

SNACKS

Homemade Bread	£2.50
<i>Rye Bread with Extra Virgin Olive Oil</i>	
Battered Herefordshire Snails	£4.00
<i>Smoked Mayo – Parsley</i>	
Wild Garlic & Nettle Velouté	£4.00
<i>Crème Fraiche</i>	

STARTERS

Cauliflower & Goats Cheese Soup	£6.00
<i>Hazelnut</i>	
<i>Herefordshire Ragstone Goats Cheese</i>	
Lamb Sweetbreads	£9.00
<i>Bittercress – Buttermilk – Fennel - Parsnip</i>	
<i>Sourced from the Welsh Border</i>	
Cured Trout	£8.40
<i>Beetroot – Apple</i>	
<i>Cured in Wild Juniper & Chase GB Gin</i>	
Barley Risotto	£7.00
<i>Wild Mushroom – Wild Herbs</i>	
<i>Herbs foraged from our garden</i>	

LIGHT BITES

Steak Sandwich	£12.50
<i>Truffle Chips – Celeriac – Apple - Watercress</i>	
<i>Herefordshire rare-breed beef</i>	
Grilled Smoked Cheese Sandwich	£10.50
<i>Rosemary – Pickled Mushrooms – Parsley</i>	
<i>Locally smoked Monkland Cheese</i>	

Please inform a member of staff of any dietary requirement before ordering, we have a small team of chefs who will happily adapt most dishes

MAIN COURSE

Roast Chicken	£16.50
<i>Yeast – Sweetcorn – Thyme Sauce</i>	
<i>Sourced from Mark Hurds in Weobley</i>	
Fillet Steak	£26
Braised Beef	£18
<i>Carrot – Kale – Ox Tail Sauce</i>	
<i>Typically, Shorthorn or Longhorn rare breed beef</i>	
Plaice	£17.25
<i>Ground Elder – Pea – Spring Onion</i>	
<i>MSC Certified</i>	
Salt Baked Celeriac	£12.50
<i>Foraged Garlic – Wild Herb Gremolata – Hazelnut Cream Sauce</i>	
<i>Locally sourced Goats Cheese</i>	

SIDES

Truffle Chips	£3.50
<i>Smoked Salt - Parsley</i>	
Collard Greens	£3.50
<i>Hazelnut - Lemon</i>	
New Potatoes	£3.50
<i>Garlic & Herb sauce</i>	

DESSERTS

Violet Pannacotta	£7.00
<i>Blackcurrant – Crème Fraiche</i>	
<i>Wild Violet flowers</i>	
Chocolate Delice	£7.50
<i>Raspberry – Chocolate Soil – Raspberry Sorbet</i>	
<i>Herefordshire Raspberries</i>	
Chase Rhubarb Liqueur Savarin	£7.00
<i>Honeycomb – Cream</i>	
<i>Local Herefordshire Rhubarb</i>	
Blue Cheese Ice Cream	£7.00
<i>Poached Pear - Walnut</i>	
<i>Made using Blue Monk Cheese</i>	