



Snacks & Starters

Garlic Bread baked ciabatta with real garlic butter	£3.55	Today's Fresh Soup with freshly baked bread & butter	£5.00
Marinated Olives with feta cheese & home dried tomatoes	£3.75	Tian of Ham Hock, Little Hereford & Piccalilli potato & gherkin salad, pea shoots & melba toast	£6.50
Rocket & Parmesan Salad with olives, cherry tomatoes, basil pesto & balsamic syrup	£5.55	Char Grilled Mediterranean Vegetable Terrine with basil pesto, home dried tomatoes & goats cheese fritters	£6.75
Crisp Confit of Goosnargh Duck Leg bubble & squeak cake, reduced soy sauce & sweet chilli sauce	£5.75	Wasabi Marinated Gravavlax of Salmon wasabi dip & crispy cabbage	£7.55
Traditional Fishcake with shallot & tarragon dressing & mixed leaves	£5.95	Smoked Chicken & Quail Egg Salad with celeriac remoulade & truffle dressing	£7.75
Atlantic Prawn Salad with crème fraiche & tomato dressing	£5.95	Pan Seared Hand Dived Scallops sweet potato purée, orange, vanilla froth & crisp parma ham	£8.25

Brasserie Favourites

Fresh Egg Tagliatelle with mushroom & chive cream sauce, grated parmesan	£10.75
Battered Fish & Chips in a light batter made with Becks Lager, served with hand cut chips & a mushy peas purée	£11.75
Roast Breast & Braised Leg of Pheasant creamed potatoes, cabbage & bacon, green beans braising juices	£12.75
Pan Seared Fillet of Salmon dauphinoise potatoes, spinach, broccoli & a dill & caper cream sauce	£13.75
Crisp Fillet of Sea Bream spring onion mashed potatoes, buttered spinach, baby fennel, pernod, orange & sesame seed dressing	£13.75
Slow-Cooked Spare Rib of Hereford Beef creamed potatoes, roast roots and a red wine sauce	£14.75
Chargrilled 28-Day Dry Aged Sirloin Steak field mushroom, onion rings, french beans & triple cooked chips with a choice of pepper sauce, red wine sauce or garlic butter	£17.75

Gourmet Specials

Roast Butternut Squash & Garlic Risotto with rocket leaves & parmesan	£16.95
Roast Breast of Guinea Fowl new potatoes, creamed leeks, baby leeks tarragon cream sauce	£16.95
Duo of Middle White Pork parma ham rolled fillet & slow cook belly pork with sage & onion mash, cabbage & bacon, apple puree, black pudding & cider sauce	£17.95
Steamed Fillet of Sea Reared Trout with pea & herb risotto, buttered spinach & saffron cream sauce	£18.75
Lightly Seared Fillet of Halibut saffron potatoes, buttered spinach, white wine & herb sauce with tomato, prawns & diced scallop	£18.95
Roast Loin of Local Venison with parsnip purée, cabbage, glazed carrots & juniper jus	£19.75
Herb Crumbed Loin of Hillworth Farm Lamb thyme mash, braised lentils, green beans, glazed carrots red wine & rosemary sauce	£19.95

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 with soft fruits & raspberry coulis	£6.00	Refreshing Lemon Posset with blueberry sorbet & shortbread	£6.55
Baked Vanilla Cheesecake topped with passion fruit & served with pineapple sorbet	£6.35	Raspberry & Mascarpone Crème Brûlée with raspberry sorbet	£6.75
Warm Creamy Rice Pudding with plum & orange marmalade compôte	£6.55	Hot Chocolate Pudding with caramel ice cream	£6.95
Apricot Glazed Bread & Butter Pudding with vanilla ice cream	£6.75	Three Counties Cheese Board a selection of superb local cheeses and Colston Bassett Stilton	£8.75

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.