

TOUCH FREE MENUS



PLOUGHMAN'S - £22.00

Sausage roll
Corn-fed chicken terrine, tomato relish
Green salad (VE)
Farmhouse bread and butter (V)
Cherry Bakewell slice (V)

PASTA - £27.00

Tomato, olive and basil fusilli pasta, pickled red onion (V)
Charred broccoli, lemon and parsley falafel picos (VE)
Seared cauliflower, quinoa, rocket and pea salad, zhug dressing (VE)
Blackberry fool (V)



INDIAN - £32.00

Chickpea dahl, lime cream (VE)
Vegetable samosa, mango relish (VE)
Char-grilled flat bread (VE)
Curried potatoes, spinach and red onion (VE)
Vanilla rice pudding, mango compote (VE)

BEST OF BRITISH - £27.00

Confit salmon, pickled fennel, samphire, dill and lemon dressing
Roast beef, horseradish cream and rocket, whole grain roll
Celeriac, green bean and shallot salad (VE)
Citrus tart (V)

CAESAR - £22.00

Lemon and thyme grilled chicken
Lettuce, Parmesan and Caesar dressing (V)
Pumpkin and Parmesan quiche (V)
Toasted ciabatta (V)
Coffee and chocolate cake (V)



PESCATARIAN - £35.00

Smoked mackerel, pickled fennel, shallot and cucumber, caper and dill dressing
Charred radicchio salad (V)
Wye crayfish, truffle and chive potato salad
Parsley pearl barley, candy beets (VE)
Granny Smith apple cheesecake, caramelised apple compote (V)

ASIAN - £40.00

Char siu pork, kimchi
Chilli and coriander dressed Celtic sea prawns, bok choy, noodles
Cauliflower rice, green bean, spinach and roasted squash salad (VE)
Vanilla rice pudding, mango compote, pistachio crumb (V)

MEDITERRANEAN - £32.00

Roast Mediterranean vegetables, marinated artichoke and olives (VE)
Greek salad (V)
Charred pitta bread (VE)
Aubergine, courgette and feta quiche (V)
Vanilla bean panna cotta, poached pear and crumble (V)



HALLOUMI - £35.00

Grilled halloumi, wild rocket, roast red pepper, vine tomatoes, olive oil and basil cress (V)
Kale and pumpkin salad (VE)
Quinoa, spinach and roasted cauliflower salad, orange dressing (VE)
Wild mushroom, truffle and Cornish Yarg toastie (V)
Mango cheesecake, raspberry compote (V)

VEGAN - £22.00

Pearl barley and roasted tubers (VE)
Field mushroom fricassee, charred farmhouse bread (VE)
Chive, potato and pea salad, crispy shallots (VE)
Plum crumble, soya vanilla yoghurt (VE)



v = vegetarian, ve = vegan

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements. All prices are exclusive of VAT at prevailing rate