



Seasonal Sunday Lunch Menu

21st Oct to 25th Nov

1 course	£21.50
2 courses	£29.50
3 courses	£36.00

Starters

Soup of the day, sourdough, salted butter. £7.00 (V, VGO, GFO)

Ginger beer braised pig's cheeks, parsnip puree, Ludlow farm shop black pudding, crispy kale, ginger beer sauce. £9.25/18.00 (DF, GFO)

Mushroom orzo, soy gel, sauteed King oyster mushroom, parsley mayonnaise. £8.50 (DF)

Smoked salmon, cream cheese & dill terrine, beetroot relish, radish, dill oil. £9.75 (GF)

Uchiki Kuri squash, chickpea & roasted red onion salad, almonds, sesame seeds, tahini dressing. £8.50/16.50 (VGN, DF, GF)

Chicken, basil & parmesan croquettes, tomato relish, olive tapenade, balsamic syrup. £8.75 (GF)

Marinated prawns, sourdough, horseradish yoghurt, cucumber, roquette, lemon. £9.95/19.00 (GFO)

MAINS

ROAST

Served with roast potatoes, braised red cabbage, braised carrot, seasonal greens, cauliflower cheese, Yorkshire pudding and gravy. Choose from: (GFO)

21-day Aged Roast Rump of Beef

Roast Leg of Pork

Roasted Vegetable Nut Roast (VEO)

Mains

Beer battered haddock & chips, crushed peas, tartar sauce £9.50/£18.95 (GF, DF)

Smoked haddock, onion & chive risotto, poached egg, chive oil. £19.50 (GF, DFO)

Sea bream fillet, grain mustard crust, potato terrine, creamed leeks, rainbow chard, red wine sauce. £23.50 (GFO, DFO)

Roasted chipotle hispi cabbage, sweet potato, lime & coriander slaw, avocado & roasted garlic sauce. £19.00 (VGN, DF, GF)

V Vegetarian, VE Vegan, VEO Vegan option, GF Gluten Free, GFO Gluten Free option, DF Dairy Free, DFO Dairy Free option.

When preparing dishes we handle all common allergens. Many dishes can be altered to accommodate dietary requirements, please speak to a member of staff.



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Desserts

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream. (GF)

Walled garden apple & damson crumble, vanilla ice cream OR custard. (GF)

Chocolate & caramel tart, white chocolate & hazelnut truffle, clotted cream ice cream.

Vanilla crème Brulee, poached pear, ginger shortbread. (GF)

Affogato, vanilla ice cream, hazelnut liquor, espresso. £8.95 (DFO)

ICE CREAM & SORBETS

Bennetts of Worcester Ice Cream is lovingly crafted on Manor Farm using fresh milk from the family's own cows and rich local cream. Choose from 1 scoop, 2 scoops, or 3 scoops.

Vanilla	Pistachio	Raspberry Sorbet (DF)
Mint chocolate chip	Honeycomb	Mango Sorbet (DF)
Strawberry	Vegan Vanilla (DF)	Passionfruit Sorbet (DF)
Salted caramel	Coconut & Pineapple	Lemon Sorbet (DF)
Double chocolate chip	Clotted cream	

CHEESE SELECTION

Choose from county favourites to award-winning specialties from Ludlow Farm Shop, served with chutney, celery, and crackers.

Choose 3 cheese from:	Oakly Park Cheddar	Ludlow Blue	Cornish Yarg
	Cheese With No Name	Ragstone Goat Cheese	(GFO)

HOT DRINKS

The Clive Blend coffees

Americano £3.25	Flat white £3.80	Cappuccino £3.80	Latte £3.80
Mocha £4.35	Espresso £2.55	Double espresso £3.25	

Teas (all £3.15)

English Breakfast	Decaf	Earl Grey	Peppermint
Lemon/Ginger	Green	Fruit Tea	

We would love to hear your feedback – please visit [TripAdvisor](#) or [Google](#) to leave your review.
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