



TO START

Warm Focaccia - 9
Garlic & Chilli Olives (V)

Soup of The Day – 7.5
Mini Baked Tin Load | Salted Butter (GFO)(V)

Pork & Cider Warm Scotch Egg – 9.5
Spiced Apple Ketchup | Watercress

Worcester Blue Cheese & Poached Pear Salad – 9
Pickled Grapes | Toasted Walnuts | Dressed Leaves (V)(GF)

Fresh Scottish Mussels – 9.5
Roasted Tomato & Nduja Sauce | Fresh Basil | Warm Focaccia (GFO)

Duck Liver, Orange & Cognac Parfait – 9
Red Onion Marmalade | House Salad | Toasted Ciabatta (GFO)

Roasted Garlic & Rosemary Mini Camembert- 11.5
Red Onion Chutney | Toasted Ciabatta (GFO)

Devonshire Crab Rarebit – 12.5
Roasted Tomato Relish | Watercress

Pan Seared Scallops – 14
Squid Ink & Cauliflower Puree | Toasted Hazelnuts | Parma Ham Crisp | Samphire

MAINS

Duo Of Beef– 29.5
Beef Shin & Ale Pie | Fillet Medallion | Horseradish Mash | Glazed Chantaya Carrots | Tenderstem | Red Wine Jus | Horseradish Crème Fraiche

Slow Braised Pork Belly – 28.5
Pork & Apple Bonbon | Bubble & Squeak Mash | Glazed Carrots | Black Cabbage Cider Gravy (GFO)

Marinated Roasted Cauliflower Steak – 19.5
Smoked Aubergine Purée | Chimichurri | Toasted Pistachios | Skin-On Fries (GF) (V) (VEO)

Local Ale Battered Haddock & Chips – 20
Chunky Chips | Minted Mushy Peas | Tartare

Pan Fried Seabream - 27.5
Crushed Lemon & Dill New Potatoes | Sauteed Kale | Samphire | Mussel & Brown Shrimp Beurre Blanc (GFO)

Pan Roasted Chicken Supreme – 27
Pumkin & Sage Girasol | Fondant Potato | Tenderstem | Black Cabbage | Chicken Jus (GFO)

Fresh Scottish Mussels – 23
Roasted Tomato & Nduja Sauce | Fresh Basil | Warm Focaccia | Skin on Fries (GFO)

FROM THE GRILL

Local ¼ Pounder Beef Burger – 19
Smoked Bacon | Worcester Hop | Pickles | Tomato Relish | Pretzel Bun | Skin on Fries House Slaw
Vegetarian Option Available
Lettuce Wrap Bun Option (GFO)

8oz 28 Day Dry Aged Rump Steak – 28
Skin on Fries | Peppercorn Sauce or Chimichurri (GF)

8oz 28 Day Dry Aged Sirloin Steak - 32
Chunky Chips | Confit Tomato | Field Mushroom | Rocket (GF)

10oz 28 Day Dry Aged Ribeye Steak - 38
Chunky Chips | Confit Tomato | Field Mushroom | Rocket (GF)

SIDES

Chunky Chips – 4 (GF)
Skin on Fries – 4 (GF)
Truffle & Parmesan Fries -5.5 (GF)
Hawkstone Battered Onion Rings - 5
Seasonal Vegetables - 4 (GF)

SAUCES

Peppercorn Sauce – 3 (GF)
Chimichurri – 3 (GF)
Worcester Blue Cheese Sauce – 3 (GF)
Chip Shop Curry – 3 (GF)

DESSERTS

Sticky Date Pudding - 8
Honey & Stem Ginger Ice Cream | Salted Caramel Sauce

White Chocolate & Raspberry Baileys Crème Brûlée – 8.5
Chocolate Chip Shortbread (V)(GFO)

Tea & Cake Interpretation – 9
Earl Grey Pannacotta | Lemon Drizzle Cake | Lemon Gel | Lemon Sorrell

Apple Crumble Baked Alaska – 8.5
Compressed Black Berries

Local Cheese Board – 10
Worcester Hop | Worcester Blue | Somerset Brie | Pickled Grapes | Pickled Fennel | Grilled Tomato Relish (GFO)

Trio of Ice Creams & Sorbets – 6.50
Vanilla | Strawberry | Chocolate | Honeycomb & Ginger Stem | Salted Caramel | Vegan Vanilla
Blackcurrant | Lemon | Raspberry | Mango (VEO) (GFO)

Dishes Marked With:

GF = Gluten Free | GFO = Gluten Free Option

V = Vegetarian

VE = Vegan | VEO = Vegan Option

Please inform us of any food allergies you may have prior to ordering

Having a small kitchen, we sadly cannot guarantee against unintentional cross-contamination of allergens