

BEST OF BRITISH MENU

For lovers of British food, we have created a menu showcasing traditional, hearty & robust dishes that explores classic & nostalgic recipes from around the British Isles

FIRST COURSES

Soup of the day

Severn & Wye smoked salmon, shallots & capers

Jerusalem artichoke, watercress, duck egg & spiced walnut salad

Oatmeal crusted fishcake, tartare sauce

MAIN COURSES

Smoked bacon chop, colcannon & parsley sauce

Grilled ox liver, mash, smoked bacon & onion gravy

Pan fried pollock, Savoy cabbage, peas & butter sauce

Grilled salmon, new potatoes, spinach & béarnaise

Baked butter bean, salsify, wild mushroom hot pot

SIDE ORDERS

Winter greens	4.00	Hand cut chips	3.75
Honey roast parsnips	3.75	Mashed potato	3.75
Chantenay carrots	4.25	Mixed leaf salad	4.50
Chefs vegetable plate	5.00	Spiced red cabbage	4.00

DESSERTS

Lemon posset, lavender shortbread

Chocolate nemesis, pouring cream

Sticky toffee pudding, clotted cream & toffee sauce

Selection of homemade ice creams

3 COURSES £25.00

Available Dinner only, maximum of 8 guests