

## Starters

<b>Soup of the Day, Artisan Bread</b>	5.75
<b>Olives, Balsamic, Artisan Bread</b>	4.15
<b>Fresh Mussels Broome Farm Cider Sauce</b>	
Ample 6.15      Generous 9.95	
<b>Tomato, Mozzarella, Red Onion Galette</b>	5.45
<i>Puff Pastry, Pesto</i>	

<b>Fig, Goat's Cheese, Parma Ham Salad</b>	5.45
<i>Balsamic Dressing</i>	
<b>Pan Seared Pigeon Breast</b>	6.45
<i>Celeriac and Walnut Salad, Marinated Sultanas</i>	
<b>Tempura Battered Squid</b>	5.45
<i>Lime Aioli, Dressed Leaves</i>	

## Sharing Boards

### ANTI PASTI BOARD

AMPLE 8.45    GENEROUS 11.95

*Artichokes, Blush Tomato, Olives, Parma Ham, Pastrami, Stuffed Peppers, Fried Halloumi, Crostini*

### BAKED CAMEMBERT

10.95

*Pickles, Red Onion Marmalade, Dressed Leaves, Crostini*

### FISH PLATTER

14.95

*Cod Cheeks, Potted Chilli Prawns, Calamari, Mussels, Smoked Salmon, Lime Aioli, Artisan Bread*

## Mains

**Beer Battered Fish** 12.25  
*Mint Crushed Peas, Tartare Sauce, Triple Cooked Chips*

**Slow Roasted Pork Belly** 14.95  
*Celeriac and Sage Mash, Sautéed Hispi Cabbage, Cider Jus*

**Home-made Pie of the Day** 12.25  
*Puff Pastry Top, Greens, Triple Cooked Chips*

**Stuffed Breast of Lamb** 15.95  
*Apricot, Sun-Dried Tomato and Sage Stuffing, Green Beans, Roasted Garlic Mash, Rosemary Jus*

**Israeli Couscous Salad** 11.95  
*Peppers, Butternut Squash, Sweet Potato, Coriander and Mint, Pomegranate Dressing*

**Herefordshire Beef Burger** 12.95  
*Brioche Bun, Salad, Bacon, Mustard Mayonnaise, Hereford Hop Cheese, Onion Rings, Red Onion Marmalade, Triple Cooked Chips*

**Gratinated Gnocchi** 11.95  
*Shallot, White Wine, Wilted Spinach and Parmesan Cream Sauce, Rocket and Pine Nut Salad*

**8oz Local Hand Cut Sirloin Steak** 17.95  
*Plum Tomato, Mushroom, Onion Rings and Triple Cooked Chips, Dressed Watercress*

**Corn-Fed Chicken Breast** 14.25  
*Dauphinoise Potatoes, Mange tout, Wild Mushroom and tarragon Sauce*

**Stone Bass Fillet** 14.95  
*Squid and Chorizo Broth, Saffron New Potatoes, Samphire*

**Confit Duck Leg** 14.25  
*Braised Red Cabbage, Puy Lentils, Smoked Bacon, Sweet Cherry Jus*

**Steak Sauces:** Peppercorn, Port and Perl Las Blue Cheese, Garlic and Parsley Butter 1.50 each

### Side Dishes:

*Hand Cut Triple Cooked Chips,*

*Side Salad, Seasonal Vegetables, Onion Rings* 2.95 each