

## 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 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

**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