

Summer Menu



Starters

- Pea soup with basil oil and crispy prosciutto £5.50
- Home-smoked mackerel with pickled lemons, elderflower and pea shoots £6.50
- Spiced lentils with cucumber ribbons and tzatziki £5.00
- Pan-fried pork belly, gooseberry chutney and Lane Cottage leaves £6.00
- Heritage tomato salad with marinated mozzarella, basil and garlic croutons £5.00

Mains

- A.J. Pughs 8oz Ribeye steak, handcut chips, cherry vine tomatoes and onion rings £16.00
- Pan-fried cannon of Weobley Ash lamb, minted broad beans and peas,
buttered new potatoes and lamb jus £17.00
- Duck ragu – slow roasted duck leg with rich tomato sauce and linguine £14.00
- Chicken, leek and ham hock pie with mash potato and roasted carrots £12.00
- Fillet of wild salmon with crushed new potatoes, lemon dill and broad bean
butter sauce with roasted cherry tomatoes £14.00
- Free-range chicken stuffed with homemade black pudding, with smoked bacon
And wild mushroom fricassee £14.00
- Aubergine and courgette gratin, topped with a parmesan crust and Lane Cottage leaves £11.00

Desserts

- Poached cherry pavlova with vanilla cream and pistachios £6.00
- Gooseberry crumble with proper custard £6.00
- Lemon verbena posset with spiced summer fruits and sugar cake £5.00
- Warm chocolate brownie with chocolate sauce and fresh raspberries £4.50
- Selection of local cheeses with red onion marmalade and
crackers £6.50/£10.00 for 2 to share