

# Menu



## Starters

Pea soup, basil oil and crispy proscuitto £5.50

Marinated pheasant breast, panfried with parsnip puree  
and pickled brambles £5.50

Pan-fried venison with braised red cabbage, sweet potato and game sauce £6.00

Poached pear salad, Perl Las, walnuts and champagne vinaigrette £5.00

## Mains

Weobley Ash lamb shank, confit garlic mash, rosemary and cauliflower puree,  
roasted vegetables and mint jus £16.50

Crispy belly pork, homemade black pudding, baked apple puree, dauphinoise  
potatoes, sautéed kale £15.50

Pan-fried lemon sole, buttered new potatoes, nutmeg spiked spinach with  
caper and parsley butter sauce £17.00

Sundried tomato and basil mascarpone tart, caramelised onion and  
dressed leaves £13.50

## Desserts

Butterscotch pudding with whiskey sauce and cream £4.50

Dark chocolate delice with salted caramel and cocoa tuille £5.50

Spiced apple and almond tart with clotted cream £5.00

Selection of local cheeses with red onion marmalade, celery and crackers £6.00