



Starters, Nibbles & Sharers

Curried sweet potato soup ~ coriander croutons ~ £5

Beetroot & walnut risotto ~ roasted figs ~ parmesan ~ thyme pesto ~ £8

Pork shoulder, black pudding & apple terrine ~ cranberry & red onion chutney ~ focaccia toast ~ £10

Lay and Robson smoked salmon ~ lemon & chive crème fraiche ~ rocket salad ~ fried capers ~ £10

Camembert & garlic doughball wreath ~ onion chutney ~ £15 (for 2+)

Charcuterie board ~ home-made breads ~ chutney ~ £10

Pigs in blankets ~ £5

Grilled chorizo ~ £5

Marinated Spanish olives ~ £5

Chilli buttered king prawns ~ £10

Mains

Roast turkey ~ duck fat roasted potatoes ~ pork & sage stuffing ~ pigs in blankets ~ chestnut sprouts ~ roasted roots ~ pot gravy ~ £18

Beef Bourguignon ~ dauphinoise potatoes ~ bacon wrapped fine beans ~ £18

Creamy Wild mushroom & dolcelatte pappardelle ~ garlic focaccia ~ rocket & parmesan salad ~ £15

Pan fried fillet of Sea bream ~ parmentier potatoes ~ crab & crayfish bisque ~ cauliflower puree ~ £18

Homemade 8oz beef burger ~ streaky bacon ~ mature cheddar ~ tomato relish ~ fries ~ brioche bun ~ £12

Grilled halloumi burger ~ tomato relish ~ fries ~ toasted brioche bun ~ Lane Cottage salad ~ £11

Beer battered hake fillet ~ chunky hand cut chips ~ minted crushed peas ~ tartar crème fraiche ~ £14

Herefordshire steak ~ grilled tomato ~ sautéed baby onions ~ garlic field mushroom ~ chunky chips ~

~ 8oz Fillet ~ £25 or 10oz Rump £18

Sides ~ £4 & Sauces ~ £2

Fries ~ Chunky chips ~ Buttered new potatoes ~ mixed greens ~ rocket & parmesan salad ~ Peppercorn sauce ~ blue cheese sauce

Sandwiches or Big Bowl Salads ~ sandwiches served with fries & coleslaw

Cajun marinated chicken ~ Caesar dressing ~ parmesan ~ £10

Sautéed mixed wild garlic mushrooms ~ chestnuts ~ dolcelatte ~ thyme ~ £10

Local Turkey ~ pork stuffing ~ bacon wrapped sausage ~ gravy ~ £10

5oz rump steak ~ roast baby onions ~ mushrooms ~ parmesan ~ £11

Puddings

French apple tart ~ vanilla anglaise ~ £7

Dark chocolate & blackberry delice ~ blackberry coulis ~ £7

Christmas pudding ~ brandy sauce ~ £7

Affogato ~ biscotti biscuit ~ £6

Local cheese selection ~ water biscuits ~ onion chutney ~ £12

Selection of home-made Ice cream ~ please ask your server for today's flavours ~ £5

All our dishes may contain hidden ingredients. Please advise a member of staff of any allergies and we can cater to your needs.