

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) £8.00

With fresh home-made bread and butter.

Smoked Mackerel (*GF) £9.50

Dill & yoghurt sauce on croute.

Leeks & romesco (PB, *GF, CN) £8.50

Burned leeks and romesco on crostini.

Scotch Egg £8.50

Pork & sage scotch egg with fig and date chutney.

Goats Cheese Salad (V) £9.00

Grilled goats cheese, cous cous & olive salad with toasted bread.

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) £18.50

Red onion marmalade, pickles and home-made focaccia.

Charcuterie Board £19.50

Scotch egg, cured meats, cheese, red onion marmalade, olives, pickles and bread and butter

Main Event

Gammon, Egg and Chips (GF) £16.95

Pengethley Butchers gammon, 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.

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

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

Steak Frites (*GF) £20.50

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

Farmhouse Salad £15.50

Pork scotch egg, Green salad, coleslaw and potato salad with red onion marmalade.

Faggots £17.50

Pengethley Butchers faggots with mash potato, onion gravy & sauteed greens.

Spinach Rotolo (PB, GF, CN) £17.50

Spinach, wild mushrooms & pinenut rotolo with vegan wild garlic sauce.

Burgers

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

Beef (*GF) £ 18.50

Herefordshire beef burger, bacon, cheddar cheese, classic burger sauce, cos lettuce, dill pickle, tomato.

Chicken £ 18.50

Panko breadcrumb chicken breast with lemon mayonnaise, cos lettuce, dill pickle, tomato.

Spinach and Black Bean Burger(V) £17.00

Homemade patty with chive and onion mayonnaise, cos lettuce, dill pickle, tomato.

Jacket Potato £11.50

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

- ~ Ham, cheddar cheese and baked beans
- ~ Mushroom, blue cheese, spinach (V)
- ~ Coronation chicken
- ~ Chicken and chorizo

Panini £ 12.95

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

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

Sides

Halloumi Fries £7.50, Hand cut, double cooked chips £4.95, Cheesy chips £5.50, Greek salad £8.50, Side Salad £6.00, Beer battered onion rings £4.50, 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

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) £8.00

With fresh home-made bread and butter.

Smoked Mackerel (*GF) £9.50

Dill & yoghurt sauce on croute.

Leeks & Romesco (PB, *GF, CN) £8.50

Burned leeks and romesco on crostini.

Scotch Egg £8.50

Pork & sage scotch egg with fig and date chutney.

Goats Cheese Salad (V) £9.00

Grilled goats cheese, cous cous & olive salad with toasted bread.

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) £19.50

Scotch egg, selection of cured meats, cheeses, olives, pickles, red onion marmalade and home-made bread and butter

Main Event

Fish & Chips (*GF) £18.00

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

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.

Chicken (GF) £18.95

Chicken and chorizo tagine with saffron rice.

Fish (*GF) £20.95

Pan roasted Cod with pickled pearl veg, pommes puree and parsley sauce.

Faggots £17.95

Pengethley Butchers Faggots with mash potato, onion gravy & sauteed greens.

Spinach Rotolo (PB, GF, CN) £17.50

Spinach, wild mushrooms & pinenut rotolo with vegan wild garlic sauce.

Burgers

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

Beef (*GF) £18.50

Herefordshire beef burger, bacon, cheddar cheese, classic burger sauce, cos lettuce, dill pickle, tomato.

Chicken £18.50

Panko breadcrumb chicken breast with lemon mayonnaise, cos lettuce, dill pickle, tomato.

Spinach and Black Bean Burger(V) £17.50

Homemade patty with chive and onion mayonnaise, cos lettuce, dill pickle, tomato.

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 £25.95

12 oz Herefordshire Rump £29.90

Sides

Halloumi Fries £7.50, Hand cut, double cooked chips £4.95, Cheesy chips £5.50, 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.

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Desserts

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

Crème Brulée (*GF)£9.00

Lemon and white chocolate crème brulee with shortbread biscuit.

Pannacotta (PB*) £9.50

Pineapple pannacotta with coconut ice-cream, tuile & candied lime zest.

Frangipane Tart (CN) £9.50

Rhubarb, earl grey & frangipane tart with vanilla ice-cream.

Chocolate Torte (GF)£9.95

Chocolate & dark rum torte with salted peanut brittle and apricot & amaretti ice-cream.

Puff Pastry Wrapped Pears (PB) £9.75

Poached pears wrapped in vegan puff pastry with vegan custard. .

Souffle £8.50 (Please allow 12 min cooking time)

Banana & matcha souffle with vanilla Cream.

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*)

Latte £4.25
Cappuccino £4.25
Americano £3.95
Espresso £3.75
Flat White £4.10
Mocha £4.95
Macchiato £3.95

Cortado £3.95
Cafetiere £4.50
Hot Chocolate £4.50
Tea £3.35
Herbal tea £3.75
Liqueur coffee £8.50
Irish coffee £9.00