



Lunch Favourites

Ham, Egg & Chips (GF)

£16.95

Pengethley Butchers ham, fried eggs, hand-cut, double-cooked chips and peas.

Battered Fish Goujons (GF)

£17.50

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

Steak Frites (GF)

£20.50

Rump steak served medium rare with a fried egg, hand-cut, double-cooked chips, beer-battered onion rings and sauce of your choice: peppercorn, blue cheese, red wine or garlic & parsley butter.

Sausage & Mash

£17.50

Onion gravy, sauté greens.

JACKET POTATO £12.50

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

- Ham, cheddar cheese and baked beans
- Mushroom, blue cheese, spinach (V)
- Coronation chicken (CN)
- Beef stew
- Tuna & sweetcorn (GF)

PANINI £12.95

All paninis are served with coleslaw, potato salad and dressed salad.

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



Autumn Menu

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

STARTERS

Home-made Soup (V, PB, *GF) Fresh home-made bread and butter.	£8.50
Smoked Mackerel (DF) Pickled root vegetables and horseradish cream.	£9.95
Scotch Egg (DF) Home-made pork scotch egg, tomato & ale chutney.	£8.95
Jerusalem Artichoke Tartlet (PB) Caramelised onions, pickled mushrooms.	£8.50
Bread & Olives (PB, *GF) Mix of Greek olives, home-made focaccia, olive oil and balsamic vinegar.	£9.00

To Share for Two

Baked Camembert (V, *GF) Tomato & ale chutney, pickles and home-made focaccia.	£18.95
Charcuterie Board Selection of cured meats, scotch egg, cheeses, olives, pickles, tomato & ale chutney, home-made focaccia and butter.	£19.50

MAIN EVENT

Pie of the Day (please allow 20 minutes cooking time) Home-made shortcrust pastry pie served with hand-cut, double-cooked chips or creamy mash potato and seasonal vegetables.	£20.00
Pork (GF, CN) Fennel & herb stuffed pork belly, pesto parmentier potatoes, cider & mustard sauce.	£21.95
Duck (GF) Pan-fried duck breast, lyonnaise potatoes, orange braised chicory.	£23.95
Chicken (GF) Pan-roasted chicken breast, pomme anna, pumpkin velouté, crispy pancetta.	£20.50
Fish & Chips (*GF) Freshly beer-battered fish served with hand-cut, double-cooked chips, minted peas & home-made tartare sauce.	£19.95
Fish (GF, CN) Pan-fried fillet of Stone Bass, squash purée, roasted squash, sage & hazelnut butter, fondant potato.	£20.95
Risotto (PB, CN, GF) Wild mushroom & pesto risotto. Add chicken breast £4.00	£17.50

PLEASE INFORM A MEMBER OF STAFF OF ANY FOOD ALLERGIES OR RESTRICTIONS WHEN ORDERING

(V) vegetarian · (PB) plant based · (GF) gluten free · (*GF) GF with modifications · (CN) contains nuts · (DF) dairy free



GOURMET BURGERS

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

Beef **£19.50**

Herefordshire beef burger, bacon, cheddar cheese, mustard mayo, cos lettuce, dill pickle, tomato.

Chicken **£19.00**

Panko breadcrumbed chicken breast with paprika mayo, cos lettuce, dill pickle, tomato.

Halloumi (V, *GF) **£18.00**

Panko breadcrumbed halloumi with garlic & coriander hummus, cos lettuce, dill pickle, tomato.

Add hash brown £2.00

PENGETHLEY BUTCHERS STEAKS (*GF)

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

8 oz Herefordshire Sirloin **£28.00**

12 oz Herefordshire Rump **£30.50**

Add a sauce £2.50 Peppercorn · Blue Cheese · Red Wine · Garlic & Parsley Butter

SIDES

Hand-cut, double-cooked chips	£4.50	Beer-battered onion rings	£4.50
Cheesy chips	£5.00	Seasonal vegetables	£5.50
Greek salad	£8.50	Home-made garlic bread	£4.50
Side salad	£6.00	Home-made cheesy garlic bread	£4.95

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DESSERTS

Sticky Toffee Pudding	£9.00
Home-made sticky toffee pudding with cream, ice-cream or custard.	
Black Forest (GF)	£9.50
Home-made black forest cake with cherry sorbet & tuile.	
Crème Brûlée (*GF)	£9.00
Coffee cream brûlée, caramelised pears, sablé biscuit.	
Apple Crumble (GF, PB)	£8.50
Home-made apple & blackberry crumble, cream, ice-cream or custard.	
Blood Orange Tart	£9.00
Blood orange tart, Italian meringue, chocolate crumb.	
Cheese & Biscuits to Share (*GF)	£12.95
Selection of 4 cheeses, artisan biscuits, chutney, grapes and celery.	
Ice-cream & Sorbet (*GF)	£7.00
Selection of 3 scoops, ask your server for available flavours.	

HOT BEVERAGES

Locally ground fresh coffee beans supplied by James Gourmet Coffee Co Ltd

Latte	£4.25	Cortado	£3.95
Cappuccino	£4.25	Cafetière	£4.50
Americano	£3.95	Hot Chocolate	£4.50
Espresso	£3.75	Tea	£3.35
Flat White	£4.10	Herbal Tea	£3.75
Mocha	£4.95	Liqueur Coffee	£8.50
Macchiato	£3.95	Irish Coffee	£9.00

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