

Home-made desserts

Sticky toffee pudding

with butterscotch sauce & salted caramel ice-cream £5.95

Warm triple chocolate brownie

with chocolate sauce & vanilla ice-cream £5.95

Salted caramel ice-cream cookie sandwich

topped with roasted pineapple chunks gfo £5.95

Selection of Hillbrooks of Kempley luxury ice-cream & sorbets or home-made vegan

ice-cream gfo, vegan

please ask you server about flavours of the day

1 scoop £1.50

2 scoops £3.00

3 scoops £4.50

Cheeseboard

*Chef's selection of local cheeses, served with crackers,
 apple, celery & home-made red onion chutney*

For two £8.95

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

Hot chocolate

£2.20

Liqueur coffee

*Jameson's, Courvoisier,
 Tia Maria or Bailey's*

£4.95

*(Bailey's Almande (vegan)
 available)*

*As well as offering home-reared pure-bred Hereford beef, naturally grazed lamb & Gloucester Old Spot pork reared on our farm at Ashleworth Court whenever possible, we are proud to use the following suppliers: 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; 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.*