

vegetarian + vegan menu

starters

artichoke + truffle velouté

artichoke crisps, brown butter croutons
£8

grilled halloumi

beetroot puree, pickled vegetables
£7

l + p house salad

compressed celery, apple, walnut salad, pomegranate dressing, blue cheese
(vegan option available)
£6

sautéed wild mushrooms

garlic toasted sourdough
(vegan option available)
£7

mains

wild mushroom risotto

truffle, sautéed mushrooms, rocket
(vegan option available)
£16

sautéed wild mushroom

spinach, vegetable ribbons, pine nuts, halloumi cheese
£16

spiced lentil + new potato hot pot

buttered seasonal greens
(vegan option available)
£16½

chickpea + spinach curry

red pepper, wild rice, flat bread
(vegan option available)
£16½

Menu

Our local suppliers

Hollowdene hens - eggs

Corbetts - meats + game

Severn + Wye smoked fish - kippers, haddock, smoked salmon

Kingfisher Brixham - fish

Neil France – fruit + vegetables

aperitif grand mimosa champagne £8

starters

artichoke + truffle velouté

artichoke crisps, brown butter croutons
£8

beef tartar

onion, braised octopus, beef cheek, micro rocket
£9 ½

chicken + duck liver parfait

blood orange, granola, red vein sorrel + brioche
£8 ½

crab tortellini

samphire, radish, bronze fennel + bisque
£9 ½

shropshire goats curd

beetroot + macaroon, raspberry + pickled golden raisin
£8

additional bread

£1 ½

main

hubbard chicken

tarragon gnocchi, sweetcorn, mushroom, chicken jus
£19

duck breast

blackberry gel, pomme anna, duck bonbon, cavolo nero, jus
£21

rabbit wellington

leg cannelloni, red cabbage puree, braised onion + tarragon cream sauce
£19

confit cod

saffron jersey royals, egg yolk, baby leeks, olive oil emulsion + dill
£20

spinach + wild mushroom pithivier

heritage roast carrots, kale, spinach puree
suitable for vegetarians
£16

from the grill

all our beef is matured for a minimum of 21 days and comes from mature herds served with tomato, mushroom duxelle, rocket, parmesan + truffle salad, hand cut chips

10oz sirloin

£24

8oz fillet

£27

peppercorn sauce
shropshire blue cheese
£3 each

sides

buttered greens, hand cut chips, rocket + parmesan truffle salad,
baby heritage carrots
£4 each

desserts

dark chocolate moelleux

sour cherry gel, lemon polenta + crème fraiche sorbet
£8 ½

praline souffle

roast hazelnut ice cream
(please allow 10 minutes cooking time)
£10

crème caramel

prosecco, marjoram, peach
£8 ½

rhubarb mille feuille

vanilla crème patisserie, oat biscuit + rhubarb sorbet
£8

homemade ice creams + sorbets

£5 ½

chef's selection of 5 british cheeses

oat crackers, chutney, compressed celery, tea-soaked fig
£14

after dinner coffee

3 petit fours
£5