

Home-made desserts

Apple & pear crumble
with vanilla custard gf £5.50

Sticky toffee pudding
with hot butterscotch sauce & salted caramel ice-cream £5.50

Warm triple chocolate brownie
with chocolate sauce & vanilla ice-cream £5.50

Warm lemon treacle tart
served with custard £5.50

Selection of Hillbrooks of Kempsey
 luxury ice-cream or sorbets
please ask you server about flavours of the day

1 scoop £1.50 2 scoops £3.00 3 scoops £4.50

Cheeseboard

Worcester Blue, Somerset Brie & double Gloucester
with biscuits, apple, celery & home-made For one £5.50
quince chutney For two £8.50

Hot drinks

Tea
choose from;
English, peppermint,
camomile & Earl Grey
 Pot £2.20

Coffee
choose from;
espresso, Americano, latte,
cappuccino
or de-caffeinated £2.20

Liqueur coffee
Baileys coffee
or Irish coffee £4.95

Hot chocolate £2.20

We support Three Counties suppliers and are proud to use the following:

Featherly Hall in Hartpury & Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our local red meats sourced from the likes of the Warner's of Tirley, Tweenhill's in Hartpury and Barrow Farm in Sandhurst ; Springfield Poultry in Herefordshire for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.

gf /gfo = gluten free dish or gluten free option available. Please ask your server for details. Some of our fish dishes may contain small bones. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.