



SAMPLE

Two courses £32.50

Three courses £38

First



Confit pork belly, crispy squid, granny smith apple, bitter leaves

Wye Valley asparagus, cold pressed rapeseed oil, lemon

House fishcake, tartare sauce, soft herbs

Mussels cooked in local cider with cream and soft herbs, sourdough

Seconds



Medium rare New Manor farm beef sirloin, celeriac & thyme puree, roast potatoes and Yorkshire pudding

Fennel & black pepper rolled Chew Stoke pork belly, burnt onion puree, roast potatoes and Yorkshire pudding

Mushroom, hazelnut, apricot and cheddar loaf, celeriac & thyme puree, roast potatoes and Yorkshire pudding

All roasts are served with mixed greens, broccoli and cauliflower cheese, braised red cabbage, roast heritage carrots and sherry glazed beetroot

Baked North Atlantic Cod, Café des Paris butter, smoked cods roe, crispy new potatoes

Kids Roasts: all roasts are available as child portions £10

Drink of the day

Belvedere Bloody Mary 10

*Orange Cinchona Spritz
(Non alcoholic) 7*



Afters



Sticky Ale pudding, house vanilla, cider butterscotch sauce

A selection of British cheeses, house crackers, date & apple chutney

White chocolate & rhubarb cheesecake, almond crumble, rhubarb sorbet

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

Lemon Sorbet

Please inform a member of staff if you have any allergies before placing your order

A 12% discretionary service charge will be added to the bill



SALT & MALT



#theponyfamily