

SMALL PLATES

7 Each - Two for 13 - Three for 18

FISH DISHES

Crab Croquettes with Rustic Romesco sauce (GF)

White and brown crabmeat, combined with herbs, in a rich, white bechamel sauce, coated in breadcrumbs and fried until golden. Served with fiery red pepper Romesco sauce.

Calamari

Calamari, coated in a salt-and-pepper batter, deep-fried until golden. Garnished with sliced chilli, coriander and a roasted lime. Served with roasted garlic aioli.

Garlic King Prawns (GF + DF)

Quick-fried king prawns in a hot, zesty lemon and garlic oil with sliced garlic and chestnut mushrooms, finished with parsley and dried chilli.

MEAT DISHES

Slow Braised Chorizo (GF + DF)

Authentic chorizo, braised in red wine and brown sugar, spiced with cinnamon and bay.

Kashmiri Chicken Skewers (GF without flatbread)

Herefordshire chicken breast, marinated in natural yoghurt and garam masala, cooked in a northern Indian butter sauce with toasted almonds, coriander and sliced green chilli.
Served on a herby flatbread.

Smoked Ham Arancini (GF)

A rich risotto, combining shredded smoked ham, minted pea and spring onion purée, breadcrumbed and cooked until crisp and golden. Served with a dressed watercress and radish salad, finished with a tangy light blue cheese dressing.

Teriyaki Pork Bites (GF + DF)

Crispy pork belly, coated in a rich teriyaki sauce, crunchy Asian slaw, finished with spring onions and toasted sesame seeds.

VEGETARIAN & VEGAN DISHES

Antipasti (DF + VE)

Smooth beetroot hummus, sharp black olive tapenade and zesty walnut pesto.
Served with grilled sourdough.

Cauliflower Bites (DF + VE)

Roasted cauliflower, coated in panko breadcrumbs, slowly baked then tossed in a sticky smoky barbeque sauce, finished with chopped chives and sesame seeds.

Goats Cheese Salad (GF + V)

Honey-roasted figs with orange segments, maple-candied walnuts, pomegranates and grapefruit with a warm slice of goats cheese. Finished with rocket and a balsamic dressing.

Patatas Bravas (GF + DF + VE)

Lightly-fried potatoes with a spicy tomato sauce, finished with roasted garlic mayonnaise.

Stuffed Jalapeños (GF + V)

Split jalapeños, stuffed with a mix of cheeses and herbs, blended with cream cheese, topped with breadcrumbs and baked until golden, served with a plum dipping sauce.

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MAIN DISHES

Herefordshire Short Rib 15
(GF)

Slow-cooked, braised short-rib in a rich, red-wine sauce, with crisp smoked bacon lardons and wild mushrooms. Served with a twice-cooked potato pave and glazed baby carrots.

Herb-Crusted Cod Loin 14

Herb-crusted cod loin, with a hint of horseradish, buttery crushed potatoes, parsnip purée, roasted vine cherry tomatoes, finished with a drizzle of parsley oil.

Roasted Butternut Squash Risotto 13
(GF + V)

Purèed and diced butternut squash with roasted garlic and sage.
(option to add parmesan)

Homemade Gnocchi 13
(GF + DF + VE)

Handmade potato gnocchi, pan-fried with a roasted tomato sauce, finished with dressed rocket and toasted pine nuts.

DESSERTS

Chase Marmalade Gin Baked Cheesecake 6
(V)

Chase Marmalade gin, combined with cream cheese, baked until set, topped with a lemon and juniper curd and candied fruit slices.
Served with a mixed berry compote.

Westons Cider and Cinnamon Dough Balls 6
(V)

Dough infused with warm spices, fried until light and golden, rolled in a sweet cinnamon and ginger mix. Served with Westons infused compote of apples, shortbread crumb and ice cream.

Chase Rhubarb Vodka and Vanilla Panna Cotta 6
(GF without crumb)

Creamy vanilla bean panna cotta, infused with Chase rhubarb vodka, poached rhubarb and a gingernut pistachio crumb.

Sticky Toffee and Date Pudding 5
(V)

Warm sticky toffee and date pudding, served with hot toffee sauce and clotted cream ice-cream.

Sorbet 5
(GF + DF + VE)

A trio of sorbets: Champagne, Raspberry and Mango.

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