

## STARTERS

Soup of the day (v) Made in-house daily, served with crusty bread	6.5
Wye Valley smoked salmon with watercress, caper vinaigrette and buttered brown bread	7.5
Calamari with garlic aioli	7
Grilled halloumi (v) On a tomato, olive and mint salad	7
Homemade spicy vegan meatballs (vg) Baked in a rich herby tomato sauce with crusty bread	6.5
Spiced lamb koftas Folded naan, raita and mango chutney	7.5

## MAINS

Fresh beer battered haddock Hand cut chips made on site with J H Hall and sons' potatoes, mushy peas, tartare sauce and buttered bread	16
Beer battered tofu (vg) Hand cut chips made on site with J H Hall and sons' potatoes, mushy peas, vegan tartare sauce and buttered bread	14

## SIDES

Cauliflower cheese (v)	3.5
Root veg (vg)	2.5
Greens (vg)	2.5
Yorkshire pudding & gravy (v)	2.5
Chips (vg)	5
Roasties (vg)	3.5

## ROASTS

Served with roast potatoes, root vegetables,  
seasonal greens, cauliflower cheese, Yorkshire  
pudding and real meat gravy

Honey roast gammon 15

Beef sirloin 18

1/2 roast chicken 17.5  
with stuffing

Pork shoulder 17.5  
with crackling & stuffing

Lentil nut roast (vg) 14

Mushroom and stilton Wellington (v) 15

Double up on any meat +4.5

## PIE ROASTS All 16.5

Served with roast potatoes, root vegetables,  
seasonal greens, cauliflower cheese,  
Yorkshire pudding and real meat gravy

Steak, potato and ale

Chicken, ham and leek

Wild mushroom, celeriac & spinach (v)

## DESSERTS All 7

Classic chocolate brownie (v, vgo)  
Warm with raspberry compote and vanilla pod ice cream

Sticky date pudding (v)  
with banoffee ice cream, toffee sauce and  
smoked sea salt popcorn

Crumble of the day (v, vgo)  
with lashings of custard

Raspberry pavlova (v)  
Meringue, Chantilly cream and burnt white chocolate

## BURGERS

In a grilled brioche bun with lettuce, beef tomato  
and pickle. With fries, slaw and Henderson's ketchup

Add onion rings +3

Classic 15

Double 3oz beef patty with mature  
cheddar and sweet cure bacon

Classic (vg) 14

4oz beetroot burger with vegan cheese  
and homemade BBQ sauce

Moroccan lamb burger 16

Spiced lamb patty, harissa mayo,  
pickled red onion and coriander

Cajun buttermilk chicken 15

Smothered in mozzarella  
and homemade smoky BBQ sauce

The whole damn farm 19

Beef patty, lamb, Cajun chicken burger, mozzarella  
and homemade BBQ sauce

## PIZZA

12" sourdough pizzas made  
fresh on-site

Margherita (v, vgo) 10.5

San Marzano tomato,  
mozzarella and fresh basil

Pepperoni 13.5

San Marzano tomato, mozzarella,  
spicy Calabrian pepperoni

Veggie Supreme (v, vgo) 12

San Marzano tomato, mozzarella, peppers,  
mushrooms and caramelised red onion jam

Dolcelatte (v, vgo) 13.5

Spinach, toasted walnuts and roasted  
field mushrooms

Moroccan lamb & harissa 14

Spiced lamb meatballs, harissa,  
mint yoghurt and coriander

Goats cheese (v, vgo) 13.5

San Marzano tomato, mozzarella,  
caramelised red onion jam, fresh rocket  
and pine nuts

Sliced rare steak 14

Roasted garlic, tomato fondue  
and wilted spinach