



DINNER MENU

Served Monday to Saturday 5pm to 9pm (closed Tuesday)

NIBBLES

Hobbs Bakery Sourdough, Netherend Salted Butter (v)	£4.5
Provencal Pitted Olives (ve) (gf)	£4
Peri-Peri Tortilla Chips, Lemon Aioli (ve)	£4.5
Crispy Broad Beans, Onion Crumb (ve)	£5
Battered Jalapenos, Cream Cheese, Chilli Relish (v)	£6

STARTERS

Roasted Red Pepper & Fennel Seed Scotch Egg, Romesco Ketchup, Dressed Leaves (vo)	£8.5
Homemade Soup of the Day, Hobbs Bakery Sourdough	£7
Maple Cured Salmon, Fennel Slaw, Preserved Lemon Gel, Puffed Wild Rice (gf)	£9
Cheltenham Beetroot Carpaccio, Goats Cheese En Croûte, Endive, Toasted Caraway Seed Dressing (gfo) (v)	£8.5

CLASSICS

Hanks Pork & Leek Sausage and Mash, Caramelised Onion Jus, Buttered Greens (veo)	£17
Wye Valley Beer-Battered Cod & Chips, Crushed Peas, Homemade Tartare Sauce, Fresh Lemon	£19
The Hope & Anchor Fish Pie topped with Gruyere Cheese, Seasonal Greens (gf)	£19
Baked Honey Glazed Ham, Fried Eggs, Chunky Chips (gfo)	£16
Braised Brisket Cottage Pie topped with Creamed Potato & Gruyere Cheese, Seasonal Greens (gf)	£19

BURGERS

Herefordshire Steak Burger, Melted Monterey Jack Cheese, Gem, Charred Onions, Gherkin, Romesco Ketchup	£18
Hunters Chicken Burger, Melted Cheddar, Smoked Bacon, Gem, BBQ sauce	£19
Plant Based Moving Mountain Burger, Baby Gem, Sliced Tomato, Charred Onions, Gherkins, Vegan Mayo (gfo) (ve)	£18
<i>Add extra Burger</i>	£5
<i>Add Smoked streaky Bacon</i>	£2.5
<i>Add Pan-Fried Halloumi</i>	£3

All served in a toasted brioche bun with skinny fries and dressed leaves.

SALADS

Dressed Baby Gem, Toasted Croutons, Parmesan, Caesar Dressing	£9 / £12
Dressed Leaves, Cherry Tomatoes, Pitted Olives, Cucumber, Pomegranate (ve) (gf)	£8 / £11
<i>Add Chicken Breast</i>	£5
<i>Add Pan-fried Halloumi</i>	£5
<i>Fancy both?</i>	£8

MAINS

Pan-seared Salmon Fillet, Spring Vegetable Broth, Gnocchi, Crispy Greens, Pesto (gfo) (veo)	£22
Pan-roasted Duck Breast, White Miso Duchesse, Spiced Carrot Purée, Spring Greens, Cherry Jus (gf)	£24
Red Lentil, Sweet Potato & Spinach Dhal, Mango Chutney Glazed Halloumi, Crispy Chickpeas (gf) (veo)	£19
Goats Cheese, Spinach & Red Pepper Wellington, Pomme Purée, Mushroom Cream Sauce (v)	£19

FROM THE CHARGRILL

10oz Herefordshire Rump Steak	£25
10oz Herefordshire Ribeye Steak	£29
12oz Gammon Steak with Fried Eggs	£21
8oz Free Range Chicken Breast	£18
<i>All served with chunky chips, grilled tomato, roasted field mushroom & dressed leaves.</i>	
<i>Add Sauce or Butter</i>	£3.5
<i>Bearnaise Blue Cheese Peppercorn Caramelised Onion Jus Garlic & Parsley Butter</i>	

SIDES

Chunky Chips	£4.5
Skinny Fries	£4.5
<i>Add cheese</i>	£1.5
Beer Battered Onion Rings	£4.5
Garlic Ciabatta	£4.5
Garlic Ciabatta with melted Cheddar	£6

Most of our dishes can be made gluten free, please ask a member of the team.

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

IMPORTANT - Please tell us if you have any food allergies or special dietary requirements. We are happy to discuss which of our dishes can be adapted to your specific needs. Please speak with a member of the team.

v = Vegetarian vo = Vegetarian On Request ve = Vegan veo = Vegan On Request gf = Gluten Free gfo = Gluten Free On Request