



Sunday Menu

2 Courses – £28.50 | 3 Courses – £ 33.50

STARTER

Soup of The Day | Warm Focaccia (VE)(GFO)

Prawn & Crayfish Cocktail | Bread & Butter (GFO)

Smoked Salmon Terrine | House Salad | Sea Salt Crostini (GFO)

MAIN

Roast Herefordshire Sirloin of Beef (Served Pink) | Yorkshire Pudding (GFO)

Roasted Chicken Supreme, Sausage Meat Stuffing | Pigs in Blankets (GFO)

Roasted Squash & Beetroot Wellington | Yorkshire Pudding (VEO)

***** Served with *****

Roast Potatoes | Honey Roasted Parsnips | Cauliflower & Broccoli Bake | Seasonal Greens | Red Wine Gravy

DESSERT

Cheesecake Jar of the Day | Clotted Cream Ice Cream

Dark Chocolate Caramel Torte | Raspberry Ripple Ice Cream (VEO)

Selection of Ice Cream & Sorbets (3 Scoops) (V) (GFO)

Don't Fancy a Roast?

Local Pork & Black Pudding Scotch Egg | Piccalilli | Rocket - 9

Roast Sirloin of Beef Ciabatta | Crispy Roast Potatoes | Red Wine Gravy - 14

Wye Valley Beer Battered Haddock | Chips | Minted Crushed Peas | Tartare Sauce - 18

Buttermilk Fried Chicken & Smoked Bacon Ranch Salad | Garlic Croutons | Parmesan - 15

Wye Valley Beetroot Risotto | Crumbled Goats Cheese | Candied Hazelnuts | Dressed Rocket – 16 (VEO) (GF)

The Jockey Ploughman's | Honey Roasted Ham | Worcester Gold Cheddar | Homemade Scotch Egg | Piccalilli
Gherkins | Baby Onions | House Salad, Stone Baked Ciabatta | Local Butter - 17

For dietary requirements and food allergies, please ask a member of our team for assistance.

GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option

Tables of 8+ 10% service charge applied