



A P R I L S E T M E N U

TO START

New manor farm beef tartare, St ewes egg yolk, house crisps *(gf)(dl)*

Wye valley asparagus, sauce gribiche, Chervil and shallots *(gf) (can be vegan)*

Confit pork belly, crispy squid, apple and bitter leaves *(gf)(dl)*

Mussels cooked in local cider with cream and soft herbs, sourdough *(can be dl)*

THE MAIN EVENT

Chew valley Sirloin, celeriac and thyme puree, Yorkshire pudding and roast potatoes and gravy

Fennel brined pork belly, onion puree, Yorkshire pudding, roast potatoes and gravy

Mushroom, prune, sage and walnut loaf, Yorkshire pudding, roast potatoes and vegetarian gravy

All served with seasonal greens, braised red cabbage, roast heritage carrots, sherry glazed beetroot, broccoli and leek cheese

Our roasts are available on request as gluten and/or dairy free.

Children's options are the beef, pork, and seasonal loaf at £7.50.

FOR AFTER

Rhubarb and white chocolate cheesecake, rhubarb gel, almond crumb

Dark chocolate torte, salted caramel ganache, walnut and honeycomb, orange Chantilly

Sticky ale pudding, house vanilla ice cream

English cheese, apple and date chutney, house crackers *(2 supplement)*

House Sorbet *(gf)(dl)(vegan)*

Two courses £27.5

Three courses £35

All our food is locally sourced and where possible

Menu items may contain or come into contact with some of the 14 listed allergens. For more information, please speak with a manager