Friday–Sunday: 5-9pm

ALLERGENS

Any dishes marked with a **v** are vegetarian, **ve** is vegan, **vea** is vegan if amended, **gf** is gluten free, **gfa** is gluten free if amended, **n** means dish contains nuts
Please be aware we do have allergen sheets so don't be afraid to ask us.