



M A Y 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, green herb and anchovy dressing *(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 £10

FOR AFTER

White chocolate cheesecake, cheddar strawberries, grappa

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

Sticky ale pudding, house vanilla ice cream

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

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

Two courses £32.50

Three courses £38