

Lunch Menu

All our meals including our bread is made from scratch and freshly prepared in our kitchen, using seasonal local produce.

Starters

Home-made soup (V, PB, *GF) £7.00

With fresh home-made bread and butter.

Hot Smoked Salmon (GF) £ 8.50

With whipped goat cheese and hazelnut dressing

Hereford Hop soufflé (V) £8.50

Twice baked soufflé with quince puree and pickled beetroot.

Pork liver Pate (*GF) £8.00

Home-made pate with granny smith gel, celeriac remoulade and toasted home-made bread.

Mushroom Arancini (*PB) £7.50

With garlic aioli, truffle oil and parmesan shavings

Bread and olives (PB, *GF) £8.00

Mix of Greek olives, home-made focaccia, olive oil and balsamic vinegar.

To Share for 2

Baked Camembert (V, *GF) £17.00

Red onion marmalade, pickles and home-made focaccia.

Charcuterie Board (*GF) £17.95

Home-made pork liver pate, cured meats, cheese, olives, pickles and bread and butter

Main Event

Ham, egg and chips (GF) £15.50

Pengethley Farm Shop cured ham, fried egg, hand cut, double cooked chips and peas.

Battered cod goujons (*GF) £16.00

Home-made Cod goujons with hand cut, double cooked chips, salad garnish and tartare sauce.

Pie of the Day £18.95 (Please allow 20min cooking time)

Home-made shortcrust pastry pie with hand cut, double cooked chips and seasonal vegetables.

Steak frites (*GF) £19.50

Rump steak served pink with a fried egg, hand cut, double cooked chips, beer battered onion rings and sauce of your choice.

Quiche of the Day £15.50

Individual home-made quiche served with coleslaw and salad garnish (please ask your server for today's special)

Salad of the day £14.00

Please ask your server for today's special.

Pasta (V) £16.95

Roasted squash, pesto and spring onion tagliatelle with garlic bread. (Add Chicken breast £ 3.50)

Burgers

All burgers served with hand cut, double cooked chips, coleslaw, homemade white roll and beer battered onion rings.

Beef (*GF) £ 17.95

Herefordshire beef burger, bacon, Hereford hop cheese, mustard mayonnaise, cos lettuce, dill pickle, tomato.

Chicken £ 17.50

Panko breadcrumb chicken breast with garlic & herb mayo, cos lettuce, dill pickle, tomato.

Breaded Halloumi Burger (V) £16.95

Breaded halloumi cheese, pesto mayonnaise, cos lettuce, dill pickle, tomato.

Jacket Potato £10.50

*All jacket potatoes are served with coleslaw and dressed salad. (*GF)*

- ~ Ham, cheddar cheese and baked beans
- ~ Mushroom, blue cheese, spinach (V)
- ~ Coronation chicken
- ~ Tuna and sweetcorn
- ~ Today's special (please ask your server)

Panini £ 11.50

All paninis are served with coleslaw and dressed salad.

- ~ Roasted beef, mushroom and blue cheese (V)
- ~ Bacon, brie and cranberry
- ~ Pork, stuffing and apple sauce
- ~ Ham and cheddar cheese
- ~ Vegan sausages and cheese with sun dried tomato (PB)

Sides

Halloumi Fries £7.00, Hand cut, double cooked chips £4.50, Cheesy chips £4.95, Greek salad £6.95, Beer battered onion rings £3.95, Seasonal Vegetables £4.50, Homemade garlic bread £3.95, Homemade cheesy garlic bread £4.50.

Evening Menu

All our meals including our bread is made from scratch and freshly prepared in our kitchen, using seasonal local produce.



Starters

Home-made soup (V, PB, *GF) £7.00

With fresh home-made bread and butter.

Hot Smoked Salmon (GF) £ 8.50

With whipped goat cheese and hazelnut dressing

Hereford Hop souffle (V) £8.50

Twice baked souffle with quince puree and pickled beetroot.

Pork liver Pate (*GF) £8.00

Home-made pate with granny smith gel, celeriac remoulade and toasted home-made bread.

Mushroom Arancini (*PB) £7.50

With garlic aioli, truffle oil and parmesan shavings

Bread and olives (PB, *GF) £8.00

Mix of Greek olives, home-made focaccia, olive oil and balsamic vinegar.

To Share for 2

Baked Camembert (V, *GF) £17.00

Red onion marmalade, pickles and home-made focaccia.

Charcuterie Board (*GF) £17.95

Home-made pork liver pate, cured meats, cheese, olives, pickles and bread and butter

Main Event

Fish & Chips (*GF) £17.00

Freshly beer-battered fish served with hand cut, double cooked chips, minted peas & home-made tartare sauce.

Pie of the day £ 18.95 *(Please allow 20min cooking time)*

Home-made shortcrust pastry pie served with hand cut, double cooked chips and seasonal vegetables.

Chicken (GF) £19.50

Pan fried chicken breast with pomme anna, creamed spinach and red wine jus.

Fish (*GF) £19.95

Herb crusted fillet of Cod with mussel beurre blanc and sautéed potatoes.

Pasta (V) £16.95

Roasted squash, pesto and spring onion tagliatelle with garlic bread. (Add Chicken breast £ 3.50)

Lamb Rump (GF)£ 23.95

With ratatouille, new potatoes, olive tapenade, red wine jus and home-made apple & mint jelly.

Baked Aubergine (PB, GF) £16.50

Baked spiced stuffed aubergine with coconut rice and crispy onions.

Burgers

All burgers served with hand cut, double cooked chips, homemade white roll, beer battered onion rings and slaw.

Beef (*GF) £17.95

Herefordshire beef burger, bacon, Hereford hop cheese, mustard mayonnaise, cos lettuce, dill pickle, tomato.

Chicken £17.50

Panko breadcrumb chicken breast with garlic & herb mayo, cos lettuce, dill pickle, tomato.

Breaded Halloumi Burger (V) £16.95

Breaded halloumi cheese, pesto mayonnaise, cos lettuce, dill pickle, tomato.

Pengethley Farm Shop Steaks (*GF)

All steaks served with hand cut, double cooked chips, beer battered onion rings, roasted tomato and grilled mushroom.

ADD sauce for £2.50 Peppercorn, Blue cheese, Red wine, Garlic & parsley butter.

8 oz Herefordshire Sirloin £24.50

12 oz Herefordshire Rump £27.95

Sides

Halloumi Fries £7.00, Hand cut, double cooked chips £4.50, Cheesy chips £4.95, Greek salad £6.95, Beer battered onion rings £3.95,

Seasonal Vegetables £4.50, Homemade garlic bread £3.95, Homemade cheesy garlic bread £4.50.

PLEASE INFORM A MEMBER OF STAFF OF ANY FOOD ALLERGIES OR RESTRICTIONS WHEN ORDERING.
(V)=suitable for vegetarians, (PB)= plant based, (GF)= gluten free, (*GF) = Gluten Free with modifications

Desserts

All our meals including our bread is made from scratch and freshly prepared in our kitchen, using seasonal local produce.

Black Forest Cake (GF) £8.50

Homemade black forest cake, cherry sorbet, pistachio praline.

Sticky Toffee Pudding £8.00

Homemade sticky toffee pudding with honeycomb, salted caramel sauce, vanilla ice-cream, cream or custard.

Apple and Berry Crumble £8.00

Home-made crumble with ice-cream, cream or custard.

Passion fruit Panna Cotta (*GF) £8.50

With roasted pineapple and orange tuille.

Lemon Cheesecake £8.50

Home-made lemon cheesecake with raspberry sorbet.

Cheese & Biscuits (*GF) £11.95

Selection of 4 cheeses, artisan biscuits, chutney, grapes and celery.

Ice-cream and sorbet (*GF) £6.00

Selection 3 scoops, ask server for available flavours.

Hot Beverages

(Locally Ground Fresh Coffee Beans Supplied by *James Gourmet*)

Latte £4.00

Cappuccino £4.00

Americano £3.75

Espresso £3.50

Flat White £3.85

Mocha £4.50

Macchiato £3.50

Cortado £3.50

Cafetiere £4.00

Hot Chocolate £4.00

Tea £3.20

Herbal tea £3.50

Liqueur coffee £8.00

Irish coffee £8.00