

## Lunch Favourites



### Ham, Egg and 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, garlic parsley butter.

### Chicken Ceasar Salad (\*GF) £ 16.95

#### *Jacket Potato £11.95*

*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
- ~ Prawn Mary - Rose

#### *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 and mediterranean vegetables
- ~ Ham and cheddar cheese
- ~ Vegan sausages and cheese with sun dried tomato (PB)
- ~ Pork, stuffing and apple sauce

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,  
(CN)= contains nuts

# 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) £ 7.95

With fresh home-made bread and butter.

### Prawn Cocktail (\*GF, \*DF) £ 8.50

Traditional prawn cocktail with brown bread and butter.

### Ham Hock Terrine ( GF, DF )£ 8.50

With piccalilli and dressed watercress .

### Courgette Fritters (PB, CN) £ 7.95

With courgette ribbons, roasted cashew nuts and red pepper& onion relish.

### Bread and olives (PB, \*GF) £ 8.50

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

## To Share for 2

### Baked Camembert (V, \*GF) £ 18.95

Red onion marmalade, pickles and home-made focaccia.

### Charcuterie Board (\*GF) £ 19.00

Selection of cured meats, ham hock, cheeses, olives, pickles, piccalilli, home- made focaccia and butter

## Main Event

### Pie of the Day £ 20.00 (Please allow 20min cooking time)

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

### Pork (GF)£ 21.00

Pork chop, sweet & sour peppers, matchstick fries and grilled spring onion.

### Lamb ( GF) £ 23.95

Lamb rump with hasselback potato, confit garlic, pea & wild garlic puree and red wine jus.

### Chicken (GF) £ 19.95

Mushroom stuffed chicken, dauphinoise potatoes, seasonal greens and tarragon sauce.

### Chicken (\*GF) £ 16.95

Chicken Caesar salad.

### Fish & Chips (\*GF) £ 18.95

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

### Fish (\*GF, \*DF) £ 20.95

Herb crusted fish of the day, ratatouille, potato rosti, tomato & olive sauce.

### Vegan parcel (PB ) £ 17.50

Mushroom & red lentil stuffed filo pastry, broccoli puree and roasted cauliflower.

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, CN-Contains Nuts, (DF)= Dairy Free

## Gourmet Burgers

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

### Beef (\*GF) £ 19.00

Herefordshire beef burger, bacon, cheddar cheese, red pepper & onion relish , cos lettuce, dill pickle, tomato.

### Chicken £ 18.50

Panko breadcrumbed chicken breast with lemon & garlic mayonnaise, cos lettuce, dill pickle, tomato.

### Halloumi (V, \*GF) £ 17.50

Panko breadcrumbed halloumi with tzatziki, 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.**

**ADD sauce for £2.50 Peppercorn, Blue Cheese, Red Wine, Garlic & Parsley Butter.**

8 oz Herefordshire Sirloin £ 26.95

12 oz Herefordshire Rump £ 29.90

## Sides

Hand cut, double cooked chips **£4.50**, Cheesy chips **£4.95**,  
Greek salad **£8.50**, Side Salad **£6.00**, Beer battered onion rings **£4.00**,  
Seasonal Vegetables **£5.50**, Homemade garlic bread **£4.50**, Homemade cheesy garlic bread **£4.95**.

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, CN-Contains Nuts, (DF)= Dairy Free

## Desserts

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

### Chocolate Mousse (CN, \*GF) £ 9.00

Home- made chocolate mousse with mixed berry compote and chocolate & Brazil nut sable.

### Banoffee Pie £ 8.50

Layer of caramel on a biscuit base with caramelized banana, chantilly cream and chocolate sauce.

### Cherry Pannacotta (\*GF) £ 8.00

With chocolate crumb and milk tuile.

### Wye Valley Fruit Pavlova (GF) £ 7.50

With chantilly cream and fruit coulis.

### Coconut & Rhubarb ( PB, GF, CN) £ 8.00

Coconut and rhubarb rice pudding with toasted almonds.

### Cheese & Biscuits to share (\*GF) £ 12.95

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

### Ice-cream and sorbet (\*GF) £ 7.00

Selection of 3 scoops, ask server for available flavours.

## Hot Beverages

Locally Ground Fresh Coffee Beans Supplied by *James Gourmet Coffee Co Ltd*

<b>Latte</b> £4.25	<b>Cortado</b> £3.95
<b>Cappuccino</b> £4.25	<b>Cafetiere</b> £4.50
<b>Americano</b> £3.95	<b>Hot Chocolate</b> £4.50
<b>Espresso</b> £3.75	<b>Tea</b> £3.35
<b>Flat White</b> £4.10	<b>Herbal tea</b> £3.75
<b>Mocha</b> £4.95	<b>Liqueur coffee</b> £8.50
<b>Macchiato</b> £3.95	<b>Irish coffee</b> £9.00