



lantern bar

All dishes are freshly prepared and cooked, to order - please allow up to 30 minutes for main courses.

Snacks & Starters

Marinated Olives, Feta Cheese & Home Dried Tomatoes	£3.55
Garlic Bread – herb focaccia with real garlic butter	£3.55
Today's Fresh Soup with home-made bread & butter	£5.10
Caramelised Red Onion Tart with grilled goat's cheese, reduced balsamic	£5.75
Home Made Chicken Liver Parfait, plum chutney & toasted brioche	£6.15
Atlantic Prawn Salad with tomato & crème fraîche dressing, dill oil	£6.15
Severn & Wye Smoked Salmon Platter, buttered brown bread, caper & shallot dressing	£6.15/£10.25
Traditional Fishcake, fresh leaves with shallot & tarragon dressing	£6.15/£10.25
Crisp Confit Goosnargh Duck Leg, cabbage & bacon potato cake, sesame wilted pak choi	£6.15/£10.25

Main Meals

A Light Three Egg Omelette, mushroom, onion or cheese, mixed leaves & triple cooked chips	£10.25
Fresh Egg Tagliatelle with field mushrooms, chive cream sauce, grated parmesan	£10.25
Battered Fish & Chips in a light lager batter, hand cut chips & mushy peas	£11.25
Home Made Fish Pie served with seasonal vegetables	£12.25
Mixed Vegetable Curry with boiled rice, naan bread & mint & cucumber yoghurt	£12.25
Roast Breast of Chicken with sauté potatoes, mushrooms & cumin scented red wine sauce	£13.45
Seared Fillet of Sea Bream, spring onion mash, fennel, orange, pernod & sesame dressing	£13.45
Slow Cooked Crisp Pork Belly, a cassoulet of butter beans, garlic & tomato and mashed potatoes	£13.25
Today's Main Course – please ask at the bar	£13.25
Braised Shoulder of Malvern Hills Lamb with thyme mash, roast root vegetables & rosemary jus	£14.25
Finest Guaranteed Scotch Beef with field mushrooms, onion rings, french beans & triple cooked chips	
Chargrilled Ribeye Steak – £17.35	Medallions of Fillet – £21.35

with a choice of Peppercorn & Brandy Cream Sauce, Red Wine Jus, Garlic Butter, or just plain grilled

Extras

Tossed Fresh Salad Leaves, Tomato & Red Onion Salad	£2.50 each
Mixed Seasonal Vegetables, Bowl of Triple Cooked Chips, Hot Buttered New Potatoes	£2.95 each

Puddings

Home Made Ice Cream & Sorbet please ask for today's flavours	£5.95
Today's Dessert – please ask at the bar	£6.55
Warm Chocolate & Raspberry Tart with mandarin sorbet	£6.55
Blueberry Crème Brulee with strawberry ice cream	£6.55
White Chocolate & Strawberry Mousse with fresh berries	£6.55
Lime Cheesecake with clotted cream ice cream	£6.55
Three Counties Cheese Plate a selection of local cheeses or colston basset stilton	£8.25

Gratuities are at your discretion and are shared entirely and equally amongst all staff

Beef from Macbeth's Farms, Forres; Malvern Hills Lamb, Middle White Pork, Free Range Chicken from Hillworth Farm, Longdon; Fresh Fish from New Wave Seafoods, Gloucester; Vegetables from Pershore Produce; Cheese from Fromage to Age, Chipping Campden

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.