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NIBBLES

Nocellara Olives 2.5

“These fantastic bright green Olives are Sweet & Buttery”

Sourdough Bread, Butter, Cotswold Rapeseed Oil & Droitwich Salt 5

“Our truly fantastic Sourdough is made by our friends at Malvern Bakehouse”

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TO SHARE

One board is perfect for two as a starter or one as a main course.

MEAT - Selection of British Cured and Smoked meats. Served with our own gherkins & pickled winter wild mushrooms. 14

“Including Air Dried Ham from Pershore, Smoked Venison from Scotland & Chorizo and Salami from Suffolk”

FISH - Selection of British Cured, Hot & Cold Smoked Fish. Served with red cabbage remoulade & fresh lemon. 13

“Including Dry Aged Beech Smoked Salmon, Hot Smoked Salmon, Honey Mustard & Black Pepper Mackerel from The Wixford Smokery, Alcester”

VEGETABLE - Selection of Antipasti, Dips & Breads. (V) 11

“Including a British twist on classic Pesto, and Our own in house Rosemary & Garlic Focaccia”

CHEESE - Baked Camembert Cheese, Breads, Chutney & Butter. (V) 11

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SMALLER PLATES

One is perfect for a starter, or choose a couple for a lighter meal...

Lamb & Goats Cheese Croquettes. 6

Duck Egg On Sourdough, Winter Black Truffle Butter. (V) 6

Flame Grilled Chicken Wings. Cajun Butter, Sriracha Mayo & Basil Yoghurt 5.5

Grilled Halloumi. With Honey & Candied Nuts 5

*“Goats Cheese from the Cheese Cellar Dairy, Worcestershire. Worcester Blue from Lightwood Cheese, Worcestershire. Duck Eggs from a farm down the road.
Beetroot Jam made by our chef.”*

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THE MAIN COURSE

Pan roasted Chicken supreme. Wild mushroom & Chicken Risotto. Finished with mascarpone, Parmesan & fresh chives. 14

Sausage & Spring Onion Mash. Onion & Apple Cider Gravy 13

12oz Sirloin. Confit Beef Tomato. Sautéed Button Mushrooms. Triple Cooked Chips with Rosemary & Thyme Salt. Onion rings & Green Peppercorn Sauce. 34

8oz Rump Steak. Served Simply with Rosemary Salted Fries & Chimichurri 17

Grilled Old Spot Pork Chop. Burnt Apple Purée. Oakwell Black Pudding. Gravy Made With The Roasting Juices. 17.5

6oz Beef Burger. Toasted Pretzel Bun. Dill & Mustard Mayonnaise. Smoked Streaky Bacon. Cheddar Cheese. Grilled Onion. Fresh Tomato. Side of Rosemary & Thyme Salt French Fries. 13

"Enjoyed your Steak or Burger? The credit goes to Knightwick Butchers, who provide us with the most fantastic Hand-cut Aged Beef!"

Pan Fried Fillet Of Sea Bream. Caper Butter Lemon Sauce. Side of sautéed potatoes and fennel. 14.5

Battered Fillet of Cod. Triple Cooked Chips. Chunky Tartar Sauce. Grilled Lemon. 14

Hearty Bowl of Mussels Cooked in a White Wine, Garlic & Shallot Sauce. Finished With Fresh Citrus & Herbs. Served With A Basket Of Bread 14

"Mussels are abundant in winter months, sweet & plump, we serve ours simply in a traditional sauce"

Gnocchi. Red Pesto. Hens egg. Chive Oil. (V) 12

Halloumi Burger. Grilled Halloumi. Red Pesto. Red Pepper Hummus. With a Side of Rosemary Salted Fries (V) 11

Courgette, Aubergine & Red Pepper Tartlet. Rosemary Salted Fries (V) 11

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Please make your server aware of any allergies or intolerances prior to ordering