



Herbed Goat Cheese 10

Whipped local curds, heritage beetroot, sourdough lavosh + summer herbs

Peas, Courgette + Halloumi 11

Salted cucumber, mint, caraway, house flatbread + pomegranate

Fire Roasted Cauliflower 11

Rose Harissa, coconut yoghurt, golden raisin, pickled shallot + lemon Yemini

Confit Lamb Shoulder 16

Pickled red cabbage, preserved lemon, tahini, spiced butternut + cavolo Nero

Roasted Cod loin 14

Butter roasted cod, spiced coconut, black lentils + fermented black radish

Aged Cheddar Churro 8

Summer truffle, Cheshire honey + pickled elderflower

Cider Pulled Ham Hock 11

Mirepoix relish, cured yolk, jersey royals, granny smith + fennel

Tuna Pastrami 13

Cured tuna belly, fermented buttermilk, capers + shallot

Aged Wagyu Burger 12

Beeswax aged ground wagyu, gherkin relish, beef tomato, roscoff onion + cheddar

Sugar Cured Venison 12

Cocoa-cola vinaigrette, blueberry, smoked yoghurt, pickled shitake + nasturtium

Duck and Summer Fruits 18

Aged duck breast, poached stone fruits, ancient grains + fermented butternut

Wye Valley Asparagus 11

Preserved lemon, confit egg, chicken skin + thyme

Hasselback Potato 6

Roasted hay tea buttermilk, black garlic + beurre noisette

Heritage Tomatoes 6

Burrata, raspberry, basil + elderflower

Caesar Salad 6

Anchovy emulsion, chicken skin, bacon, cured yolk, chives, croutons + parmesan

SWEET

Local Peaches and Cream 8

Lightly poached golden peaches in lavender, rosemary + anise hyssop, tonka bean

Triple Chocolate Delice 9

Coffee cocoa crumble, pickled grapes + crème fraiche

Local English Selection 15

Hand selected local cheeses by The Crafty Cheese Man, seeded hand rolled crackers + house preserves

House Ice cream + Sorbets 7

Selection of our seasonal house churned ice creams + sorbets