

### SNACKS

<b>Homemade Bread</b>	£2.50
<i>Rye Bread with Extra Virgin Olive Oil</i>	
<b>Battered Herefordshire Snails</b>	£4.00
<i>Garlic Mayo – Parsley</i>	
<b>Parsnip Crisps</b>	£4.00
<i>Truffle Mayo</i>	

### STARTERS

<b>Butternut Squash Soup</b>	£6.00
<i>Pumpkin Seed Granola</i>	
<i>Herefordshire Squash</i>	
<b>Pheasant Boudin Blanc</b>	£9.00
<i>Celeriac – Apple</i>	
<i>Pheasant wild shot from Shropshire</i>	
<b>Cured Trout</b>	£8.40
<i>Beetroot – Crème Fraiche – Hazelnut</i>	
<i>Cured in Wild Juniper &amp; Chase GB Gin</i>	
<b>Barley Risotto</b>	£7.00
<i>Wild Mushroom – Goats Cheese – Wild Herbs</i>	

### MAIN COURSE

<b>Guinea Fowl</b>	£16.50
<i>Rosemary &amp; Onion Stuffing – Parsnip Puree – Pancetta</i>	
<i>Sourced from Mark Hurds in Weobley</i>	
<b>Fillet Steak</b>	£26
<b>Braised Beef</b>	£17
<i>Carrot – Kale</i>	
<i>Typically, Shorthorn, Dexter or Hereford from Terry Williams, Marshbrook</i>	
<b>Hake</b>	£17.25
<i>Mushroom – Winter Artichoke – Purslane</i>	
<i>MSC Certified</i>	
<b>Salt Baked Celeriac</b>	£12.50
<i>Foraged Garlic – Bulgar Wheat – Hazelnut Cream Sauce</i>	
<i>Locally sourced Goats Cheese</i>	

## SIDES

<b>Red Cabbage</b> <i>Apple - Spices</i>	£2.50
<b>Truffle Chips</b> <i>Smoked Salt - Parsley</i>	£2.50
<b>Collard Greens</b> <i>Hazelnut - Lemon</i>	£2.50
<b>New Potatoes</b> <i>Garlic &amp; Herb sauce</i>	£2.50

## DESSERTS

<b>Ginger Pannacotta</b> <i>Pumpkin Seed Brittle – Honey Cream</i> <i>Crown prince pumpkins grown locally</i>	
<b>Chocolate Delice</b> <i>Raspberry – Chocolate Soil – Raspberry Sorbet</i> <i>Herefordshire Raspberries – Organic Chocolate</i>	£7.50
<b>Spiced Apple &amp; Chase Gin Savarin</b> <i>Honeycomb – Golden Raisins</i> <i>Local Herefordshire Heritage Apples</i>	£7.00
<b>Blue Cheese Ice Cream</b> <i>Poached Pear – Walnut</i> <i>Monkland Blue</i>	£7.00
<b>Christmas Pudding</b> <i>Brandy Crème Fraiche Sauce</i>	£7.50

*Please let us know of any dietary requirement before ordering, we have a small team of chefs who can happily adapt most dish*