

## Gluten Free

Smoked Eel, jersey royals, watercress velouté £8

Potted shrimp, dressed watercress, lemon, gluten free bread £12

Chicken liver parfait, burnt orange, Madeira jelly, gluten free bread £7

Salmon rillettes, horseradish mayonnaise, cucumber, radish £8

Beetroot salad, goats cheese, green apple, verjus (v) £7

Wye Valley asparagus, English cured ham £12



Smoked haddock gratin, creamed leeks, sauce Mornay & parmesan £18

Label Anglaise chicken, creamed potatoes, girolles, charred onion, parsley £19

Creedy Carver duck breast, purple sprouting broccoli, creamed potato, blackcurrant £22

Roast rump of Hogget, aubergine, runner beans, confit tomato, ewes curd, black olive £21

Spring vegetable risotto, buffalo mozzarella, spring truffle pesto (v) £14

Lemon sole, cockles, monks beard, lemon, sea lettuce sauce £20

28 day matured rare beef cooked over charcoal
Garnished with chips cooked in dripping, roasted tomato & pepper sauce
80z Rib eye £25 | 80z Fillet £35

Buttered jersey royals £3 Blanched mixed greens £3

Sweet braised red cabbage £3
Creamed potatoes £3

Chips cooked in beef dripping £3

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.

A discretionary service charge of 10% will be added to tables of 8 or more.

Please be aware that as our game is sourced locally it may contain a shot.