

## Starters

Soup of the day – seasonal soup served with homemade bread	£5.00
Shredded ham hock and smoked free range chicken terrine, fried quails egg	£6.00
Breaded monkfish tails, pea puree and caper mayonnaise	£7.00
Pan fried pigeon, wild mushroom risotto, Jerusalem artichoke puree	£5.50
Hereford Hop cheese and caramelised onion souffle with croutons	£5.00
Welsh rarebit made with Clun Pale Ale and Worcester Gold cheese, toasted homemade bread and poached duck egg	£5.00

## Mains

Free range chicken breast and black pudding ballotine A.J Pugh's coppa ham, mixed wild mushroom fricassee, mash potato and chive sauce	£15.50
Pan fried pork tenderloin, ham hock bon-bons, cauliflower cheese puree, sauteed greens and a cider and mustard jus	£15.00
Weobley Ash lamb rump, crushed minted peas, roasted root vegetables, roasted garlic and parsnip puree, mash potato and lamb jus	£16.00
Pan fried duck breast, spiced rhubarb puree, soyed pak choi, walnut granola and buttered new potatoes	£16.00
Fillet of hake with smoked bacon and butterbean broth, chive mash and purple sprouting broccoli	£15.00
Wild mushroom, squash and spinach wellington, new potatoes and squash puree	£14.00

## Steaks

8oz Rump	<i>Both served with roasted vine tomatoes,</i>	£15.00
10oz Ribeye	<i>onion rings, peas and chips or fries</i>	£17.50

*With peppercorn sauce, horseradish butter or Perl Las sauce for an additional £2.00*

### Desserts

Vanilla infused panna cotta, lightly spiced rhubarb rhubarb and elderflower jelly	£5.00
Passionfruit cheesecake, honeycomb and mixed grapefruit salad	£6.00
Chocolate and ale cake with muscovado and malt cream	£5.00
Brioche bread and butter pudding, custard and fruit coulis	£5.50
Selection of local cheeses with red onion marmalade, celery and crackers	£7.00
or a large cheeseboard to share	£12.00

### Sides

Handcut chips	£3.00
Skinny fries	£2.50
Creamy mash	£2.50
Buttered new potatoes	£2.50
Roasted root vegetables	£2.50
Onion rings	£2.50
Homemade garlic bread	£2.50
Salad leaves	£2.50
Sauteed greens	£2.50
Homemade bread and butter	£2.50

**Tuesday night is Steak Night –  
Try our 8oz Rump steak, served with chips, roasted vine tomatoes, onion rings  
and peas, plus a drink for £12.00**

All meals cooked on the premises using locally produced ingredients.  
Any special dietary requirements catered for, please speak to us.



## Lunch

Soup of the day – seasonal soup served with homemade bread	<b>£5.00</b>
Shredded ham hock and smoked free-range chicken terrine with fried quails egg	<b>£6.00</b>
Breaded monkfish tails, pea puree and caper mayonnaise	<b>£7.00</b>
Pan fried pigeon, wild mushroom and risotto with Jerusalem artichoke puree	<b>£5.50</b>
Hereford Hop cheese and caramelised onion souffle with croutons	<b>£5.00</b>
Welsh rarebit made with Clun Pale Ale and Worcester Gold cheese, with toasted homemade bread and poached duck egg	<b>£5.00</b>
Ploughmans lunch with honey-roasted ham, Hereford Hop cheese, homemade piccalilli, celery, apple, bread and butter	<b>£5.00</b>
<i>AJ Pughs Beefburger</i> – 4oz beef burger served with caramelised onions, Hereford Hop cheese, smoky bacon and fresh coleslaw	<b>£8.50</b>
<i>Weobley Ash Lamb burger</i> – 4oz lamb steak burger served with tomato relish and mint mayonnaise	<b>£8.50</b>
<i>Veggie Burger</i> – 4oz mushroom and quinoa burger served with Hereford Hop cheese, rosemary mayonnaise and lettuce	<b>£8.50</b>

*Add a portion of chips, potatoes or a side to your meal from our selection opposite*