



Two Courses £25.00 / Three Courses £29.00

Starters

Confit duck terrine, duck ham salad & Onion Sherry Chutney

Goat cheese croquette, heritage beetroot, garden mixed leaves

Severn & wye smoked salmon tartare, sriracha sauce, crème fraiche & rye bread

Market soup of the day

Main Courses

Cod with artichokes, lemon thyme and olives

Grilled Smoked pork cutlet, braised red cabbage, radish, Pommery mustard sauce

Josper grilled Minute steak with gem heart salad and with Your choice of Bearnaise or peppercorn sauce

Fettucine with peas, broad beans and asparagus with parmesan

Sides

Carroll's heritage potatoes, butter & mint 4.50

Macaroni cheese 4.75

Summer salad 6.00

Creamed spinach 4.75

Josper grilled field mushrooms 4.50

French fries £4.00

Honey & thyme roasted Chantennay carrots 4.50

Desserts

Valrhona dark chocolate cake, Seville orange syllabub, raspberry sorbet

Rhubarb & Bramley apple crumble, vanilla ice cream

Mango & passion fruit Eton mess, grenadine syrup

Chefs Cheese Selection with grapes and fig chutney

(£ 3 supplement)

Food allergies and intolerances - before ordering please speak to our staff about your requirements.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your total bill.

Thank you.