



lantern bar

Snacks & Starters

Garlic Bread	£3.55
baked ciabatta with real garlic butter	
Marinated Olives	£3.75
with feta cheese & home dried tomatoes	
Rocket & Parmesan Salad	£5.55
with olives, cherry tomatoes, basil pesto & balsamic syrup	
Crisp Confit of Goosnargh Duck Leg	£5.75
bubble & squeak cake, reduced soy sauce & sweet chilli sauce	
Traditional Fishcake	£5.95
with shallot & tarragon dressing & mixed leaves	
Grilled Sardine Niçoise	£5.95
with shallot & balsamic dressing	

Today's Fresh Soup	£5.00
with freshly baked bread & butter	
Tian of Ham Hock, Little Hereford & Piccalilli	£6.50
potato & gherkin salad, pea shoots & melba toast	
Char Grilled Mediterranean Vegetable Terrine	£6.75
with basil pesto, home dried tomatoes & goats cheese fritters	
Wasabi Marinated Gravavlax of Salmon	£7.55
wasabi dip & crispy cabbage	
Smoked Chicken & Quail Egg Salad	£7.75
with celeriac remoulade & truffle dressing	
Pan Seared Hand Dived Scallops	£8.25
sweet potato purée, orange, vanilla froth & crisp parma ham	

Light Meals

Sandwiches	£6.25
made with freshly baked bread, crisps & mixed leaves	
Roast Sirloin of Hereford Beef with horseradish sauce	
Hillworth Farm Ham , tomato slices and grain mustard	
Open Sandwiches	£6.25
on lightly toasted bread with home made crisps & mixed leaves	
Smoked Salmon & Cracked Black Pepper , freshly squeezed lemon	
Grilled Back Bacon and Brie with a spicy tomato relish	
Spicy Pork Meatballs	£9.50
served with spiced tomato sauce on a bed of pappardelle	
Pork & Noodles	£9.50
Sweet & sour pork cheeks with fresh noodles	
Omelette	£10.50
cheese, mushroom, ham or all three	
served with home made chips and fresh salad leaves	
Lantern Bar Burger	£10.95
Home made beef, pork & chorizo burger	
On a potato hash brown, with spicy tomato relish and fresh leaves	

Brasserie Favourites

Goats Cheese, Red Onion & Spinach Quiche	£10.75
with hot new potatoes & mixed leaves	
Battered Fish & Chips	£11.75
in a light batter made with Becks Lager,	
served with hand cut chips & a mushy peas purée	
Chicken, Leek & Mushroom Pie	£12.75
char grilled strips of chicken with crisp baby gem leaves, croutons,	
bacon pieces, parmesan shavings & Caesar dressing	
Pan Seared Fillet of Salmon	£13.75
dauphinoise potatoes, buttered spinach, broccoli	
dill & caper cream sauce	
Slow-Cooked Spare Rib of Hereford Beef	£14.75
creamed potatoes, roast roots and a red wine sauce	
Lightly Seared Fillet of Sea Bream	£14.95
spring onion mash, sesame pernod & orange dressing	
Chargrilled 28-Day Dry Aged Sirloin Steak	£17.75
field mushroom, onion rings, french beans & triple cooked chips with a choice of pepper sauce, red wine sauce or garlic butter	

Extras – Mixed Vegetables, Triple Cooked Chips, Buttered New Potatoes, Dressed Salad Leaves, each at £3.00

Desserts & Cheese

Selection of Home Made Ice Creams & Sorbet	£6.00
with soft fruits & raspberry coulis	
Warm Treacle Tart	£6.35
with stem ginger ice cream	
Warm Creamy Rice Pudding	£6.55
with damson & orange marmalade compôte	
Apricot Glazed Bread & Butter Pudding	£6.75
with vanilla ice cream	

Refreshing Lime Cheesecake	£6.55
with strawberry sorbet	
Prune & Armagnac Crème Brûlée	£6.75
with brandy ice cream	
Hot Chocolate Pudding	£6.95
with caramel ice cream	
Three Counties Cheese Board	£8.75
a selection of superb local cheeses and Colston Bassett Stilton	

Wine List Overleaf

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

Locally Sourced Food Suppliers

28 Day Dry Aged Hereford Beef, Free Range Pork, Malvern Hills Grass Fed Lamb & Free Range Chickens all 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.