



Typical Lunch Menu

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

Roasted Tomato Soup

with fresh herbs

Smoked Chicken Salad

with truffle dressing

Traditional Home Made Fishcake

Shallots and tarragon dressing & mixed leaves

Rocket & Parmesan Salad

with olives, home dried tomatoes, basil pesto & reduced balsamic

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**Wild Mushroom & Asparagus Risotto**

with white truffle oil & parmesan

**Poached Chicken Fillet**

with creamed potatoes, asparagus & white wine cream sauce

**Baked Fillet Of Cod**

With crushed new potato, asparagus & capers white wine sauce

**Braised Shoulder of Lamb**

with creamed potatoes, cabbage & red wine sauce

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Chocolate Bread & Butter Pudding

with vanilla ice cream

Raspberry Crème Brûlée

with raspberry sorbet

Trio of Local Cheese

chutney, celery, grapes & biscuits

A Palette of Sorbets & Ice Creams

with soft fruits & raspberry coulis

Teas & Coffee

Espresso, Americano, Filter Coffee or Infusions with Home Made Petit Fours – £3.50

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.