



Starters

Minestrone Soup with parmesan crostini	£7.15
Goats Cheese Parfait, pain d'epicé, juniper pears & parsley purée	£7.15
Seared Sea Bass & Potato Scales with fennel, orange & pernod dressing	£7.75
Crispy Pigs' Trotters with a ham hock mousseline, pea purée	£7.75
Hand Dived Scallops with cauliflower puree & sherry caramel	£8.15
Smoked Goosnargh Duck Breast & Quail Egg Salad, celeriac remoulade, orange, rocket & aged balsamic	£8.15

Main Courses

Potato & Parmesan Gnocchi, seasonal vegetables, creamed leeks & chive cream sauce	£18.95
Roast Breast of Chicken with wild mushroom & asparagus risotto, tarragon cream sauce	£19.50
Steamed Fillet of Salmon with crushed new potatoes, buttered spinach, fennel & saffron cream froth	£19.95
Duo of Middle White Pork with sage & onion mash, cabbage & bacon, apple fondant & red wine jus	£19.95
Local Wild Venison Loin with glazed carrots & parsnips, parsnip purée, cabbage & juniper jus	£22.00
Char Grilled Fillet of Scottish Beef, boulangère potato, carrot & swede purée, roast tomatoes & red wine sauce	£23.95

Desserts

Baked Peach Cheesecake with raspberry sorbet	£6.95
Chocolate Amaretto Cake, with vanilla ice cream	£7.50
Passion Fruit Mousse with strawberry ice cream	£7.50
Bread & Butter Pudding with apricot compôte & clotted cream ice cream	£7.50
Selection of Home Made Ice Creams & Sorbets with soft fruits & raspberry coulis	£6.50
Three Counties Cheese Board, choose from a selection of superb local cheeses or Stilton	£8.50

Dymock's famous Stinking Bishop, Double Worcester, Old Worcester White, Cerney Unpasteurised Goats Cheese or Colston Bassett Stilton, all served with home made chutney, celery, grapes & biscuits

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.