



## Early Summer Menu 2024

Pea and wild garlic soup served with Iford Manor focaccia	£7.7
Yakitori oyster mushroom in a Vietnamese style summer roll, served with a peanut, pickled ginger and carrot salad	£8.6
Smoked mackerel rilette served on a caramelised red onion tarte fine with a beetroot slaw	£9.5
Salt cod bacalaito fritters served with pineapple hot sauce, ensalada verde and an avocado and lime dressing	£9.6
Prosciutto wrapped Wye Valley asparagus, with Hollandaise sauce and a hazelnut dukkah	£9.9
	
Jersey Royal Aloo Bonda served with a smoked aubergine Tarka Dhal, tamarind heritage tomatoes and toasted coconut sambal	£19.9
North African briouat with smoked tomato and goats cheese lentils, harissa and preserved lemon cauliflower couscous, and a Romesco sauce	£21.4
Flat iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, crispy shallots, watercress and chunky chips	£23.9
Pan roasted guinea fowl supreme served with wild garlic Pomme Anna potatoes, charred hispi cabbage and a mushroom Madeira sauce	£26.9
Cumin spiced Barnsley lamb chop, served with feta and courgette keftedes, crushed minted peas, tzatziki, and a sundried tomato reduction	£27.8
Ribeye steak, served with a miso and carmelised onion compound butter, a flat mushroom, watercress and chunky chips	£28.5
Fish of the day	<i>Please ask</i>



Charred Wye  
Valley asparagus

£5.5

Mixed leaves  
salad

£3.5

Chunky chips

£3.5

Jersey Royal  
potatoes in herb  
butter

£3.5

If you have a food allergy or a special dietary requirement, please inform your member of the waiting staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee food will be completely allergen free.

We change our menu every month. Our supplies are locally and carefully sourced mainly in the South West of England.

We add a voluntary service charge of 10%, and all tips go entirely to the staff.