



DINNER

STARTERS

- Blagdon Estate wild garlic and potato soup with soured cream 4.95
Breaded Cotswold brie with a grilled and raw Wye Valley asparagus salad 7.25
Sweet pickled Ambleton Bay Mackerel with watercress and pickled vegetables 6.75
A plate of 'Crewe cured' smoked salmon with wheaten bread 7.75
Fried lamb shoulder and potato cake with a curried tomato sauce 5.75
Devilled lamb's kidneys with roasted cauliflower 6.25
Black pudding with crushed apple potatoes and Tewkesbury mustard gravy 6.45

WYE VALLEY ASPARAGUS SERVED...

- Chilled with a chervil and shallot vinaigrette 6.75
Steamed with hollandaise sauce 6.75
With a fried duck egg and Morecombe Bay shrimps 7.75

MAINS

- Creamed Sharpham Estate spelt with a dippy yolk and chives 12.75
Grilled pork rib chop with Greedy Pig chorizo, grelots and a fried potato cake 16.25
Pan-fried fillet of red Robbin with brown shrimps, spinach and whipped tatties 14.45
Roasted lamb chump with crushed Anya's, sprouting broccoli and anchovies 15.45
Grilled Brookfield Farm veal rump with pressed potatoes and a sage butter 16.25
Chargrilled flat iron steak with a peppercorn sauce, watercress and fries 16.25

TO SHARE

- Whole roasted chicken (for two to share) with steamed greens, garlic butter and fries 34.00
Grilled flat iron steak (for two to three to share) with baked bone marrow, red wine sauce and fries 40.00

SIDES 2.95

- Whipped tatties
Steamed broccoli with a hazelnut dressing
Gem heart salad with shallot vinaigrette
Fries



PUDDINGS

Lemon posset 4.75

Warm treacle tart with stewed gooseberries and clotted cream 4.75

Mrs Bell's Cloutie sponge with whiskey custard 5.25

Raspberry Bakewell pudding with vanilla ice cream 5.25

Warm marathon pudding with goat's milk ice cream 5.25

Iced yoghurt with poached rhubarb 4.75

Sticky toffee fondue for two to share 9.25

CHEESE

Your choice of cheese... 2.75 per cheese

All served with crusty bread and chutney

Howgate Brie – a crisp lemony number

Lanark Blue – a medium creamy blue

SWEET WINES

Chateau Petit Vedrines, Sauternes 2010 125ml glass 5.25

Second wine of Doisy Vedrines. Fresh, sweet lemon marmalade balanced beautifully with a vibrant juicy mouth-watering finish.

Campbell's Rutherglen Muscat, Australia NV 125ml glass 4.35

Sourced exclusively from Rutherglen wine region. Plenty of rich succulent fresh raisin fruit backed by subtle oak characters, luscious with a long finish.