

Dinner
Thursday 23rd May

Hare and Hounds Bakery Sourdough, House Focaccia & Homemade Butter £5

Welsh Rarebit £6

Grilled Ox Heart Skewers & Chilli Sauce £7

A Plate of Westcombe Coppa £12

Smoked Mackerel, Horseradish, Rhubarb & Soda Bread £7

Wye Valley Asparagus, Confit Egg Yolk, Sourdough & English Pecorino £10

Lamb Sweetbreads, Smoked Bacon, Wild Garlic & Mint £10

Mussels, Tomato, Chilli & Sourdough £9

Braised Duck Leg Pappardelle £10

Crab, Wye Valley Asparagus & Granny Smith £13

Potato Gnocchi, British Tomatoes, House Ricotta & Almonds £22

Pan Fried Pollock, Baby Gem, Warm Tartare Sauce & Pickled Mussels £27

Guinea Fowl Schnitzel, Button Mushroom, Fermented Cabbage & Tarragon £25

Braised Lamb Breast, Red Wine, Anchovy, Confit Potato & Mint Sauce £25

Chopped Mustard Rabbit, Watercress, Chips & Bearnaise (for 2) £34

Chicken, Smoked Bacon & Leek Pie, Confit Potato & Buttered Hispi (for 2) £38

Fried New Potatoes & Wild Garlic Butter £5

Buttered Hispi £4

Confit Potato £5

White Cabbage, Brown Shrimp & Chervil Salad £6

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.