



## starters

<b>Garlic Bread</b> baked ciabatta with real garlic butter	£3	<b>Today's Fresh Soup</b> with freshly baked bread & butter	£5
<b>Marinated Olives</b> with feta cheese & home dried tomatoes	£4	<b>Grilled Sardine Niçoise</b> with shallot & balsamic dressing	£6
<b>Home Made Free Range Scotch Egg</b> hen's egg wrapped in old English sausage meat & breadcrumbs	£5	<b>Mosaic of Chargrilled Mediterranean Vegetables</b> with home dried tomatoes, basil pesto & cheese fritters	£7
<b>Spicy Fishcakes</b> with sweet chilli dressing & mixed leaves	£6	<b>Crisp Goosnargh Duck Leg Confit</b> sesame wilted pak choi & red wine sauce	£7
<b>Atlantic Prawn Salad</b> crisp lettuce, cucumber, tomato & crème fraîche dressing	£7	<b>Bresaola</b> with olives, basil pesto, aged balsamic, rocket & parmesan salad	£8
<b>Grilled Goats Cheese &amp; Red Onion Tartlet</b> reduced balsamic, mixed leaves & basil pesto	£7	<b>Smoked Haddock &amp; Chive Risotto</b> with a soft poached hen's egg, & a light mustard cream sauce	£8

## brasserie favourites

<b>Fresh Egg Tagliatelle</b> with basil pesto, home dried cherry tomatoes, olives & parmesan shavings	£12
<b>Pan Seared Fillet of Salmon</b> sweet potato purée, sautéed samphire, roast cherry tomatoes lemon & chive beurre blanc	£15
<b>Honey Glazed Ham Shank</b> wholegrain mustard mash, cabbage, peas, cider & sage sauce	£13
<b>Roast Breast of Local Chicken</b> with celeriac mash, baby leeks & truffle cream sauce	£14
<b>Slow-Cooked Spare Rib of Hereford Beef</b> creamed potatoes, cabbage, mixed vegetables & a red wine jus	£17
<b>Chargrilled 28-Day Dry Aged Rib Eye Steak</b> field mushroom, onion rings, french beans & chunky chips with a choice of pepper sauce, red wine sauce or garlic butter	£20

## gourmet specials

<b>Goats Cheese, Spinach &amp; Toasted Pine Nut Filo Parcel</b> with roasted cherry tomatoes, green beans & tomato & basil vierge	£16
<b>Crisp Fillet of Sea Bream</b> with spring onion mash, sesame, orange & pernod dressing	£17
<b>Pan Seared Breast of Goosnargh Duck</b> with spicy cabbage & carrots, dauphine potatoes, cassis sauce	£19
<b>Roast Breast of Guinea Fowl</b> on a bed of chestnut mushroom & chive risotto, small leeks tarragon scented cream sauce	£18
<b>Char Grilled Chops &amp; Braised Shoulder of Lamb</b> with thyme mash, cabbage, glazed carrots & braising juices	£20
<b>Hand Dived Scallops Wrapped in Lemon Sole</b> cauliflower purée, samphire, caramelised chicory & roast shallots nut brown butter with lemon pickle & chopped parsley	£20

**extras** - Mixed Vegetables, Chunky Chips, Buttered New Potatoes, Dressed Salad Leaves, each at £3

## desserts & cheese

<b>Selection of Home Made Ice Creams &amp; Sorbet</b> with soft fruits & raspberry coulis	£5	<b>Iced Hazelnut &amp; Vanilla Parfait</b> with raspberry sorbet	£6
<b>White Chocolate Cheesecake</b> with strawberry ice cream	£6	<b>Caramelised Pineapple &amp; Almond Turnover</b> with stem ginger ice cream	£6
<b>Mandarin &amp; Orange Crème Brûlée</b> with bitter chocolate sorbet	£6	<b>Rhubarb &amp; Champagne Jelly</b> with elderflower presse sorbet & shortbread biscuits	£7
<b>Apricot Glazed Bread &amp; Butter Pudding</b> with vanilla ice cream	£7	<b>Three Counties Cheese Board</b> a selection of superb local cheeses and Colston Bassett Stilton	£8

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

## locally sourced food

Hereford Beef, Malvern Hills Grass Fed Lamb, Woodland Pork & Free Range Chicken all from Hillworth Farm, Longdon Marsh, 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.