

STARTERS

(v)Soup of the day 6.75

& Artisan bread

(v)Jerusalem artichoke pannacotta 8.95

Set Jerusalem artichoke cream, savoury granola, globe artichoke, shaved vegetarian parmesan

Cider braised pigs cheeks 9.95

Slow cooked pigs cheeks, parsnip puree, ale pickled baby onions, parsnip crisps

Haddock Brandade 9.95

Haddock and potato brandade, avocado and tarragon puree, chorizo crumb, rye crisps

(v)Twice baked Hereford hop cheese souffle 8.95

Smoked Worcester gold cheese and white wine sauce, chives

Sticky Korean beef salad 9.75

Slow cooked beef shredded and glazed in a Korean BBQ dressing, mixed leaf, pickled red onion

Baby prawn & pea gratin 9.25

Baby prawn and pea cooked in garlic butter, gratinated with a traditional white sauce

(v)Baked Camembert 18.95 (for 2 to share)

Honey & rosemary baked Camembert, homemade plum chutney, toasted artisan bread

MAIN COURSE

Catch of the day

Please see our daily special board with today's option of our freshly prepared fish dish

Rack of lamb 26.95

Roasted three bone rack of lamb, potato terrine, brown butter celeriac puree, minted peas and beans, mint infused red wine jus

Slow cooked beef brisket 22.95

Red wine braised brisket topped with crispy onions and chives, red wine and black tea poached prunes, horseradish mash, wilted greens and pickled shallot rings

(v)Parsnip, barley and pea croquette 19.50

Crispy parsnip croquette, roasted cherry tomato sauce, wilted spring greens and buttered fine beans, herb oil

Pengethley smokehouse pork tenderloin 22.50

Lightly smoked pork tenderloin, chorizo and butterbean cassoulet, fondant potato, tenderstem broccoli

Pan seared fillet of cod 22.50

Pan roasted fillet of cod, buttermilk and alexander dressing, buttered new potatoes, baked leeks, sea herbs

(v)Salt baked celeriac 19.95

Celeriac cooked in a salt crust, roasted celeriac and oat sauce, potato terrine and braised hispi cabbage heart (Add king prawns 4.95)

No3 gourmet burger 17.50

Minced steak burger topped with confit flat cap mushroom and melting stilton, caramelized red onion mayonnaise, skin on chips & pickled red onion salad

(Double up with an Extra beef patty 2.50)

GRILLS & STEAKS

Our steaks are Herefordshire beef & served with skin on chips & confit flat cap mushroom, pickled red onion salad

8oz Rump steak 21.95 Add king prawns 4.95

8oz Fillet steak 31.00 Add king prawns 4.95

Add sauce for **1.95 each:**

Red wine jus, Peppercorn, Garlic butter

EXTRAS

Artisan Bread, virgin rapeseed oil & balsamic 3.95

Buttered greens 3.95

Skin on Chips 3.95

Mixed salad 3.75

Nocellara olives 4.50

Buttered new potatoes 3.75 Blue cheese salad 4.75