

## Brunch Menu

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

**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

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



## Starters

### Homemade soup (V, PB, \*GF) £ 6.95

With fresh bread and butter.

### Red Mullet (\*GF) £ 8.50

Pan fried Red Mullet fillet with fennel & parsley garnish and lemon & caper butter sauce.

### Pork & Sage Scotch Egg £ 8.50

Pork and sage scotch egg with apple puree and apple matchsticks salad.

### Game Terrine £8.95

Game terrine with toasted brioche and pear & ale chutney.

### Vada Pav (PB, GF) £ 8.00

Indian spiced potato dumpling with sun dried tomato pesto.

### Bread and olives (PB, \*GF) £7.95

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

## To Share for 2

### Baked Camembert (V, \*GF) £16.95

Red onion marmalade, pickles and focaccia.

### Scotch Egg Charcuterie Board £17.95

Pork and sage scotch egg, cured meats, cheese, olives, pickles and bread and butter

## Main Event

### Ham, egg and chips (GF) £15.00

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

### Battered cod goujons (\*GF) £15.50

Cod goujons with hand cut, double cooked chips, salad garnish and tartare sauce.

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

Shortcrust pastry pie with hand cut, double cooked chips and seasonal vegetables.

### Steak fritz (\*GF) £18.00

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

### Sausage and Mash £15.50

Flavour of the week sausages, mash potato, peas and onion gravy.

### Chicken (\*GF) £ 18.00

Chicken Milanese, braised red cabbage, lemon & parsley gremolata and side of new potatoes.

### Lasagne (PB) £16.00

Butternut squash & mushroom lasagne with rocket & mixed nuts salad.

## Burgers

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

### Beef (\*GF) £ 17.50

Herefordshire beef burger, bacon, Hereford hop cheese, mustard mayonnaise, cos lettuce, dill pickle, tomato.

### Chicken £ 16.95

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

### Carrot and lentil (PB) £ 16.50

Homemade carrot & lentil patty, vegan cheese, red onion marmalade, cos lettuce, dill pickle, tomato.

## Sandwiches £9.00

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

- ~ Beef, horseradish and rocket
- ~ Ham, mustard mayonnaise and tomato
- ~ Cheese, onion (V)

## 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 salsa (PB)

## 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.

# Evening Menu

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



## Starters

### Homemade soup (V, PB, \*GF) £ 6.95

With fresh bread and butter.

### Red Mullet (\*GF) £ 8.50

Pan fried Red Mullet fillet with fennel & parsley garnish and lemon & caper butter sauce.

### Pork & Sage Scotch Egg £ 8.50

Pork and sage scotch egg with apple puree and apple matchsticks salad.

### Game Terrine £8.95

Game terrine with toasted brioche and pear & ale chutney.

### Vada Pav (PB, GF) £ 8.00

Indian spiced potato dumpling with sun dried tomato pesto.

### Bread and olives (PB, \*GF) £7.95

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

## To Share for 2

### Baked Camembert (V, \*GF) £16.95

Red onion marmalade, pickles and focaccia.

### Scotch Egg Charcuterie Board £17.95

Pork and sage scotch egg, cured meats, cheese, olives, pickles and bread and butter

## Main Event

### Fish & Chips (\*GF) £16.95

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

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

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

### Chicken (\*GF) £ 18.00

Chicken Milanese, braised red cabbage, lemon & parsley gremolata and side of new potatoes.

### Fish (GF) £ 19.50

Pan fried fillet of Sea Bream with peas bon fanne and sauteed new potatoes.

### Beef (GF) £ 19.00

Slow roasted shin of Beef with wholegrain mustard mash potatoes, sautéed root vegetables, bourguignon sauce and parsnip crisps.

### Pork £ 19.95

Pan fried pork tenderloin with celeriac fondant, black pudding crumb, apple matchsticks, celeriac puree and crispy sage.

### Lasagne (PB) £16.00

Butternut squash & mushroom lasagne with rocket & mixed nuts salad.

## Burgers

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

### Beef (\*GF) £ 17.50

Herefordshire beef burger, bacon, Hereford hop cheese, mustard mayonnaise, cos lettuce, dill pickle, tomato.

### Chicken £ 16.95

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

### Carrot & Lentil £ 16.50 (PB)

Homemade carrot & lentil, cheese, red onion marmalade, 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 £ 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.

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.*

### Chocolate Fondant £ 8.95

Homemade chocolate fondant with vanilla ice-cream, caramelised orange segments and orange gel.

### Banoffee Pie £ 8.00

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

### Polenta Cake (GF) £ 8.00

Homemade apple & honey polenta cake with salted caramel sauce and apple strudel ice-cream.

### Crème Brulé (\*GF) £8.50

Winter spiced Crème Brulé with pear gel and vanilla sable.

### Rice Conde (PB, GF) £ 7.95

Plant based rice pudding with plum compote.

### 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