



Lunch Menu

(Set menu £19.95 for 3 courses - £16.95 for 2 courses)

Tomato Soup

with fresh herbs

Crisp Confit Goosnargh Duck Leg,

sesame wilted pak choi, chilli relish & soy sauce

Smoked Salmon Platter

with mixed salad, shallot & caper dressing

Caramelised Red Onion Tart

with grilled goat's cheese, reduced balsamic



Wild Mushrooms Asparagus Risotto

with rocket & parmesan salad, white truffle oil

Baked Fillet of Salmon

with crushed new potatoes, spinach, asparagus & white wine sauce

Roast Pork Loin

with sage & onion mash, black pudding beignet & sage jus

Pan Seared Chicken Breast

with sauteed new potatoes, wild mushrooms, red wine sauce



Warm Pineapple Upside Down Sponge

with blueberries sorbet

Mango & Mascarpone Mousse

orange sauce & raspberries sorbet

Trio of Local Cheese

chutney, celery, grapes & biscuits

A Palette of Sorbets & Ice Creams

with soft fruits & raspberry coulis

Teas & Coffee

Espresso, Cappuccino, Latte, Filter Coffee or Infusions with Home Made Petit Fours – £3.45

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.