

SMALL PLATES OR STARTERS

Teriyaki Pork Bites (DF) £7

Crispy pork belly, coated in a rich teriyaki sauce. Served with crunchy Asian slaw, finished with herbs and sesame seeds.

Braised Chorizo (GF) (DF) £7

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

Whitebait (GF) £6.5

Crispy coated whitebait, served with a lemon mayonnaise and finished with smoked paprika.

King Prawns (GF) £7

King prawns, cooked in a zesty lemon oil with garlic and chestnut mushrooms, finished with chopped herbs and dried chilli.

BBQ Cauliflower Bites (DF) (VE) £7

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

Truffle Mac & Cheese Balls (V) £6

Macaroni cheese, rolled and coated in panko breadcrumbs, deep fried until golden. Served with a sweet chilli dip.

MAINS

Kashmiri Buttered Chicken (GF without naan) £14.95

Chicken breast, marinated in natural yoghurt and garam masala, cooked in a northern Indian butter sauce with toasted almonds, coriander and sliced chilli. Served with a garlic and coriander naan and basmati rice.

Herefordshire Beef Short Rib (GF) £16.95

Braised short rib in a rich red wine sauce with wild mushrooms and crispy onions. Served with roast new potatoes and seasonal greens.

Herb Crusted Cod Loin (GF) £14.95

Loin of cod baked with a herby crust served with buttery crushed new potatoes, parsnip puree, roasted cherry vine tomatoes and finished with a drizzle of parsley oil.

Chimichurri Sea Bass (GF) £15.95

Pan-fried sea bass fillet, finished with chimichurri sauce, served with seasonal greens and warm puy lentils.

Wild Mushroom Tagliatelle (V) £13.95

Tagliatelle pasta in a wild mushroom, parsley and cream sauce, finished with grated vegetarian parmesan and chopped parsley.

Risotto Del Giorno (V) £11.95

Please ask your server for today's flavour. Served with a dressed side salad.

Homemade Gnocchi (VE) (DF) £12.95

Handmade potato gnocchi, pan-fried with a roasted tomato sauce. Served with a rocket, red onion, and balsamic side salad.

SIDES

Skin-on-fries £3.25

Millionaire Fries (with truffle oil & vegetarian parmesan) £4

Hummus & Pitta £3.75

Olives £3

DESSERTS

Sticky Toffee & Date Pudding £6

Freshly baked by our pastry chef. Served with lashings of Bourbon sticky toffee sauce and clotted cream ice cream.

Vanilla & Raspberry Crème Brûlée £6

Individual baked crème brûlée, flavoured with fresh raspberries and vanilla and finished with a sugar glaze. Served with fresh fruit.

Apple & Toffee Crumble £6

Apples, baked in a rich toffee sauce, topped with an oat crumb. Served with your choice of ice cream, custard, or cream.

HOT DRINKS

Latte £2.55 / £2.75

Cappucino £2.55 / £2.75

Flat White £2.55

Mocha £2.7 / £2.9

Americano £2.2 / £2.4

Espresso £2.15

Filter Coffee £1.95 / £2.15

Breakfast Tea Mug £1.9 / Pot £2.1

Speciality Tea Mug £2 / Pot £2.2

Hot Chocolate £2.75 / £3.15

Hot Chocolate Encore* £3.45 / £3.75

*Hot Chocolate with whipped cream, marshmallows and chocolate sprinkles

Allergen information:

If you have a food allergy or intolerance, please inform a member of staff before placing your order.

We have an extensive allergen book with all ingredients and manufacturers guidance, for you to make an informed decision.

All meals are prepared in an open plan kitchen where allergens are in frequent use.

There is a small possibility that traces of allergens may be found in prepared dishes.

All items cooked in our deep fat fryers are at risk from cross contamination as products containing the following allergens are deep fried: wheat, barley, oats, rye, crustaceans and fish.

*Our kitchen handles gluten and we cannot guarantee zero cross-contamination.