



Typical Lunch Menu

(Set menu £19.95 for 3 courses - £16.95 for 2 courses)

Pea Soup

with fresh herbs

Chicken Liver Parfait

home made chutney, dressed leaves & toasted brioche

Smoked Salmon salad

with capers, lemon & dill

Traditional Fishcake

shallot & tarragon dressing, mixed leaves



Mushroom, Red Onion & Roast Garlic Risotto

with chopped chive & parmesan, rocket salad

Seared Fillet of Sea Bream

with crushed new potatoes, sesame, orange & pernod dressing butter sauce

Roast Venison Loin

with creamed potatoes, cabbage & red wine sauce

Roast Breast & Braised Leg of Local Pheasant

with sage & onion mash, cabbage & bacon, green beans & red wine sauce



Raspberry & Mascarpone Crème Brûlée

with raspberry sorbet

Dark Chocolate & Cherry Tart

with cherry Syrup

Trio of Local Cheese

chutney, celery, grapes & biscuits

A Palette of Home Made Ice Cream & Sorbets

with soft fruits & raspberry coulis



Teas & Coffee

Filter Coffee, Espresso, Cappuccino or Infusions with Home Made Petit Fours - £3.75

If you would like to leave a tip it will be shared entirely and equally between all members of staff

Locally Sourced Food Suppliers

Hereford Beef, Malvern Hills Grass Fed Lamb, Woodland Pork & Free Range Chicken all from Hillworth Farm, Longdon, Tewkesbury;
Fresh Fish from New Wave Seafoods, Gloucester; Vegetables from Pershore Produce; Cheese from Fromage to Age, Chipping Campden

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products