

Brunch Menu

Served 10:00am - 11:30am

Traditional English Breakfast £10.95

Local bacon & sausage, grilled tomato, roasted field mushroom, hash brown, baked beans, black pudding, choice of egg & toast.

Traditional English Vegetarian Breakfast (*PB, *GF) £10.95

Vegan sausage, grilled tomato, roasted field mushroom, baked beans, hash brown, falafel, choice of egg and toast.

Something on toast (V, *PB) £6.00

Choice of eggs or baked beans or guacamole.

Sausage or bacon sandwich £6.50

Toasted teacake (V,) £4.00

Served with butter and choice of preserves.

Toast with choice of preserves (PB) £3.50

Hot Beverages

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

Latte £3.50

Cappuccino £3.50

Americano £3.10

Espresso £2.50

Flat White £3.50

Hot Chocolate £3.75

Cafetiere £3.60

Tea £2.80

Herbal tea £3.00

Lunch Menu



Starters

Homemade soup (V, PB, *GF) £ 6.95

With fresh homemade bread and butter.

Mackerel (*GF) £ 8.50

Oven baked mackerel fillet with pickled gooseberries, gooseberry compote and marinated onions.

Pigeon (*GF) £8.95

Pan fried wood pigeon breast with creamed spinach and crostini.

Black Pudding Scotch Egg £ 8.50

Homemade pork and black pudding scotch egg with salad garnish and red onion marmalade.

Tempura vegetables (PB, GF) £ 8.00

Selection of seasonal vegetables in tempura batter with Asian style dressing.

Bread and olives (PB, *GF) £7.95

Homemade focaccia, mix of Greek olives, olive oil and balsamic vinegar.

To Share for 2

Baked Camembert (V, *GF) £16.95

Red onion marmalade, homemade pickles and homemade focaccia.

Scotch Egg Charcuterie Board £17.95

Black pudding scotch egg, cured meats, cheese, olives, pickles, homemade bread.

Main Event

Ham, egg and chips (GF) £14.50

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

Battered cod goujons (*GF) £14.95

Homemade cod goujons with hand cut, double cooked chips, salad garnish and homemade tartare sauce.

Pie of the Day £17.50 (Please allow 20min cooking time)

Homemade shortcrust pastry pie with hand cut, double cooked chips, seasonal vegetables.

Steak fritz (*GF) £17.50

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

Risotto (PB) £15.95

Summer greens risotto with rocket and seeded rocket salad.

(Add grilled chicken breast for £4.00)

Chicken Caesar Salad (*GF) £15.00/£8.00

Grilled chicken, bacon, cos lettuce, parmesan, focaccia crostini, anchovies and Caesar dressing.

Burgers

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

Beef (*GF) £ 17.50

Homemade beef burger, bacon, Hereford hop cheese, caramelised red onions, cos lettuce, dill pickle, tomato.

Chicken £ 16.95

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

Falafel (PB) £ 16.50

Homemade falafel patty, vegan cheese, sweet chilli jam, cos lettuce, dill pickle, tomato.

Sandwiches £9.00

*Sandwiches are served with crisps and dressed salad. (*GF)*

- ~ Beef and horseradish
- ~ Ham and salad
- ~ Cheese, tomato and onion (V)
- ~ Vegan cheese, falafel, tomato & salad (PB)
- ~ Egg mayonnaise & rocket

Wraps £ 10.00

All wraps are served with coleslaw and dressed salad.

- ~ Chicken, garlic & herb mayonnaise, cos lettuce
- ~ Cod goujons, tartare sauce, cos lettuce
- ~ Falafel, chilli jam, cos lettuce and tomato (PB)
- ~ Toasted bacon, brie and cranberry

Sides

Crispy Brie bites & cranberry sauce £6.50, 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

Evening Menu



Starters

Homemade soup (PB, *GF) £ 6.95

With fresh homemade bread and butter.

Mackerel (*GF) £ 8.50

Oven baked mackerel fillet with pickled gooseberries, gooseberry compote and marinated onions.

Pigeon (*GF) £8.95

Pan fried wood pigeon breast with creamed spinach and crostini.

Black Pudding Scotch Egg £ 8.50

Homemade pork and black pudding scotch egg with salad garnish and red onion marmalade.

Tempura vegetables (PB, GF) £7.95

Selection of seasonal vegetables in tempura batter with Asian style dressing.

Bread and olives (PB, *GF) £7.95

Homemade focaccia, mix of Greek olives, olive oil and balsamic vinegar.

To Share for 2

Baked Camembert (V, *GF) £16.95

Red onion marmalade, homemade pickles and homemade focaccia.

Scotch Egg Charcuterie Board £17.95

Black pudding scotch egg, cured meats, cheese, olives, pickles, homemade bread

Main Event

Fish & Chips (*GF) £16.95

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

Pie of the day £17.50 (Please allow 20min cooking time)

Homemade shortcrust pastry pie served with hand cut, double cooked chips, seasonal vegetables.

Chicken (*GF) £ 15.00

Caesar salad with grilled chicken breast, bacon, cos lettuce, parmesan, focaccia crostini, anchovies & dressing.

Tuna (GF) £ 20.95

Cajun spiced, seared Tuna steak with new potatoes, green beans covered in puttanesca sauce.

Duck (GF) £ 22.95

Pan fried Duck breast with pommes anna, tenderstem broccoli and raspberry jus.

Pork £ 19.95

Confit belly of pork with fondant potato, black pudding bon bon, carrot puree and savoy cabbage.

Risotto (PB) £15.95

Summer greens risotto with rocket and seeded rocket salad. *(Add grilled chicken breast for £4.00)*

Burgers

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

Beef (*GF) £ 17.50

Homemade Herefordshire beef burger, bacon, Hereford hop cheese, caramelised onions, cos lettuce, dill pickle, tomato.

Chicken £ 16.95

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

Falafel £ 16.50 (PB)

Homemade falafel patty, vegan cheese, sweet chilli jam, 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, Garlic & parsley butter.

8 oz Herefordshire Sirloin £ 22.95

10 oz Herefordshire Ribeye £ 27.95

12 oz Herefordshire Rump £ 26.95

Sides

Crispy Brie bites & cranberry sauce £6.50, 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.

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Desserts

Dark Chocolate Cheesecake £ 8.50

Homemade chocolate cheesecake with blood orange sorbet.

Banoffee Pie £ 8.00

Layer of caramel on a biscuit base with caramelised banana and chantilly cream.

Summer Berry Pavlova (GF) £ 8.50

Local berries with chantilly cream and meringue.

Elderflower and Pomegranate Panna Cotta (*GF) £8.00

With raspberry sorbet and homemade tuille.

Mille-feuille £ 8.95

Puff pastry layered fresh fruit, crème patisserie and vanilla ice-cream.

Warm Cookie Dough £ 7.50

Homemade cookie dough with chocolate sauce and vanilla ice- cream.

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 flavors.

Hot Beverages

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

Latte £3.50

Cappuccino £3.50

Americano £3.10

Espresso £2.50

Flat White £3.50

Hot Chocolate £3.75

Cafetiere £3.60

Tea £2.80

Herbal tea £3.00