

Brunch Menu

Served 10:00am - 11:30am

Traditional English Breakfast £10.50

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

Traditional English Vegetarian Breakfast (VE, *GF) £10.00

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

Something on toast (V, *PB) £5.50

Choice of eggs or baked beans or guacamole.

Sausage or bacon sandwich £6.00

Toasted teacake (V,) £3.50

Served with butter and choice of preserves.

Toast with choice of preserves (PB) £3.00

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

Young Person Menu

Beef Burger £8.00

Chips, cos lettuce, dill pickle, tomato, mayonnaise, served in brioche bun.

Local Sausages/ vegetarian sausages £7.50

Choice of chips or new potatoes and salad, baked beans or peas.

Herefordshire Rump 4oz Steak £9.00

Choice of chips or new potatoes and salad, baked beans or peas. (GF)

100 % Cod Goujons £7.00

Choice of chips or new potatoes and salad, baked beans or peas.

Chicken strips £7.00

Choice of chips or new potatoes and salad, baked beans or peas.

Cheese or tomato pasta £6.50

Served with a slice of garlic bread.

Sandwiches or Wraps £6.00

Only available lunch service.

Sandwiches served with crisps and salad garnish.

Please ask your server for available fillings and toppings.

Desserts

Warm Chocolate Brownie £6.00

Vanilla ice cream or cream.

Chocolate brownie Sundae £8.00

Chocolate brownie, ice-cream, chantilly cream and chocolate sauce.

Homemade ice cream £4.50

Selection of 2 scoops of ice cream.

Ask server for available flavours.

Desserts

Chocolate Mousse £ 8.50

With caramel jelly, chocolate soil and crème fraiche sorbet.

Banoffee Pie £ 8.00

Chocolate sauce, caramelised banana and chantilly cream.

Passionfruit Cheesecake £ 8.00

With mango sorbet and coconut.

Lemon Meringue Pie £ 7.50

With raspberry sorbet.

Rich Chocolate Brownie (GF) £ 7.50

Vanilla ice-cream, raspberry coulis.

Cheese & Biscuits (*GF) £ 10.00

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

Evening Menu



Starters

Homemade soup (V, PB, *GF) £ 7.00

With fresh bread and butter.

Smoked mackerel Pate (*GF) £ 8.50

Pickled cucumber and toasted sourdough.

Ham Hock Terrine (*GF) £ 9.00

Piccalilli, micro salad and toasted bread.

Black Pudding Scotch Egg £ 8.50

Salad and red onion marmalade.

Bang Bang Cauliflower (PB) £8.00

Roasted cauliflower rosettes coated in spices, served with guacamole.

Bread and olives (V, PB, *GF) £7.50

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

To Share

Baked Camembert (V, *GF) £15.50

Red onion marmalade, homemade pickles and focaccia.

Scotch Egg Charcuterie Board £16.50

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

Main Event

Fish & Chips £16.50

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

Pie of the day £17.00

Homemade shortcrust pastry pie served with chips, seasonal vegetables and gravy.
(Please allow 20min cooking time)

Chicken (GF) £ 18.50

Mushroom & blue cheese stuffed chicken breast with Duchess potato, green beans and red wine jus.

Cod (GF) £ 19.50

Pan fried fillet of cod under potato scales, pea & watercress velouté, Lyonnaise potatoes and chantenay carrots.

Lamb £ 21.00

Braised breast of lamb, stuffed with apricot and sun-dried tomatoes, with garlic & parsley mash and spring greens.

Pork (*GF) £ 19.00

Confit belly of pork with fondant potato, crispy granny smith's apple, braised red cabbage and cider & sage jus.

Gnocchi (V, *PB) £ 15.00

Roasted squash, homemade basil pesto, tomato and grated parmesan.

Burgers

Beef (*GF) £ 16.50

Homemade beef burger, bacon, Hereford hop cheese, caramelised onions, cos lettuce, dill pickle, tomato in a brioche bun served with chips, onion rings and homemade slaw.

Chicken £ 15.50

Panko breadcrumb chicken breast with garlic & herb mayo, cos lettuce, dill pickle, tomato in a brioche bun served with chips, onion rings and homemade slaw.

Jackfruit (PB, *GF) £ 15.00

BBQ pulled jackfruit, vegan cheese, guacamole, cos lettuce, dill pickle, tomato in a white bun served with chips and homemade vegan slaw.

Steaks (*GF)

All steaks served with chips, onion rings, roasted tomato and grilled mushroom.
ADD sauce for £2.50 Peppercorn, Blue cheese, Garlic & parsley butter.

8 oz Herefordshire Sirloin £ 22.50

10 oz Herefordshire Ribeye £ 27.50

12 oz Herefordshire Rump £ 26.50

Sides

Crispy Brie bites & cranberry sauce £6, Chips £3.50, Cheesy Chips £4.00, Greek Salad £6.00,
Battered onion rings £3.50, Seasonal Vegetables £4.50, Garlic bread £3.50, Cheesy Garlic Bread £4.00

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

Lunch Menu



Starters

Homemade soup (V, PB, *GF) £ 7.00

With fresh bread and butter.

Smoked mackerel Pate (*GF) £ 8.50

Pickled cucumber and toasted sourdough.

Ham Hock Terrine (*GF) £ 8.50

Piccalilli, micro salad and toasted bread

Black Pudding Scotch Egg £ 8.50

Salad and red onion marmalade.

Bang Bang Cauliflower (PB) £8.00

Roasted cauliflower florets coated in spices, served with guacamole.

Bread and olives (V, PB, *GF) £7.50

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

To Share for 2

Baked Camembert (V, *GF) £16.00

Red onion marmalade, homemade pickles and focaccia.

Scotch Egg Charcuterie Board £16.50

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

Main Event

Ham, egg and chips (GF) £14.00

Homemade mustard glazed ham, fried egg, chips and peas.

Battered cod goujons (*GF) £14.50

Chips, salad garnish and homemade tartare sauce.

Pie of the Day £16.50

Homemade shortcrust pastry pie with chips, seasonal vegetables and gravy.

Steak fritz (GF) £16.00

Rump steak served pink with a fried egg, chips and choice of peppercorn or blue cheese sauce.

Gnocchi (V, *PB) £15.00

Roasted squash, homemade basil pesto, tomato and grated parmesan.

Chicken Caesar Salad £15.00/£8.00

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

Burgers

Beef £ 17.00

Homemade beef burger, bacon, Hereford hop cheese, caramelised red onions, cos lettuce, dill pickle, tomato in a brioche bun served with chips, onion rings and homemade slaw.

Chicken £ 16.50

Panko breadcrumb chicken breast with garlic & herb mayo, cos lettuce, dill pickle, tomato in a brioche bun served with chips, onion rings and homemade slaw.

Jackfruit £ 16.00 (PB)

BBQ pulled jackfruit, vegan cheese, guacamole, cos lettuce, dill pickle, tomato in a white bun served with chips and homemade vegan slaw.

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, guacamole, tomato & salad (PB)
- ~ Tuna and sweetcorn mayonnaise

Wraps £ 10.00

All wraps are served with coleslaw and dressed salad.

- ~ Chicken, guacamole, cos lettuce
- ~ Cod goujons, tartare sauce, cos lettuce
- ~ BBQ Jack fruit, vegan cheese, spring onions, cos lettuce (PB)
- ~ Toasted bacon, brie and cranberry

Sides

Crispy Brie bites & cranberry sauce **£6**, Chips **£3.50**, Cheesy Chips **£4.00**, Greek Salad **£6.00**, Battered onion rings **£3.50**, Seasonal Vegetables **£4.50**, Garlic bread **£3.50**, Cheesy Garlic Bread **£4.00**