



First Course

- £9.50** Treacle Cured Salmon, Pickled Cucumber, Dill, Crème Fraîchee and Organic Rye (*DF, *GF)
- £10.50** Cider Cooked Ham Hock Terrine, Roasted Cauliflower, Barley and Green Bean Salad, Piccalilli and Chive Dressing, Toasted Spelt and Honey Sourdough (*GF, DF)
- £8.50** (V) Beetroot Carpaccio, Ragstone Cheese, Toasted Hazelnuts and Horseradish Cream (V, *VG, *DF, GF, NUTS)
- £8.50** Carrot and Coriander Fritters with Spicy Orange Tahini Sauce (V, VG, DF, GF)
- £6.75** Dewsall Wild Nettle Soup with Bee Pollen, Petals and Chives.(Spring and early Summer only) (V,*VG, *DF,GF)
- £6.75** Pumpkin Velouté with Sage and Orange Zest (*V,VG,*GF)

Main Course

- £24.00** Hereford Sirloin of Beef, Yorkshire Pudding, Gravy, Fresh Horseradish Sauce (*GF, *DF) *(up to 40 people)*
- £20.00** Slow Roast Lamb with Garlic and Rosemary, Mint Sauce, Gravy (GF, DF)
- £18.50** Roast Pork, Crackling, Sage and Onion Stuffing, Apple and Cider Sauce, Gravy (*GF, *DF)
- £18.50** Roast Chicken with Lemon, Thyme and Parsley Stuffing, Bread Sauce, Gravy (*GF, *DF)
- £15.00** Slow Whole Roasted Celeriac, Pearl Barley and Mushroom Sauce (V, VG, DF)
- £15.00** Nut Roast and Gravy (V, VG, GF, DF)
- All with:*
- Roast Duck Fat Potatoes (*VG)
- Buttered Cabbage or Kale (*VG)
- Roasted Carrots (*VG)
- Cauliflower and Hereford Hop Gratin (*VG)



Pudding

- £8.00** Seasonal Fruit Crumble, Vanilla Custard (V, *GF, *DF)
- £8.00** Apple Crumble with Toffee Sauce (V, *VG, *DF)
- £8.00** Nectarines or Plums poached in Sweet Wine with Almond Ice Cream and Amaretti Biscuits (V, *VG, DF, GF)
- £8.00** Dark Chocolate Mousse layered with fresh Raspberries and Coulis served with a Pistachio and Almond Biscotti. (V,VG,GF,DF,NUTS)
- £8.00** Salted Chocolate Tart (V. *VG)
- £8.00** Lemon Posset with Blueberry Compote (V, GF)
- £8.00** Summer Eton Mess (V, GF)
- £65.00** Cheese Board - Local Cheeses, Homemade Crackers, Celery, Grapes and Homemade Chutney (V, *GF) *(serves 6 - 10 people)*
- £9.00pp** Truffled Cashew Cheese with Seeded Crackers and Cherries, Pear, Fig - according to season. (V, VG, DF, *GF) *(minimum of 5 people)*