

- VGN** Vegan
- V** Vegetarian
- DF** Dairy Free
- GF** Gluten Free
- N** Contains nuts

Early Summer Menu 2024



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

Charred Wye Valley asparagus VGN GF DF	£5.5	Mixed leaf salad V DF GF	£3.5	Chunky chips VGN DF GF	£3.5	Jersey Royal potatoes in herb butter GF VGN/DF without butter	£3.5
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VGN DF GF	Sorbet du jour	£6.9
V	Banoffee pie, banana cream and caramel served on a gingernut base	£7.6
V GF on request	Lemon curd crème brulée, served with an Earl Grey shortbread	£7.8
V GF N	Kefir white chocolate parfait, served with peanut praline, caramac shards and a passion-fruit glaze	£8.4
V	Selection of seasonal cheeses, served with crackers and a quince membrillo	£10.4

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.