

Our menu has been selected to complement our wine - all items are perfect for sharing
Each dish will arrive at your table as and when they are ready

gf = Gluten Free vg = Vegetarian | Some marked items can be modified | Please advise our staff

CHARCUTERIE BOARD [all gf] £36

served with pickles, chutney, dressed salad leaves

Milano Salami - Venison Carpaccio - Prosciutto
Beef Bresaola - Wild Boar Salami
Beech Wood Smoked Ham - Chorizo

COLD CHOICES

Basil Pesto Hummus [vg] [gf] £9.75
with corn chips

Spinach Borani [vg] [gf*] £12
yoghurt, spinach, shallots, spices, topped
with toasted walnuts, with warm pitta bread

Marie Rose Prawns [gf] £13
in a spicy mayonnaise, with tomato, tabasco & Worcester sauce

Smoked Scottish Salmon [gf] £14
Severn & Wye Smokery, with, capers and lemon

Heritage Tomato Salad [vg] [gf] £12.5
with a sherry vinegar dressing and shallots

Smoked Mackerel Pate [gf*] £13
served with warm toast

Buddha Bowl [vg] £16
avocado, lemon pearl couscous, hummus, dressed mixed salad,
feta cheese, olives, remoulade, edamame beans

HOT VEGETARIAN CHOICES

Whole Baked Camembert £26
with hot honey & garlic, served with chutney & focaccia
(please allow 15 minutes)

Potato Gnocchi [vg] [gf] £13
Cooked in rich tomato & red wine sauce, olives, sun dried
tomatoes, capers, topped with vegetarian parmesan cheese

Griddled Halloumi [vg] [gf] £13
with toasted pistachios, drizzled with honey & yuzu oil

Goats Cheese and Roasted Red Pepper Tart [vg] [gf] £14.5

Warm Fresh Figs with Crumbed Stilton [vg] [gf] £13
drizzled with honey

Bruschetta [vg] £12.5
toasted ciabatta, black olive tapenade, sliced tomatoes

Sweet Potato, Apricot & Cumin Falafel [vg] [gf] £12.5
with a mild curried mayonnaise dip

Padron Peppers [vg] [gf] £11
smoked Maldon sea salt and lemon

Every effort will be made to accommodate food allergies, however we cannot guarantee 100% that
all of our dishes are allergen free. If you have a food allergy, please inform our staff before ordering

SOMETHING SPECIAL

10oz Sirloin Steak Sharing Board £39
Prime Herefordshire beef, served with mushrooms,
roasted tomato, peppercorn & brandy cream sauce

HOT MEAT & FISH CHOICES

Breaded Plaice Goujons £14
with a chilli mayonnaise

Slow Cooked Beef £15
red wine, mushrooms, onions, pancetta

Pigs in Blankets £13
roasted with honey & grain mustard

Lamb Meatballs £14.5
spicy tomato sauce topped with melted cheddar

Pan Fried Hake [gf] £28
buttered samphire, finished with a cream sauce of saffron
& Three Choirs classic cuvée, topped with a seared scallop

Fillet of Beef Stroganoff £31.5
strips of beef fillet, in a creamy sauce of mushrooms, shallots,
paprika, Dijon mustard & brandy. Served with turmeric rice

Roasted Salmon £20
with orzo pasta, a sun-dried tomato pesto & white wine sauce,
finished with shavings of pecorino

Crab Cakes [gf] £15
lightly spiced crab cakes, coated with gluten free breadcrumbs,
served with a soy, ginger and chilli asian slaw

Turkey Ballotine £25
with a spiced plum stuffing, served with braised red cabbage,
red wine & wild mushroom sauce

ACCOMPANIMENTS

Halkadiki & Kalamata Olives [vg] [gf] £7.75

Rosemary & Garlic Focaccia £7.75
with oils & Netherend salted butter

Buttered New Potatoes [vg] [gf] £7.25

Dressed Rocket and Parmesan Salad [gf] £9

Skin on Fries [vg] [gf] £6.75

Posh Fries [gf] £7.75
parmesan and truffle oil

Patatas Bravas [vg] [gf] £9
potatoes in a spicy tomato and smoked paprika sauce, topped with aioli

Edamame Beans [vg] [gf] £9
with garlic butter & diced tomato

Spicy Battered Cauliflower [vg] £10
spicy chilli sauce, sesame seeds

Roasted Buttered Sprouts [vg] £9
with chestnuts

Drinks list

SOFT DRINKS

Coke / Diet Coke / Lemonade	[330ml]	£3.50
Folkington Ginger Beer	[250ml]	£3.50
Folkington Elderflower Presse	[250ml]	£3.50
Frobisher Orange Juice	[250ml]	£3.50
Bentleys Farm Juices	[250ml]	£3.50
Apple Juice	Apple & Ginger Apple & Raspberry	
Radnor mineral water	500ml still / sparkling	£3.50
Foreva Farmers Tonics:	[150ml]	£2.00
Classic	Elderflower & Honey	Spiced Apple Cola
Herbal	Cucumber & Rosemary	Smoky Ginger Ale
Classic Light	Pink Rosehip Lemonade	

CANNED ALES & LAGER

Gloucester Breweries:	£5.50
Session IPA	4.5% abv Dockside Porter 5.2% abv
Cascade Best Bitter	4.2% abv Lager 4.5% abv
Guinness	[330ml] 4.1% abv £5.50

LOW & ZERO 0%

Guinness 0.0	[440ml]	£5.50
Gloucester Breweries Cheeky Chopper 0% IPA	[500ml]	£5.50
Special Effects Alcohol Free Hoppy Lager 0.4%	[330ml]	£4.50
Clean Co. Non-Alcoholic Botanical Spirit & Mixer		£7.00
Gordons Premium Pink 0.0 Botanical Spirit & Mixer		£7.00
Sub Zero 0.5% Cider	[440ml]	£5.50

JUST PRESSED CANNED CIDERS [440ml]

Boomfa (medium dry) 6% abv	£5.00
Blindside (medium sweet) 4% abv	£5.00
Astro (Dry) 4.8% abv	£5.00
Fratello berry cider 4% abv	£5.00

FOXTAIL SPECIALITY GINS [25ml]

Foxtail original	Thai inspired	Rhubarb & Custard	£8.00
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ROCKFIELD SPECIALITY GINS / RUM [25ml]

Elderflower gin	Orange gin	Blueberry gin	£8.00
Lemon gin	Pink gin	Spiced rum	
Raspberry & Rhubarb gin			