

EVENING



**THIS MENU IS A SAMPLE OF SOME OF THE DELICIOUS, SEASONAL OPTIONS AVAILABLE
OUR MENU CHANGES DAILY - TO PLACE A PREORDER FOR A BOOKING, PLEASE GET IN TOUCH**

SMALL PLATES & SIDES

'Guild of Dough' Bread & Oil (vgn)
Garlic Hummus, Guild of Dough Bread (vgn)
Marinated Olives (vgn)
Fried Squid, Lime Mayonnaise & Fresh Chilli
Red Pepper & Chilli Arancini, Basil Mayonnaise (vgn)
Vegan Bean Chilli, Tortilla Chips, Coconut Yoghurt (vgn)
Beef Chilli, Tortilla Chips, Sour Cream
(add Cheese)
Fries (vgn)

MAINS

Macaroni Cheese, Smoked Cheddar & Chives (v)
Baked Homewood Feta, Maple Beetroot, Bulgar Wheat, Sesame Seeds & Tahini Dressing(v)
Fowey Mussels, White Wine, Parsley, Cream & Fries
Ale Battered Haddock, Hand-Cut Chips, Buttered Peas & Tartar
Pan-fried Sea Bream, Garlic Potatoes & Creamed Greens
Wye Valley Lamb Ragu, Pappardelle Pasta, Baby Spinach & Pecorino
Cider Braised Pork Belly, Smoked Cheddar & Bacon Croquettes, Buttered Greens & Gravy
Venison & Roasted Carrot Hot Pot, Buttered Greens & Toasted Sourdough
Seared Hanger Steak, Wild Mushrooms, Toasted Sourdough & Pecorino
Pork & Leek Sausages, Mashed Potato, Buttered Greens & Gravy
Hereford Beef Burger, Sesame Bun, Fries & Coleslaw
'Buttermilk' Oyster Mushroom, Sesame Bun, Fries & Red Onion Marmalade (vgn)
(add Cheddar, Blue Cheese or Bacon to your burger)

PUDDINGS

Plum Crumble, Ice Cream or Cream (vgn)
Cherry & Almond Bread & Butter Pudding, Amaretto Custard (v)
Sticky Date Pudding & Toffee Sauce, Ice Cream or Cream (v)
Affogato, Ice Cream & Honeycomb (v) - add Amaretto or Frangelico (n)
Selection of Local Cheeses, Crackers & Chutney
Selection of Local Ice Creams & Sorbets (v, vgn) - ask staff for today's flavours