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£25 MENU

2 Course

Sourdough and salted butter G

First

Home smoked mackerel rillette/
pickled cucumber/ sourdough
toast G

Ham hock terrine/sauce
grebiche/ sourdough G

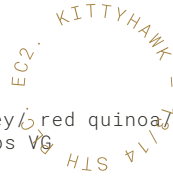
Jerusalem artichoke/ almond
soup VG

Second

Risotto of pearl barley/red quinoa/
Delica pumpkin/ turnips VG

Herb fed chicken/ mashed potatoes/
pancetta/ chestnut mushrooms

Line caught tempura fish/rapeseed
tartar/minted mushy peas/ hand cut
chips G



For the table

Honey roasted parsnips

Hand cut chips VG

Butter lettuce/ mustard vinaigrette VG

ALL OF OUR DISHES ARE SUBJECT TO CHANGE DUE TO SEASONAL PRODUCE.

All dishes are gluten free unless stated (G). Vegan options available (VG).

→ Please notify your server of any food allergies or intolerances you have when ordering.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.



£35 MENU

2 Course

Sourdough and salted butter G

First

Severn and Wye smoked salmon/
pickled cucumber/ taramasalata

Chicken liver pate/ pear
and apple chutney

Jerusalem artichoke/ almond
soup VG

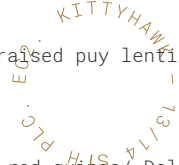
Second

Beef cut of the day/ roasted onion/
peppercorn sauce (G)

Line caught whole Gilt head Bream/ caper and
tomato sauce

Slow roast pork belly/ braised puy lentils/
Nduja

Risotto of pearl barley/ red quinoa/ Delica
pumpkin/ turnips VG



For the table

Honey roasted parsnips

Hand cut chips

Butter lettuce/ mustard vinaigrette VG

Buttered purple sprouting broccoli/
toasted almonds

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CANAPÉS

Pick 6 for £16 or 9 for £22

MEAT

Slow roast pork belly,
black pudding, apple gel

Pig in blanket, chestnut
ketchup

Chilli, ginger,
lime chicken wonton,
black vinegar dip

Ham hock terrine,
pickled cucumber and
piccalilli

FISH

Kataffi wrapped crispy
fried tiger prawn,
wasabi mayo

Salmon tartare,
sesame cone, yuzu
aioli, toasted sesame
seeds, red amaranth

Smoked mackerel pâté,
toasted rye, micro
watercress

Salmon blini, lemon
crème fraîche, shredded
breakfast radishes

VEGETARIAN

Welsh rarebit

Chilli pea soup,
toasted rye VG

Waldorf salad with
chicory, pickled apple,
shaved walnuts, celery,
creamed Cropwell Bishop

Falafel, smoked smashed
aubergine, pomegranate
seeds VG



DESSERTS

Pecan pie

Chocolate and orange
brownies

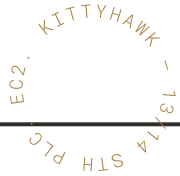
Blackberry cheesecake

Ginger sponge with
salted caramel

Nutmeg set custard

Chocolate and cherry pot

DRINKS PACKAGES



BEER	25 Estrella	£115
	25 Moretti	£115
	100 Estrella	£450
	100 Moretti	£450
	20 mixed soft drinks bottles	£50
WINE	2 bottles of Kings River Chenin Blanc, 2 bottles of Ochagavia Merlot	£80
	2 bottles of Picpoul de Pinet, 2 bottles of Bodegas Tempranillo	£100
	2 x 500ml carafes Tammolo Montepuliciano d'Abruzzo	£25
	2 x 500ml carafes Vino Bianco, Veneto	£25
	2 x 500ml carafes Vino Rose, Luberon	£25
BUBBLES	2 x Prosecco Spumante Brut Doc, Blue label, Italy	£65
	2 x Greyfriars sparkling wine, England	£100
BOARDS		
MEAT	Chicken liver parfait, ham hock terrine, salami, crackling and roasted apple. With summer pickles, mustard and flatbread.	£25
CHEESE	Kern Cornish, Rachel, Goddess goat, Waterloo, Beauvale with pickles, jam, relish, sourdough and crackers	£25
FISH	Cold smoked salmon, taramasalata, mackerel pate, crispy mussels and tartar sauce. With seaweed crisps, summer pickles and flatbread.	£25
VEG	White bean hummus, whipped ricotta, smashed aubergine and smoked almond, deep fried broccoli. With summer pickles and grilled flatbread.	£20
PARTY	Pigs in blankets, sausage roll with pickled red cabbage, Kellogg's fried chicken with sweetcorn salsa, polenta chips with romesco sauce, deep fried broccoli	£25



LARGER BITES

MEAT

Pork and red onion
sausage roll,
chipotle mayonnaise,
shallot crumb

Pigs in blankets
chestnut ketchup

Ham hock terrine,
pickled cucumber and
piccalilli

Spicy Kellogg's chicken,
BBQ corn salsa

Mini Aged Angus beef
burgers with cheese

Each at £45.00

(10 pieces per portion)

FISH

Hot smoked salmon,
new potatoes, lemon and
dill crème fraîche

Grilled octopus, tomato,
fennel

Frontier battered
haddock, tartare sauce,
pea powder

Tempura baby squid,
spring onions,
lime and chilli salt

Each at £45.00

(10 pieces per portion)

VEGETARIAN

Fried parmesan polenta
chips, romesco dip

Curry-roasted
cauliflower,
curry mayonnaise

Shallot and thyme tatin

Cheddar and mushroom
toasties, cep dust

Each at £40.00

(10 pieces per portion)

→ Gluten free and vegan options available on request