

NIBBLES

- bowl of olives +
feta.....£4
- bread, olive oil +
balsamic v.....£2
- freshly baked breads,
marinated olives +
aioli (for 2) v.....£6
- scotch egg + brown
sauce.....£4
- pork pie + english
mustard£4

STARTERS + LIGHT BITES

- pigs head terrine,
piccalilli, toasted
sourdough.....£5.5
- chicken caesar
salad.....£5
- pan roast mackerel,
beetroot, horseradish
cream.....£6
- jerusalem artichoke
soup, truffle oil...£5
- roasted vegetable
salad, ragstone goats
cheese.....£5.5
- v - suitable for
vegetarians
- c - available as a
children's portion at
half the stated price



MAINS

- moules marinière, french fries, toasted
bread.....£13
- venison casserole, butter mash, curly
kale.....£12
- grilled gammon, fried egg, handcut chips,
watercress.....£12
- gnocchi, sautéed wild mushrooms.....£11
- pan roasted whole plaice, samphire, buttered
new potatoes.....£14

SANDWICHES

- mozzarella + tomato bruschetta.....£6
- chargrilled chicken + bacon, baby gem, plum
tomato + garlic mayo on ciabatta.....£9
- severn + wye smoked salmon, capers, onion
pickle + lemon on brown soda bread.....£9
- beef burger, gruyere, tomato + chilli
relish, gherkins, tomato,
lettuce.....£12
- steak sandwich with rocket, red onion
marmalade + shropshire blue cheese.....£11

PLATTERS

- Ploughmans:**
pork pie, cheese, ham,
pickles, bread.....£13
- Fishermans:**
smoked salmon, potted
mackerel, prawns,
cocktail sauce, brown
soda bread£15

DESSERTS

- prune + armagnac crème
brulee.....£7
- eton mess.....£6
- chocolate molleux,
mascarpone + pistachio
tuile.....£6
- lemon posset, mixed
berries.....£6
- selection of british
cheeses, crackers,
celery, walnuts +
honeycomb.....£8

SIDES

- chips.....£3.5
- mashed potatoes...£3.5
- organic carrots...£3.5
- mixed salad.....£3
- boiled greens.....£3.5

