

Starters

Soup of the day – seasonal soup served with homemade bread	£5.00
Scotch duck egg, piccalilli and leaves	£6.00
Smoked mackerel and horseradish pate on toast, beetroot relish and cucumber	£5.50
Goats cheese soufflé, beetroot puree and croutons	£6.00
Beef carpaccio, rocket, rosemary and anchovy dressing, parmesan shavings	£6.00
Poached pear, deep fried blue cheese, walnut granola and leaves	£5.50

Mains

Free range lemon and thyme marinated chicken breast, sundried tomato and risotto, watercress and parmesan	£15.00	chorizo
Weobley Ash lamb rump, minted new potatoes, pureed pea, broad beans, roast vine tomatoes and mint jus	£16.00	
Pan fried salmon, bois boudran sauce, crushed chive potatoes, spinach and samphire	£15.00	
Slow cooked pork belly roulade, homemade black pudding, mustard mash, sautéed greens with a cider and mustard sauce	£16.50	
Duck leg confit with haricot bean and Toulouse sausage cassoulet, creamy mash and French beans	£14.00	
Chargrilled summer veg gratin, rich tomato and basil sauce, tenderstem broccoli and choice of potato	£13.00	

Steaks

8oz Rump	<i>Both served with roasted vine tomatoes,</i>	£15.00
10oz Ribeye	<i>onion rings, peas and fries</i>	£18.50

With peppercorn sauce, horseradish butter or blue cheese sauce for an additional £2.00

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

Burgers

<i>AJ Pugh's Beefburger</i> – 6oz beef burger with caramelised onions, Hereford Hop cheese and smoky bacon	£12.00
<i>Weobley Ash Lamb burger</i> – 6oz lamb and mint burger with tomato relish and aoli	£12.00
<i>Veggie Burger</i> – 6oz mushroom and quinoa burger served with tomato relish, rosemary mayonnaise and leaves	£11.50

Sides

Skinny fries	£2.50
Creamy mash	£2.50
Buttered new potatoes	£2.50
Onion rings	£2.50
Homemade garlic bread	£2.50
Lane Cottage salad leaves	£2.50
Sautéed greens	£2.50
Homemade bread and butter	£2.50

Desserts

Gooseberry and rhubarb fool, polenta shortbread	£5.00
Chocolate truffle torte, amoretti and glazed raspberries	£5.00
Macerated strawberries, chantilly cream, crushed meringue, raspberry coulis	£5.00
Passionfruit and white chocolate cheesecake with grapefruit salad	£5.00
Selection of local cheeses with red onion marmalade, celery and crackers	£7.00
or a large cheeseboard to share	£12.00

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



Lunch

Soup of the day – seasonal soup served with homemade bread	£5.00
Scotch duck egg, piccalilli and leaves	£6.00
Smoked mackerel and horseradish pate on toast, beetroot relish and cucumber	£5.50
Goats cheese soufflé, beetroot puree and croutons	£6.00
Beef carpaccio, rocket, rosemary and anchovy dressing, parmesan shavings	£6.00
Poached pear, deep fried blue cheese, walnut granola and leaves	£5.50
Antipasti sharing platter, with a selection of Spanish cured meats, cheeses, olives and bread	£13.00
<i>AJ Pugh's Beefburger</i> – 6oz beef burger with caramelised onions, Hereford Hop cheese and smoky bacon	£12.00
<i>Weobley Ash Lamb burger</i> – 6oz lamb steak burger with tomato relish and aoli	£12.00
<i>Veggie Burger</i> – 6oz mushroom and quinoa burger with rosemary mayonnaise and salad leaves	£11.50

Steaks

8oz Rump	<i>Both served with roasted vine tomatoes,</i>	£15.00
10oz Ribeye	<i>onion rings, peas and fries</i>	£17.50
<i>With peppercorn sauce, horseradish butter or blue cheese sauce for an additional £2.00</i>		

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Sides

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Creamy mash	£2.50
Buttered new potatoes	£2.50
Onion rings	£2.50
Homemade garlic bread	£2.50
Lane Cottage salad leaves	£2.50
Sautéed greens	£2.50
Homemade bread and butter	£2.50

Desserts

Gooseberry and rhubarb fool, polenta shortbread	£5.00
Chocolate truffle torte, amoretti and glazed raspberries	£5.00
Macerated strawberries, chantilly cream, crushed meringue, raspberry coulis	£5.00
Passionfruit and white chocolate cheesecake with grapefruit salad	£5.00
Selection of local cheeses with red onion marmalade, celery and crackers	£7.00
or a large cheeseboard to share	£12.00

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