

MENU

STARTERS

Deep fried dill pickles, mustard mayo 3.75

Pickled quails eggs, celery salt 4.5

Focaccia, olives, olive oil & balsamic (v)(d) 4

Celeriac & spinach soup, sunflower seeds, sourdough toast (v)(g*) 5

Wye Valley asparagus, coddled Arlington White hen's egg (v) 7

Devilled lamb's kidneys, brioche toast 7

Gower mussels, bacon, cider & sage, sourdough toast (g) 7/12.5

Pan fried fillet of Cornish mackerel, pickled rhubarb, sorrel mayonnaise, Jersey Royals 7

MAIN COURSES

Sirloin steak sandwich, charred onions, watercress, mustard mayo, rosemary salted chips (d) 12

Handmade 8oz Kilpeck burger, brioche bun, fennel & apple coleslaw, rosemary salted chips (d)(g*) 12 (add cheese/bacon/roast mushroom/black pudding @ 1.00 each)

Gnocchi, pesto, crispy kale, pine nuts, Parmesan (v) 12

Beer battered fillet of hake, crushed peas, tartar sauce, hand cut chips (d) 13

Seared calves liver, parmesan polenta, pancetta jus, purple sprouting broccoli (g) 16

Pork tenderloin, nettle & sage stuffing, crushed potatoes, savoy cabbage, apple & mustard cream sauce 16

Pan fried fillet of gilt-head bream, Wye Valley asparagus, Jersey Royals, wild garlic salsa verde (g) 17

Rack of Welsh hill lamb, wild garlic & pine nut crust, fondant potato, Jerusalem artichoke, rosemary jus 18

Herefordshire sirloin steak, rosemary chips, roast cherry tomatoes, field mushroom (g)(d*) 8oz@ 17 10oz@ 20.5 12oz@ 24.0

Side of rosemary salted chips, green salad, purple sprouting @ 3 each

All food is freshly prepared and cooked to order. Fish dishes may contain small bones. Game may contain shot.

All weights stated are uncooked weights. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy it will be helpful if you could inform staff so that we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service. (v) vegetarian, (d) dairy free, (g) gluten free, (*) please ask staff.