

Evening Main Courses

All our main courses are served with dishes of vegetables and potatoes, these are included in the price of each dish. Please ask if you would like more.

Roast tenderloin of local pork glazed with honey and mustard, garden rhubarb and apple compote and a creamy Brook Farm cider sauce +

£14.25

Seared breast of Herefordshire Guinea fowl, summer turnip fondant, sautéed kale and locally smoked bacon with a creamy wild mushroom sauce +
£14.95

Pan-fried haunch of wild local venison marinated with juniper, with spring carrot puree, colcannon and a red wine sauce +
£17.95

Duo of Welsh border lamb: confited shoulder and pan-fried rack, with pea puree and wilted garden spinach and a light mint jus
£18.95

Pan-fried rare-breed local fillet steak, home-made horseradish sauce, white onion and thyme marmalade, red wine and oxtail sauce. Served with thick hand cut chips and garden salad
£19.95

+ can be gluten free

We are able to alter dishes for specific dietary requirements, please inform us when ordering