



Starters

Homemade Soup, Artisan Bread	5.75	Twice Baked Goats Cheese Soufflé	6.95
<i>Artisan Rolls</i>		<i>Rhubarb Puree, Pickled Candied Beetroot, Dressed Leaves</i>	
Fresh Mussels, White Wine, Lemon and Oil Cream Sauce.			
<i>Artisan Rolls</i>	Ample 6.95	<i>Generous 9.95</i>	
Confit Salmon, Pea Puree, Wasabi Poas,	7.25	Devilled Crab on Sour-Dough Toast	7.25
<i>Smoked Mayonnaise</i>		<i>Parmesan Cheese, Pea Shoots</i>	
Olives, Balsamic,	5.95	Ham Hock and Hens Egg Terrine	6.95
<i>Artisan Bread, Sun Blushed Tomato</i>		<i>Apple Puree, Celeriac, Capers, Toasted Brioche</i>	

Sharing Boards

ANTI PASTI BOARD	12.95
<i>Artichokes, Sun Blushed Tomato, Olives, Parma Ham, Pastrami, Salami, Stuffed Peppers, Fried Halloumi, Artisan Bread</i>	
BAKED CAMEMBERT	11.95
<i>Wye Valley Honey, Homemade Pickles, Red Onion Marmalade, Rosemary, Thyme, Dressed Leaves, Toasted Ciabatta</i>	
FISH PLATTER	14.95
<i>Smoked Mackerel Pate, Devilled Crab, Breaded Whitebait, Mussels, Smoked Salmon, Lime Aioli, Artisan Breads</i>	

Mains

Beer Battered Fish	12.45	Braised Shin of Beef	15.95
<i>Mint Crushed Peas, Tartare Sauce, Triple Cooked Chips</i>		<i>Horseradish Mashed Potato, Tenderstem Broccoli, Chantenay Carrots, Red Wine and Rosemary Jus</i>	
Homemade Pie	12.45	Trecorras Farm Goat Tagine	15.95
<i>Puff Pastry Top, Seasonal Veg, Triple Cooked Chips</i>		<i>Sultanas, Apricots, Almond and Lemon Flaked Cous-Cous, Dressed Leaf Salad</i>	
Broad Bean and Pea Risotto	11.95	King's Head Lamb Burger	13.55
<i>Parmesan Shavings, Truffle Dressed Pea Shoots</i>		<i>Red Onion and Mint, Brioche Bun, Salad, Tzatziki, Feta Cheese, Beer Battered Onion Rings, Red Onion Marmalade, Triple Cooked Chips</i>	
Leek, Blue Cheese and Wholegrain Mustard Puff Pastry Parcel	12.45		
<i>Rocket, Sun Dried Tomato and Pine Nut Salad</i>		Boz Pengethley Sirlon Steak	17.95
Seared Cajun Spiced Tuna Steak	15.25	<i>Plum Tomato, Flat Mushroom, Beer Battered Onion Rings, Triple Cooked Chips and Dressed Lamb's Lettuce</i>	
<i>Pesto and Mediterranean Vegetable Tagliatelle, Amaranth and Endive Salad</i>			
Char Siu Marinated Pork Tenderloin	14.95	Steak Sauces: Peppercorn, Port and Port Las Blue Cheese, Garlic and Parsley Butter	1.50 each
<i>Vermicelli Noodles, Beansprouts, Baby Corn, Charred Pak Choi, Hoisin and Sesame Dressing</i>		Side Dishes:	
Honey Glazed Duck Breast	15.95	<i>Hand Cut Triple Cooked Chips,</i>	
<i>Duck Egg Croquette, Dauphinoise Potatoes, Celeriac Puree, Sautéed Wild Mushrooms, Green Beans, Blackberry Jus</i>		<i>Side Salad, Seasonal Vegetables, Onion Rings</i>	2.95 each

Please ask your server for allergy information

CHECK FOR TODAY'S SPECIALS