

## STARTERS

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

## MAINS

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

## PIZZA

- 12" sourdough pizzas made fresh on-site
- Margherita 10.5  
San Marzano tomato, mozzarella and fresh basil
- Pepperoni 13.5  
San Marzano tomato, mozzarella, spicy Calabrian and pepperoni
- Veggie Supreme (vgo) 12  
San Marzano tomato, mozzarella, peppers, mushrooms and red onion
- Dolcelatte v 13.5  
Spinach, toasted walnuts and roasted field mushrooms
- Moroccan lamb & harissa 14  
Spiced lamb meatballs, harissa, mint yoghurt and coriander
- Goats cheese (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

## ROASTS

Served with beef dripping, 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

Pork shoulder 17.5

Lentil nut roast (vg) 14

Mushroom and stilton Wellington 15

## PIE ROASTS All 16.5

Served with beef dripping 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 (vgo)  
Warm with raspberry compote and vanilla pod ice cream

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

Crumble of the day (vgo)  
with lashings of custard

Raspberry pavlova  
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

## PIES All 15.5

Our homemade pies with Hendo's gravy. Choose mash or hand cut chips, seasonal greens or mushy peas

Steak, potato and ale  
Slow-braised beef shin, sliced potatoes and real ale

Chicken, ham and leek  
Chicken thigh, ham hock, cider, fresh cream and leeks

Wild mushroom, celeriac & spinach (v)  
Creamy mushroom ragoût, roasted celeriac, wilted spinach and truffle