

Lunch & Dinner Menu

STARTERS

- Chargrilled belly pork, pineapple, ginger & chilli dressing £8.50
Buffalo chicken wings, blue cheese sauce £8.00/£16.00
Chargrilled Wye Valley asparagus, crispy Hens egg, chervil & caper mayo £8.00
Sour cream, spring onion & chive soufflé, apple & fennel £8.00
Pan fried Goan fishcakes, garlic aioli, rocket, pickled pink onion & carrot salad £8.00
Five bean chilli nachos, sour cream, smashed avocado, sweetcorn relish, cheddar £7.50/£15

MAINS

- Roast chicken, tarragon & leek pie, seasonal greens, wild garlic mash £18.00
Crispy panko hake fillet, tzatziki, shallots, pea, bacon & hispi cabbage, chargrilled sweet potato £22.00
Mediterranean vegetable, mozzarella filo parcel, peperonata, basil pesto £18.00
Chuck steak burger, bacon, Monterey jack cheese, BBQ sauce, skinny fries £16.00
Crispy halloumi burger, Greek salad, green herb mayo, skinny fries £15.00
8oz Rump steak, triple cooked chips, roast mushroom, tomato, served with either peppercorn sauce or garlic butter £23.00
Haywards big plate, cheese & bacon BBQ burger, buffalo chicken wings, Half rack of smoky BBQ ribs, Asian slaw, skinny fries & blue cheese dip £30.00
Whole Rack of baby back BBQ pork ribs, Asian slaw & skinny fries £23.00

SIDES

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| Garlic bread £4.00 (+cheese for £1) | Skinny fries £4.00 | Parmesan truffle fries £5.00 |
| Seasonal veg £4.00 | Triple cooked chips £4.50 | Garlic mushrooms £4.00 |
| House/Caesar salad £4.50 | | Pigs in blankets £5.00 |

DESSERTS

- Chocolate Delice, salted caramel, popcorn & vanilla ice cream £8.00
Sticky toffee pudding, salted caramel sauce, Marshfield ice cream & pecans £8.00
Rhubarb custard & ginger trifle, caramelised white chocolate £8.00
Coconut & raspberry ripple ice cream cookie sandwich £8.00
Affogato - 2 scoops Marshfield vanilla ice cream, double espresso £6.50
Mini dessert of the day with coffee £8
Trio of Marshfield farm ice creams or sorbets (Vanilla, chocolate, strawberry, salted caramel, clotted cream and blackcurrant OR mango, blackcurrant sorbet) £6.50

ALL OF OUR FOOD IS HOME MADE AND PREPARED IN AN ENVIRONMENT WHERE THE 14 MAIN ALLERGENS ARE PRESENT AND CROSS CONTAMINATION CAN THEREFORE OCCUR. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING.

Please note an optional 10 % service charge will be added to tables of 2 or more. All gratuities go directly to waiting, bar and kitchen staff.

Gluten Free Lunch & Dinner Menu

STARTERS

Chargrilled belly pork, pineapple, ginger & chilli dressing £8.50

Buffalo chicken wings, blue cheese sauce £8.00/£16.00

Chargrilled Wye Valley asparagus, Hens egg, chervil & caper mayo £8.00

Spiced carrot & Ginger soup £7.50

Five bean chilli nachos, sour cream, smashed avocado, sweetcorn relish, cheddar £7.50/£15

MAINS

Roast chicken breast, wild garlic mash, seasonal vegetables £18.00

Crispy panko hake fillet, tzatziki, shallots, pea, bacon & hispi cabbage, chargrilled sweet potato £22.00

Cauliflower & Leek Pithivier, wholegrain mustard mash & seasonal greens £16.00

Chuck steak burger, bacon, Monterey jack cheese, BBQ sauce, skinny fries £16.00

Halloumi burger, Greek salad, green herb mayo, skinny fries £15.00

Chargrilled seabass, olive mash, roast courgette, fennel salad, tomato & caper sauce £26.00

Whole Rack of Baby Back BBQ Pork Ribs, Asian slaw & skinny fries £23.00

8oz Rump steak £19.00

12oz Sirloin (on the bone) £32

All steaks served with triple cooked chips, roast mushroom and tomatoes, served with either peppercorn sauce or garlic butter

SIDES

Skinny fries £4.00

Seasonal veg £4.00

Triple cooked chips £4.50

House/Caesar salad £4.50

Garlic mushrooms £4.00

Pigs in blankets £5.00

Parmesan truffle fries £5.00

DESSERTS

Chocolate Delice, salted caramel, popcorn & vanilla ice cream £8.00

Berry Eton Mess £8.00

Affogato - 2 scoops Marshfield vanilla ice cream, double espresso £6.50

Chocolate brownie, Marshfield farm ice cream £8.00

Mini dessert of the day with coffee £8

Trio of Marshfield farm ice creams or sorbets (Vanilla, chocolate, strawberry, salted caramel, clotted cream and blackcurrant OR mango, blackcurrant sorbet) £6.50

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Dairy free Lunch & Dinner Menu

STARTERS

Chargrilled belly pork, pineapple, ginger & chilli dressing £8.50

Chargrilled Wye Valley asparagus, Hens egg, chervil & caper mayo £8.00

Spiced carrot & Ginger soup £7.50

Pan fried Goan fishcakes, garlic aioli, rocket, pickled pink onion & carrot salad £8.00

Five bean chilli nachos, sour cream, smashed avocado, sweetcorn relish, cheddar £7.50/£15

MAINS

Roast chicken breast, wild garlic mash, seasonal vegetables £18.00

Cauliflower & Leek Pithivier, wholegrain mustard mash & seasonal greens £16.00

Chuck steak burger, bacon, Monterey jack cheese, BBQ sauce, skinny fries £16.00

Chargrilled seabass, olive mash, roast courgette, fennel salad, tomato & caper sauce £24.00

Whole Rack of Baby Back BBQ Pork Ribs, Asian slaw & skinny fries £23.00

8oz Rump steak £19.00

12oz Sirloin (on the bone) £32

All steaks served with triple cooked chips, roast mushroom and tomatoes, served with either peppercorn sauce or garlic butter

SIDES

Skinny fries £4.00

Triple cooked chips £4.50

Seasonal veg £4.00

House salad £4.50

Pigs in blankets £5.00

DESSERTS

Berry Eton Mess £8.00

Affogato - 2 scoops Marshfield vegan vanilla ice cream, double espresso £6.50

Vegan brownie, Marshfield farm vegan ice cream £8.00

Mini dessert of the day with coffee £8

Marshfield farm vegan ice cream or sorbets (mango & blackcurrant sorbet) £6.50

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Vegan

Lunch and Dinner

Starters

Five bean chilli nachos, smashed avocado, sweetcorn relish,
cheddar £7.50

Chargrilled Wye Valley asparagus, green herb & caper
mayonnaise £8.00

Spiced carrot and ginger soup £7.50

Mains

*Five bean chilli nachos, sour cream, smashed avocado,
sweetcorn relish, cheddar £15.00

*Cauliflower & leek pithivier, wholegrain mustard mash
seasonal greens £16.00

*Roast parsnip & carrot arancini, basil pesto, roast field
mushroom £16.00

*Lentil dahl cake, spinach & sagaloo £16.00

Desserts

Chocolate brownie sundae £8.50

Berry Eton mess £8.00

Mini dessert of the day with coffee £8.00

Marshfield Farm Ice cream/sorbet £6.50

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