



lantern bar

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

Lunch Menu

Starter & Snacks

Marinated Olives together with 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	£5.15
Rocket & Parmesan Salad with basil pesto, balsamic, home dried tomatoes & olives	£5.75
Caramelised Red Onion Tart with grilled goat's cheese, reduced balsamic	£5.95
Pressed Goosnargh Duck Terrine with truffle dressing, mixed leaves & toasted brioche	£6.75
Traditional Fishcake with shallot & tarragon dressing & mixed leaves	£6.25

Sandwiches

Today's Home Made Sandwich please ask at the bar	£5.95
Open Grilled Back Bacon & Brie with a spicy tomato fondue	£6.15
Roast Hereford Beef with horseradish relish	£6.15
Smoked Salmon with cream cheese & cracked black pepper	£6.15

Brasserie Favourites

Warm Asparagus & Broccoli Quiche with hot new potatoes & dressed mixed leaves	£10.25
Caesar Salad, baby gem leaves, parmesan, croutons & caesar dressing	£9.25
Caesar Salad & Chargrilled Chicken Strips, baby gem leaves, parmesan, croutons & caesar dressing	£13.25
Battered Fish & Chips in a light Becks lager batter, hand cut chips & mushy peas	£11.35
Roast Tenderloin of Middle White Pork sage & onion mash, cabbage & bacon, apple fondant	£13.45
Today's Main Course – please ask at the bar	£13.45
Baked Fillet of Salmon new potatoes, spinach, green vegetable & a dill & caper cream sauce	£13.65
Slow -Cooked Spare Rib of Hereford Beef, creamed potatoes, fresh vegetable & a red wine sauce	£14.25
Char Grilled Hereford Sirloin Steak mushroom, onion rings, french beans & triple cooked chips with a choice of pepper sauce, red wine sauce or garlic butter	£17.50

Extras

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

Puddings

Home Made Ice Cream & Sorbet please ask for today's flavours	£5.95
Lemon Cheesecake with blueberry sorbet	£6.25
Raspberry Crème Brulée with raspberry sorbet	£6.25
Steamed Syrup & Ginger Sponge with cointreau custard	£6.55
Today's Dessert – please ask at the bar	£6.55
Three Counties Cheese Board a selection of superb local cheeses and Colston Bassett Stilton	£8.50

If you would like to leave a tip it will be shared entirely and equally between all members of staff

28 Day Dry Aged Hereford Beef, Free Range Pork, Malvern Hills Grass Fed Lamb & Free Range Chicken all from Hillworth Farm, Longdon Marsh; 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.