

Soup of the Day, Home-made Bread Rolls (v) £5.00

King Prawn Cocktail, Baby Gem Lettuce, Chilli Jam, Toasted Ciabatta £6.00

Beetroot, Goats Cheese & Herb Terrine, Sourdough, Walnut Salad (v) £5.00

Antipasti Sharing Platter;

*A selection of cured meats, mixed olives and sundried tomatoes, served with home-made rosemary & garlic focaccia and caramelised red onion hummus. Vegetarian option available with Marinated Feta in place of the cured meats selection.*

Serves two as a starter or one as a main. £8.50

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Featherblade Steak, Beer-battered Onion Rings, Grilled Asparagus, Triple-cooked Chips, Peppercorn Sauce £17.00

Pan Fried Seabass, Chorizo & Tomato Salsa, Lemon Crushed New Potatoes, Chorizo Oil, Watercress Salad £13.00

Slow Cooked Pork Belly, Buttered Mashed Potato, Chargrilled Baby Leeks, Fennel Crackling, Apple Puree, Cider Sauce £14.00

Home-made Beef Burger, Brioche Bun, Red Pepper & Sweetcorn Relish, Green Leaf Salad, Sweet Potato Fries £12.00

Beer-battered Fish Goujons, Triple-cooked Chips, Minted Mushy Peas, Lemon Aoili, Green Leaf Salad £12.00

Wild Mushroom, Walnut & Spinach Lasagne, Toasted Garlic & Herb Ciabatta, Green Leaf Salad (v) £12.00

Panko-cruste Sage & Apple Aranchini, Roasted Butternut Squash, Squash Velute, Grilled Spring Greens, Watercress (v) £13.00

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Sides; Triple-cooked Chips, Sweet Potato Fries, Buttered Mash, Seasonal Vegetables, Beer-battered Onion Rings, Mixed Leaf Salad £2.50

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Raspberry & Thyme Baked Custard Tart, Raspberry Puree, Mascarpone £5.00

Dark Chocolate Brownie, Caramelized Pecans, Salted Caramel Ice-cream £5.00

Banana Split topped with a Nut Crumb, Chantilly, Fresh Fruit, Ice-cream £5.00

Mango Parfait, Coconut Tuille, Lemon & Lime Sorbet, Mint Sugar £5.00

Cheeseboard;

*A selection of local cheeses from across Wales & Herefordshire, served with a fig & plum chutney, grapes & crackers.*

For one £7.00 or for two to share £10.00