

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

Goats Cheese and Walnut Mousse (V)

5.95

Roasted beetroot and pickled beetroot gel

Ham Hock Terrine

7.25

Piccalilli and toasted croutons

Roasted Garlic and Confit Tomato Tart Tatin (V)

6.95

Balsamic reduction and rocket salad

SALADS



starter

main

Chicken Caesar Salad

6.50

12.50

Baby gem lettuce, smoked bacon croutons,
parmesan, Caesar dressing

Rump Steak Salad

7.50

13.50

Watercress, confit cherry tomatoes, red onion
and beetroot vinaigrette

SIDES

Triple cooked chips

2.95

Artichoke salad

2.95



Creamed peas & bacon

2.95

Seasonal vegetables

2.95

MAIN COURSES



Spiced Battered Seabass	16.50
Sweet potatoes, Parmentier, pickled cucumber and radish salad	
Pork Cutlet	17.00
Creamed peas, smoked bacon, black pudding bon bons and burnt apple puree	
Goats Curd Tortellini (V)	13.50
Pea and basil puree and summer vegetables	
Rump Steak 8oz*	18.50
Triple cooked chips, roasted mushroom, baked tomatoes and watercress	
Flat Iron Steak 8oz*	22.50
Triple cooked chips, roasted mushroom, baked tomatoes and watercress	
Gourmet Burger	14.50
Triple cooked chips, red cabbage slaw	

DESSERTS



Vanilla Pannacotta £6.50

Maserati summer fruits and strawberry gel

Pineapple Souffle £6.50

Spiced rum and coconut sorbet

Chocolate Delice £6.50

Hazlenut brittle, chocolate soil and Chantilly cream

A Selection of British Cheeses £7.95

Chutney, biscuits