

**vegetarian + vegan menu**

**starters**

**warm tomato consommé**

celery gel, vodka jelly, semi dried tomatoes, micro basil, celery salt  
(vegan option available)  
£7

**grilled halloumi**

beetroot puree, pickled vegetables  
£7

**l + p house salad**

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

**sautéed wild mushrooms**

garlic toasted sourdough  
(vegan option available)  
£7

**mains**

**spiced tomato dahl**

cauliflower puree, cauliflower bhaji, coriander  
£16

**sautéed wild mushroom**

spinach, vegetable ribbons, pinenuts, halloumi cheese  
£16

**lentil + new potato hot pot**

buttered seasonal greens  
(vegan option available)  
£16½

**chick pea + 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

**starters**

**warm tomato consommé**

celery gel, vodka jelly, semi dried tomatoes, micro basil, celery salt  
£ 7

**cured beef tartar**

egg yolk jam, chilli, spring onion + coriander salad  
£ 9

**nori salmon**

wasabi ice cream, heritage beetroot, dill oil, skin shards  
£ 9

**chicken + duck liver parfait**

red onion jam, chicory, brioche  
£ 8

**brined + torched mackerel**

panko oyster, pickled cucumber, oyster mayonnaise  
£ 8 ½

additional bread

£ 1 ½

**mains**

**shropshire lamb**

wild garlic, pomme anna, asparagus, king oyster, glazed lamb faggot, courgette + basil, jus  
£ 21

**pan fried coley loin**

sautéed potato, charred gem heart, mussels, samphire, crispy cod cheek, warm tartar sauce  
£ 19

**pork loin**

seared scallop, apple puree, radish, braised roscoff onion, crispy ham bonbon, creamed potato  
£ 18

**tandoori monkfish**

lentil dahl, cauliflower puree, cauliflower bhajis, curry oil, coriander  
£ 20

**truffle potato gnocchi**

sundried tomatoes, courgette, asparagus, feta cheese, basil  
£ 18

**shropshire beef**

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

**8oz sirloin**

£24

**8oz fillet**

£27

peppercorn sauce  
shropshire blue cheese  
£3.50 each

**sides**

truffle dressed lane cottage salad, asparagus + parmesan, buttered greens, new potatoes + wild  
garlic butter, tenderstem broccoli + almond butter, hand cut chips  
£4 each

**desserts**

**passionfruit delice**

lime + chilli curd, tropical fruit salsa, coconut sorbet  
£ 8

**iced vanilla parfait**

poached rhubarb, oat crumble, rhubarb gel, rhubarb crisp  
£ 8 ½

**earl grey pannacotta**

strawberry, earl grey macaron, scone ice cream  
£ 8

**dark chocolate mousse**

peanut butter ice cream, caramel donut  
£ 8 ½

**homemade ice creams + sorbets**

£6½

**chef's selection of 5 british cheeses**

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

**after dinner coffee**

3 petit fours  
£5