

APERITIF

Chase rhubarb vodka martini / Chase pink grapefruit gin and tonic / Prosecco with elderflower cordial £8.50

BITES

Home baked breads served with French butter & tapenade £2.50

Marinated olives £3 / Smoked almonds £3

TO SHARE

Sharing board of cured meats, cheese, smoked salmon, home baked bread, cornichons, olives £18

Whole baked camembert, garlic, honey, rosemary and fresh bread £12

LUNCH - 2 courses £15 / 3 courses £20 Tuesday to Saturday

DINNER - 2 course £24 / 3 course £28 Tuesday to Friday

STARTER

Severn & Wye Smoked salmon,
rocket salad, dill dressing

Ham hock terrine, apple chutney,
toasted ciabatta

Roasted courgette soup, parmesan
toast (v)

MAIN

Chargrilled chicken supreme,
mushroom & tarragon tagliatelle

Pan fried fillet of sea bream,
crushed new potatoes, leeks, dill
cream sauce

Sun blushed tomato & parmesan
risotto, herb oil, rocket salad (v)

Classic tiramisu, chocolate coffee
beans

Vanilla panna cotta, poached
rhubarb, shortbread biscuits (v)

Sticky toffee pudding, toffee
sauce, clotted cream (v)

DESSERT

STARTERS

Seared scallops, pea purée, crispy black pudding, lemon oil £12

Ham hock terrine, apple chutney, toasted ciabatta £9.50

Vale of Evesham asparagus, smoked salmon, poached egg, dill dressing £9.50

Roasted courgette soup, parmesan toast (v) £7

Heirloom tomatoes, black olive, herb salad (vg) £8

FROM THE GRILL

8oz Sirloin steak £24

6oz Fillet steak £28

10oz Ribeye steak £26

All served with grilled tomato, rocket,
mushrooms & French fries
Your choice of blue cheese, mushroom,
peppercorn sauce £1.50

MAINS

Chargrilled chicken supreme, mushroom & tarragon tagliatelle £18

Roast lamb rump, fondant potato, pea fricassee, lamb jus £22

Sun blushed tomato & parmesan risotto, herb oil, rocket salad (v) £18

Grilled monkfish, pink fir pot, mixed greens, samphire butter £21

Pan fried fillet of sea bream, crushed new potatoes, leeks, dill cream sauce £19

SIDE ORDERS

Rocket salad, shaved parmesan & balsamic reduction

Mixed leaves & mustard dressing

French fries

Onion rings

£3.00

New potatoes, parsley butter

Mixed greens

£3.50

DESSERTS £8.50(v) CHEESE

Sticky toffee pudding, toffee sauce, clotted cream (v)

Classic tiramisu, chocolate coffee beans (v)

Chocolate & cherry roulade, mint parfait, mixed berries (v)

Vanilla panna cotta, poached rhubarb, shortbread biscuits (v)

Vin Santo del Chianti (Santa Cristina 2012, 50ml) with dipping biscotti £5

Choice of three cheeses £8.80 / five cheeses £10
Served with chutney and biscuits

Driftwood

Ash coated goat cheese

Camembert

Full fat traditionally made

Stilton

Sweet, mild and creamy

Pont l'évêque

Rich and soft

Montgomery cheddar

Rich, nutty flavour

EVERY TUESDAY EVENING

Two 6oz Rump steaks, fries, mushroom, tomato and salad
with a bottle of red or white wine all for £35

Or 8oz Sirloin steaks £45

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually
V - Vegetarian VG - Vegan*