



#### **Bites**

House Marinated Olives VG 211 kcal 5
Salt Crusted Sourdough, butter or olive oil balsamic V 17 kcal 5

## Starters

Lamb Kofta, pickled red cabbage, guindilla pepper, cucumber and mint yoghurt, pitta 518 kcal 9

Twice Baked Cheese Soufflé V 516 kcal 9.5 Add - Smoked Haddock 37 kcal (£4 supplement)

Roast Pumpkin Soup, goat's cheese bonbon, pumpkin oil V 351 kcal 9

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal 12

Burrata, grilled fig, honeycomb, lambs lettuce, toasted sourdough V 370 kcal 10

# Roasts

All served with roasted root vegetables potatoes, seasonal greens and gravy

Beef Sirloin, Yorkshire pudding, horseradish sauce 775 kcal 24

Slow-Cooked Pork Shoulder, crackling, apple sauce 912 kcal 22

Chicken, sage and onion stuffing, bread sauce 717 kcal 20

Nut Roast, homemade nut roast with vegetarian gravy V, VGA 624 kcal 20

## Add a Little Extra...

Cauliflower Cheese V 512 kcal 4

Two Large Yorkshire Puddings V 440 kcal 5

Pigs in Blankets 611 kcal 6

# To Finish

Warm Dark Chocolate Fondant, pistachio ice cream V 688 kcal 9

White Chocolate Panna Cotta, berry compote, vanilla shortbread  $^{422\,\text{kcal}}$  8.5

Baked Apple & Sultana Strudel, vanilla bean ice cream V 411 kcal 9

Biscoff Blondie, clotted cream ice cream V 497 kcal 8.5

Selection of Ice Creams v & Sorbets vG, 7 chocolate or strawberry sauce, wafer... Ask for today's flavours

#### The finer details

#### V vegetarian

VG vegan | VGA vegan option available

Our food and drinks are prepared in areas where crosscontamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the

Adults require approximately 2000 kcal a day.

