Sample Evening Starters

Freshly baked home-made bread rolls are included in the price of each dish

Seasonal soup + ~ £4.50

Twice baked cauliflower, leek and local goats cheese soufflé with a light mustard sauce and fresh garden salad £6.50

Flavours of melon, marinated feta cheese, elderflower granita and herb salad + £5.95

Gravadlax cured River Lugg trout \sim + and smoked trout mousse, beetroot relish and lemon cream + ± 6.00

Riverside smooth chicken liver and orange pate, garden chutney + and granary bread £6.75

Locally smoked ham hock and parsley terrine $+ \sim$ crumbed egg yolk and pineapple ± 6.50

Pan-fried fillet of sea bream, aubergine purée, balsamic marinated tomatoes and a balsamic dressing + £7.50

~ can be made dairy free

+ can be made

gluten free

Some of our dishes contain flour, butter and cream, if you require dairy or gluten free dishes please ask your server as we can adapt many of our dishes to suit you.