



Vegan Menu

Aperitifs

Artisan breads with balsamic & olive oil * £5.90
Provençal olives £4.90
Sunblush tomato focaccia – roasted red pepper hummus £6.50

Starters

Garden pea, courgette & basil soup – pesto & parmesan twist * £8.90 {can be served hot or cold}
Heritage tomato tart – vegan feta – crispy capers – balsamic * £9.50

Mains

Baked ratatouille – spiced tomato ragu – vegan feta cheese & black pepper cracker * £18.00
Roasted cauliflower – golden rasins – caper & almond dressing * gf £19.00

Sides

House fries £4.50
Sauteed leeks & peas – garden mint butter gf £5.90
Tenderstem broccoli – miso dressing – pickled shallots & toasted sesame seeds gf £6.50
Mixed leaf & garden herb salad – lemon dressing gf £4.50



Aperitifs

Artisan breads – Netherend Farm butter – flavoured butter * £5.90
Provençal olives £4.90
Sunblush tomato focaccia – roasted red pepper hummus £6.50

Starters

Garden pea, courgette & basil soup – pesto & parmesan twist v * £8.90 {can be served hot or cold}
Confit chicken terrine – mushrooms – gerkin gel & malted bread * £9.50
Twiced baked Manchego cheese soufflé – smoked paprika cream & red pepper jam v £10.50
Heritage tomato tart – parmesan cream – crispy capers – balsamic v * £9.50
Seared Scottish scallops – cucumbers, pickled apple, ginger, gooseberries & sorrel sauce gf £15.00
Beetroot & horseradish cured Chalk stream trout – radish & puffed rice gf £9.50

Mains

Worcestershire lamb rack – saute jersey royals – broad beans & peas – goats curd – lamb jus gf £35.00
Curried monkfish tail – vegetable pakora – samphire & spinach – spiced hollandaise gf £32.50
Pork tenderloin – sweetcorn – potato puree – lettuce & pork sauce gf £25.00
6oz Herefordshire beef fillet – house fries – garlic mushroom – peppercorn sauce * £42.00
Roasted cauliflower – golden rasins – caper & almond dressing * gf v * £19.00
Herb crusted cod loin – local courgette – white beans – red wine fish sauce * £28.50
Cotswold chicken breast – hash brown potato – grelot onion – black garlic & smokey jus gf £24.00
Baked ratatouille – spiced tomato ragu – feta cheese & black pepper cracker * v £18.00

Sides

House fries £4.50
Tenderstem broccoli – miso dressing – pickled shallots & toasted sesame gf £6.50
Sauteed leeks & peas – garden mint butter gf £5.90
Mixed leaf & garden herb salad – lemon dressing gf £4.50

Please make us aware of any food allergy or special dietary requirement
Gluten free gf - dishes can be adapted to be gf * Contains nuts *
[v] vegetarian * could be made [v] * can be made vegan *
A discretionary 10% service & cover charge is added to all bills

