

# ***Lunchtime Menu***

## ***Starters and light meals***

***All served with homemade bread rolls***

**Home made fresh soup of the day £4 + ~**

**Rillettes of Orleton goose and local outdoor reared pork, our own garden chutney and a home-made granary bread**

**Starter size - £6.45**

**Main size - £8.45**

**Baked flat mushrooms with Riverside chive goat's cheese, crushed walnuts and balsamic dressing £6.10 +**

**Pan-fried fillet of River Lugg trout with a pea, broad bean and asparagus salad and a lemon and black pepper mayonaise**

**£6.00 +**

## ***Main Courses***

**Pan-fried rare breed rib-eye steak with white onion and thyme marmalade and a green peppercorn and rosemary sauce-**

**£14.50 +**

**Braised neck of Welsh-border lamb with spring vegetables in a light barley and mint sauce - £10.95 ~**

**Roast boneless leg of Herefordshire organic chicken marinated in garden herbs and garlic with wilted spinach, pea puree and a creamy white wine sauce - £8.50 +**

**Pan-fried local gammon, poached free range duck egg and fresh spring lettuce from the garden - £9.95 +**

***(All the above served with a choice of fresh seasonal vegetables or salad and new potatoes or hand cut chips)***

## ***Side orders***

**Home made coleslaw + ~  
£1.95**

**£1.50**

**Side salad + ~**

**Onion rings in local ale batter ~£1.95  
£1.95**

**Home made chips + ~**

**+ can be gluten free**

**~ can be dairy free**

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