

## MENU

## STARTERS

Focaccia, Olives, Olive Oil & Balsamic (v) 5

Crispy Pigs Ears, Burnt Apple Sauce 4.5

Celeriac & Apple Soup, Crispy Sage, Hazelnut, Sourdough Toast (v) 6

Mussels, Cider, Pancetta, Sage, Sourdough Toast (g) 8

Sautéed Wild Mushrooms, Garlic & Parsley Butter, Sourdough Toast (v) 7

Twice Baked Hereford Hop Souffle, Apple, Cobnuts (v) 8

Scallops, Celeriac & Almond Puree, Apple Tartar, Spiced Anchovy Crumb 10

## MAIN COURSES

Salmon & Dill Fishcakes, Baby Spinach, Leek & Mustard Sauce 12.5

Braised Chicory, Walnut & Perl Las Tart (v) 13

Chickpea & Spinach Fritters, Beetroot Ketchup, Raiti (v)(g) 13

Handmade 8oz Kilpeck Burger, Brioche Bun, Apple & Fennel Coleslaw, Smoked Bacon, Cheese, Rosemary Salted
Chips (d)(g\*) 14

Sirloin Steak Sandwich, Charred Onions, Watercress, Mustard Mayo, Rosemary Salted Chips (d) 15

Beer Battered Fillet of Hake, Crushed Peas, Tartar Sauce, Hand Cut Chips (d) 15

Pan Roasted Chicken Supreme, Chestnut Mushrooms, Confit Shallots, Goats Curd Croquette, Tarragon Jus 15 Duck Breast, Celeriac & Bay Puree, Garlic Sprouting Broccoli, Butternut Squash, Golden Sultanas, Whisky Jus (g) 19

Monkfish Tail, Prosciutto, Crab & Saffron Risotto, Samphire, Sea Purslane (g) 24

Herefordshire Sirloin Steak, Rosemary Salted Chips, Garlic Mushroom, Confit Tomatoes (g)(d) 8oz @ 21 - 10oz @ 24 - 12oz @ 27

(Add Peppercorn Sauce @ 2)

Side of Rosemary Salted Chips, Onion Rings, Green Salad, Purple Sprouting, New Potatoes @ 4 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.