

# MENU

## STARTERS

**Pea Soup** £8

mint oil, lemon cream and toasted sourdough bread

**Vale of Evesham Asparagus** £9

crispy poached egg, air-dried ham, hollandaise

**Smooth Chicken Liver Pate** £9

Prosecco jelly, rhubarb, walnut, brioche toast

**Layered Leek, Fennel & Kohlrabi** £8

herb salad, citrus dressing, hazelnut

**Mixed Heritage Tomatoes** £10

creamy burratina, pickled strawberries, basil, rocket



## MAINS

**Pan-Fried Chicken Breast** £24

asparagus, mushrooms, mashed potato, and a rich sherry sauce

**Lamb served three ways** £28

peas cooked in a classic French style

**Picanha Steak** £24

chimichurri sauce, rocket & shallot salad, and thin fries

**Sea Bass** £23

light broad bean sauce, fresh herb dressing and new potatoes

**Ricotta & Lemon Pasta** £20

wild garlic, kale, shaved parmesan

## SIDES

House Salad £5	Fat Chips £5 Add parmesan and truffle £2 Add cheese £1	Skinny Fries £5 Add parmesan and truffle £2 Add Cheese £1	Buttered New Potatoes £5 Seasonal Vegetables £5
----------------	--	---	--



## DESSERTS

**Rhubarb Meringue Pie** £9  
lemon curd

**Sticky Toffee Pudding** £8  
walnut crunch, clotted cream

**Syrup Sponge Pudding** £8  
custard

**Chocolate Caramel Mousse** £9  
soft sponge cake

**British Cheese Selection** £14  
crackers, celery, chutney