



Lunch Menu

STARTER & MAIN FOR £25 Available Monday – Saturday 12 - 2.30pm

Nibbles

Freshly Baked Bread (v)	£4	Marinated Gordal Olives (v)*	£4
Vineyard Butter, Arbequina Olive Oil		Old Bay Salted Almonds (v)*	£4
Whipped Cod Roe *	£4	Cockle Popcorn *	£4
Crisp Toasts, Confit Garlic Oil			

Starters

Soup Of The Day (v)*

Freshly Baked Bread

Torched Purple Sprouting (v)*

Crispy Miskin Egg, Café De Paris Hollandaise, Capers

Great with [Mas La Chevalière Chardonnay](#)

Cockles *

Pancetta, White Wine, Parsley, Shallots, Garlic

Great with [Terre Antiche Gavi di Gavi](#)

King Scallops * (£6 Surcharge)

Herefordshire Slow Cooked Beef Jam, Crispy Ox Tongue, Celeriac, Aged Parmesan

Great with [Château Beaulieu Coteaux d'Aix-en-Provence](#)

Herefordshire Beef & Sobresada Croquette

Roasted Garlic & Saffron Emulsion, Romesco & Olives

Great with [Familia Castano Organic Monastrell](#)

Master Stock Chalk Stream Trout* (£4 Surcharge)

Pickled Kohl Rabi, Asian Salad, Sesame Tuile, Anise Carrot

Great with [Martin Codax Albarino](#)

Sides

Roasted Carrots *	£5	Purple Sprouting (v) *	£5
Sobresada, Salted Almonds, Confit Garlic Oil		Walnut & Perl Las	
Caponata (v)*	£5	Triple Cooked Chips (v)	£5

Food allergies & intolerance – Please be advised that we handle all allergens within our kitchen and whilst we endeavour to cater for dietary requirements on request, we cannot guarantee the dishes are completely allergen-free

**Denotes that dishes can be modified to suit a gluten free diet
Please note: traces of gluten may still be present as gluten is handled across our kitchen



Mains

Herefordshire Free Range Breast Of Chicken *

Wild Mushroom Arancini, Mushroom Emulsion, Porcini Jus, Kale

Great with [Terre Antiche Gavi di Gavi](#)

Herefordshire Featherblade of Beef *

Pancetta & Tarragon Jus, Triple Cooked Chips, Watercress

Great with [A Mano Primitivo](#)

Walnut Gnocchi (V)*

Roasted Beetroot, Butternut Jam, Confit Tomatoes, Burrata, Kale

Great with [Ponte Del Diavolo Pinot Grigio](#)

Beer Battered Cod

Triple Cooked Chips, Pea Purée, Tartar Sauce

Great with [Poggiotondo Organic Vermentino](#)

Smoked Haddock, Parsley & Leek Fishcake

Braised Fennel, Grain Mustard Cream

Great with [Mas La Chevalière Chardonnay](#)

Ribeye Of Monmouthshire Black Pork *

Apple & Sage Mash, Cracking, Apple Ketchup, Black Pudding, Burnt Leek

Great with [Aconcagua Costa Pinot Noir](#)

Mushroom Risotto (V) *

Twelve Month Matured Manchego, Shaved Mushrooms

Great with [Kamptal Gruner Veltliner](#)

Catch Of The Day *

Cockle, Caper & Parsley Butter, Samphire, Crushed Potato

Great with [Tinpot Hut Sauvignon Blanc](#)

Dry Aged Herefordshire Sirloin Steak (£10 Surcharge) *

Slow Roasted Tomato, Flat Mushroom, Triple Cooked Chips

Great with [Finca Flichman Dedicado Malbec](#)

Dry Aged Herefordshire Fillet Steak (£13 Surcharge)*

Slow Roasted Tomato, Flat Mushroom, Triple Cooked Chips

Great with [Walker Bay Cabernet Franc](#)