

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

<b>Soup of the day (v)</b>		<b>4.95</b>
Herbed croutons		
<b>Warm Goats Cheese Tart</b>		<b>5.95</b>
Sundried tomatoes, heritage tomatoes, basil		
<b>Chicken &amp; Ham Terrine</b>		<b>6.95</b>
Pickled Mushroom, tarragon mayo, honey mustard dressing		
<b>Gin &amp; Mustard Cured Salmon</b>		<b>6.95</b>
Cucumber, lemon, capers and dill		
<b>Pan Fried Scallops</b>		<b>7.95</b>
Mango salsa, leek rings and frisee lettuce		
<b>Wood Pigeon</b>		<b>6.95</b>
Figs, local honey & blue cheese		

## SALADS

		<b>starter</b>	<b>main</b>
<b>Caesar</b>		<b>5.50</b>	<b>10.00</b>
Baby gem, croutons, parmesan, Caesar dressing			
<b>Beetroot &amp; Stilton</b>		<b>5.50</b>	<b>10.00</b>
Baby gem, warm brioche, beetroot, hazelnuts, Dijon dressing			
<b>Healthy Salad</b>		<b>5.50</b>	<b>10.00</b>
kale, quinoa, chickpeas, spiced cauliflower, mint, orange and ginger dressing.			

## SIDES

Cauliflower cheese	<b>2.95</b>		Honey roasted carrots	<b>2.95</b>
Braised red cabbage	<b>2.95</b>		Seasonal greens	<b>2.95</b>
Hand cut chips	<b>2.95</b>		House Salad	<b>2.95</b>

## MAIN COURSES



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

## GRILL



<b>Stratford-upon-Avon Rump Steak 8oz (GF)</b>	16.50
Roasted cherry tomatoes, watercress	
<b>Stratford-upon-Avon Sirloin Steak 8oz (GF)</b>	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