

All dishes are homemade to a high quality, with locally sourced ingredients where possible. Our main farms for fresh produce are within the Pershore and Evesham area with our Steaks being sourced from Stratford-upon-Avon.

If you are on a Dinner, Bed & Breakfast rate then please choose one from each course, the items with a * next to the price will incur the following Surcharges:

Starter	£2.95
Main	£3.95
Dessert	£2.95



If you would like further information concerning any allergens that our dishes may contain then please ask your server who will be happy to assist

STARTERS

Soup of the day (v)



4.95

Herbed croutons

Warm Goats Cheese Tart

5.95

Sundried tomatoes, heritage tomatoes, basil

Chicken & Ham Terrine

6.95

Pickled Mushroom, tarragon mayo, honey mustard dressing

Gin & Mustard Cured Salmon

6.95

Cucumber, lemon, capers and dill

Pan Fried Scallops

7.95

Mango salsa, leek rings and frisee lettuce

Wood Pigeon

6.95

Figs, local honey & blue cheese

SALADS



starter

main

Caesar

5.50

10.00

Baby gem, croutons, parmesan, Caesar dressing

Beetroot & Stilton

5.50

10.00

Baby gem, warm brioche, beetroot, hazelnuts,

Dijon dressing

Healthy Salad

5.50

10.00

kale, quinoa, chickpeas, spiced cauliflower, mint,
orange and ginger dressing.

SIDES

Cauliflower cheese

2.95



Honey roasted carrots

2.95

Braised red cabbage

2.95

Seasonal greens

2.95

Hand cut chips

2.95

House Salad

2.95

MAIN COURSES



Tempura spiced cauliflower	11.95
Aubergine humus and coriander	
Salmon "en papillote"	13.95
New potatoes, fennel, spring onion, yellow cherry tomatoes	
Pan Fried Sea Bass	13.95
Soya sauce, pak choi, samphire, crab & dill beignets	
Spiced Duck Breast	14.95
Golden beetroot, fennel, sweet potato, maple syrup	
Roast Rump of lamb	16.95
Parmentier potatoes, baby shallots, minted peas, shredded gem	

GRILL



Stratford-upon-Avon Rump Steak 8oz (GF)	16.50
Roasted cherry tomatoes, watercress	
Stratford-upon-Avon Sirloin Steak 8oz (GF)	21.50*
Roasted cherry tomatoes, watercress <i>add sauce 2.00:</i> <i>béarnaise, blue cheese, peppercorn</i>	

*Choose from either twice cooked chips or French fries with all steaks
& burgers*

DESSERTS



Thyme Poached Peaches £5.95

Mille-feuille, raspberry ice-cream

Rhubarb & Ginger Cheesecake £5.95

Earl grey clotted cream

Vanilla Crème Brûlée £5.95

English strawberry & micro basil

Chocolate Fondant £6.95

Passion fruit & mango sorbet

Banana Sticky Toffee Pudding £5.95

Toffee sauce, vanilla custard

A Selection of British Cheeses £7.95

Chutney, biscuits