

## SMALL PLATES

|                                                                                     |      |
|-------------------------------------------------------------------------------------|------|
| <b>Black Pudding &amp; Pancetta Croquettes</b>                                      | 9.50 |
| Apple & Cider Chutney, Dressed House Salad                                          |      |
| <b>Spiced Beetroot Hummus</b>                                                       | 8.50 |
| Crumbled Feta, Toasted Seeds, Lemon Oil, Fresh Mint, Peter Cooks Sourdough (V, GF*) |      |
| <b>Panko Prawns</b>                                                                 | 9.50 |
| Sweet Chilli Sauce, Dressed House Salad                                             |      |
| <b>Hot Honey Chicken Tenders</b>                                                    | 9.50 |
| Farmer John Honey, Toasted Sesame, Garlic Aioli                                     |      |
| <b>Little Verzons Scotch Egg</b>                                                    | 9.50 |
| Dressed House Salad, Onion Chutney                                                  |      |

## SANDWICHES

Served with Dressed House Salad & Slaw on a Choice of White, Granary or GF Bread

|                                                              |      |
|--------------------------------------------------------------|------|
| <b>Herefordshire Beef</b>                                    | 10   |
| Griffiths Roast Sirloin, Horseradish Sauce, Rocket (GF*)     |      |
| <b>Egg Mayo</b>                                              | 9    |
| Dijon Mustard, Watercress (V, GF*)<br>Add Streaky Bacon 1.00 |      |
| <b>Smoked Salmon &amp; Cream Cheese</b>                      | 10   |
| Red Onions, Cucumber (GF*)                                   |      |
| <b>Garlic Chicken &amp; Bacon</b>                            | 9.50 |
| Smoked Paprika Mayo, Tomato, Spinach (GF*)                   |      |
| <b>Beetroot Hummus &amp; Vegetable Crumble</b>               | 9    |
| Tomato, Red Onion, Piccalilli, Cucumber (VE, GF*)            |      |
| <b>SKIN ON FRIES &amp; AIOLI (V, GF)</b>                     | 4.50 |

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS PRIOR TO ORDERING

PAYMENT CAN BE MADE AT THE FRONT COUNTER TILL UPON LEAVING

### SOUP OF THE DAY (GF\*)

Served with a choice of Artisan Bread 9  
or Half a Sandwich: 11

Cheese & Chutney (V)  
Egg Mayo Sandwich (V)  
Beetroot Hummus & Vegetable Crumble (VE)

### JACKET POTATOES (GF)

Served warm with Dressed House Salad & Slaw

Garlic Chicken & Bacon, Paprika Mayo 12.50  
Smoked Salmon, Chive Cream Cheese 13.50  
Tuna Mayo Niçoise 13.00  
Creamy Tarragon Mushrooms (V) 12.00

### PLATTERS & SALADS

**Harvest Salad** 13  
Roasted Butternut Squash, Sliced Apple.  
Toasted Walnuts, Crumbled Feta, Artichoke  
Hearts, House salad with an Apple Cider  
Vinaigrette (VE, GF\*)  
**Best paired with First Press**

**Farmers Platter** Single 15 Sharing 28  
Little Verzons Scotch Egg, Quarry Farm Ham,  
Mature Cheddar, Cider Poached Pear, Pickles,  
Chutney, Dressed House Salad, Artisan Bread  
(V\*, GF\*)  
**Best Paired with a Panting Partridge Perry**

## LUNCH

|                                                                                                                                                                                                                        |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Quiche of the Day</b>                                                                                                                                                                                               | 14    |
| Served Warm with Salad, Slaw<br>Skin on Fries or New Potatoes (V*)<br><b>Best Paired with an Elderflower Cider</b>                                                                                                     |       |
| <b>Steak &amp; Blue Cheese Sourdough</b>                                                                                                                                                                               | 14.50 |
| Griffiths Rump Steak, Caramelised Onion<br>Chutney, Monkland Blue Cheese, Peter<br>Cooks Toasted Sourdough, Dressed House<br>Salad & Slaw (GF*)<br><b>Add Skin on Fries 3.50</b><br><b>Best Paired with Tinker Tom</b> |       |
| <b>Tarragon Chicken</b>                                                                                                                                                                                                | 16    |
| Griffiths Roast Chicken Breast, Mushroom<br>and Tarragon Sauce, Seasonal Greens,<br>Garlic Roasted Potatoes (GF*)<br><b>Best Paired with a Little Owl</b>                                                              |       |
| <b>Ham, Eggs &amp; Chips</b>                                                                                                                                                                                           | 14    |
| Sliced Quarry Farm Ham,<br>Wood Farm Fried Eggs, Skin on Fries (GF)<br><b>Best paired with a Farmhouse Scrumpy</b>                                                                                                     |       |
| <b>Fish &amp; Chips</b>                                                                                                                                                                                                | 18    |
| Gasping Goose Battered Haddock,<br>Skin on Fries, Garden Peas,<br>House-made Tartare Sauce<br><b>Best paired with a First Press</b>                                                                                    |       |
| <b>Pan Fried Bacon Chop</b>                                                                                                                                                                                            | 17    |
| Apple Cider Sauce, Chive Mash, Seasonal<br>Greens (GF*)<br><b>Best paired with Gasping Goose</b>                                                                                                                       |       |
| <b>Roast Pumpkin &amp; Red Lentil Dahl</b>                                                                                                                                                                             | 15    |
| Mint Yogurt, Sagaloo (VE, GF*)<br><b>Best paired with Little Owl</b>                                                                                                                                                   |       |