

# Menu

- ◆ Hot garlic mushrooms with fresh chilli **GF V 5.50**
- ◆ Chicken liver pate with toast and caramelised onion chutney **6.00**
- ◆ Olives, balsamic dip and crusty bread **Ve 3.50**
- ◆ Leek and potato soup with wholemeal bread **4.50**
- ◆ Anti pasti- Sharing board featuring salami, Parma ham, feta stuffed young peppers, mixed olives and bread **8.00**
  
- ◆ Deep-fried breaded scampi, chips, salad and tartare sauce **10.50**
- ◆ Steak and ale pie with shortcrust pastry **12.50**
- ◆ Cajun spiced chicken salad **10.00**
- ◆ Gammon steak, fried egg, pineapple and chips **11.50**
- ◆ Pan-fried 28 day aged Herefordshire rib-eye steak, grilled tomato and mushroom **GF 16.50**
- ◆ 6oz Herefordshire fillet steak and red wine sauce **22.00**
- ◆ Baked seabass, tomato and mozzarella with fresh basil **12.50**
- ◆ Salmon tagliatelli with pesto **10.80**
- ◆ Grilled goats cheese and aubergine stack, ratatouille and balsamic glaze **V 9.50**

Main course are served with fresh vegetables and potatoes where appropriate

- ◆ Hot apple crumble and custard **5.00**
- ◆ Orange and Cointreau pancakes with vanilla ice cream **6.00**
- ◆ Cheese board- featuring 4 cheeses, crackers, sliced apple, celery and caramelised onion chutney **7.00**
- ◆ Cafetiere coffee **2.20** Or our speciality liqueur coffee, ask staff for choices **4.70**
- ◆ Traditional tea **1.80**

The above menu is subject to availability.

Please ask for details if you suffer from any allergens.

At busy times your meal may take longer to serve. We will serve you as quickly as possible