# TIME TO DINE.

### Courgette, fennel and baby spinach soup

Basil oil, served with artisan bread (VE)(DFI)(GFA) £5.45 (185kcal/100g)

### **Greek salad**

Olives, vegan feta, sun blushed tomatoes & olive tapenade (VE)(DFI) £5.95 (140kcal/100g)

### **Posh fish finger tacos**

Pickled slaw & garlic aioli (DFI) £6.95 (141kcal/100q)

### **Jerk wings**

Mango, cucumber & spring onion salsa (GFI)(DFI) £6.95 (185kcal/100g)

### **Tempura oyster mushroom**

Purple sprouting broccoli, soy & sesame dip (GFI)(DFI)(VE) £5.95 (69kcal/100g)

### Rolled Moroccan mutton

Roasted red pepper quinoa, apricots & tomato tagine fondue (GFI)(DFI) £16.95 (161kcal/100g)

## Garlic & thyme chicken breast

Farm assured chicken

Pomme anna, braised carrots & thyme pan jus (GFI)(DFI) £18.95 (174kcal/100g)

### **Spiced cod loin**

Lentil dahl, onion bhaji, tender stem broccoli & raita (GFI) £17.95 (160kcal/100g)

### **Risotto Verde**

Roasted artichoke hearts & crispy carrot skins (VE)(GFI)(DFI) £15.95 (193kcal/100g)

### Roasted sage butternut squash gnocchi

Baby spinach & sun blushed tomato dressing (VE)(DFI)(GFI) £16.95 (126kcal/100g)

# CO<sub>2</sub>

### CARBON GUIDE

To help you make more sustainable choices from our menus, you'll find each dish rated by it's Carbon impact.

### This guide shows the Carbon intensity per kilogram of product.

Look out for our green clouds across our menus from 2024, to help you choose dishes that will contribute to reducing emissions from food in line with the UN's climate goals.

### **Charred beef burger**

100% British beef

### **Aston battered codling**

Skin on chunky chips, mushy peas, curry sauce and homemade tartare sauce £18.95

(125kcal/100g) co2 E



We source most of our vegetables for all our dishes from farms in Worcestershire! Local and seasonal.

# SOMETHING ON THE SIDE

### Skin on cajun chunky chips

(VE)(DFI)(GFA) £3.00 (260kcal/100g) CO<sub>2</sub> A

Mange tout & sugar snap  $(\lor)$  £3.00

(65kcal/100g) CO2 A

### **Cheesy sourdough garlic bread**

(VE)(DFI) £4.00

(196kcal/100g) CO2 A

<b>A</b> Very Low	B Low	<b>C</b> Medium	<b>D</b> High	<b>E</b> Very High
0-1.75 Kg	1.75-3 Kg	3-4.25 Kg	4.25-5.5 Kg	5.5+ Kg
CO2e	CO2e	CO2e	CO2e	CO2e

# ERT

### **Pear and blueberry crumble**

Vegan vanilla custard (GFI)(VE) £5.95

(193kcal/100g) CO2 A

### **Key lime tart**

Lemon sorbet & lemongrass curd (V) £6.45 (299kcal/100g) (CO<sub>2</sub>) B

### **Chocolate Marquise**

Ethically sourced chocolate

Rhubarb & vanilla compote

(V) £6.95

(395kcal/100g) CO2 E

### **Banoffee cheesecake**

Vanilla bean ice cream & caramel paint (VE)(DFI) £6.95 (328kcal/100g)

### **Duo of Caron Lodge cheeses**

House chutney, savoury biscuits & grapes (V)(GFA) £7.95 (287kcal/100g)

### TO FINISH...

### Bailey's

A classic (50ml) **£4.25** 

### **Captain Morgan's**

Spiced rum (25ml) £3.95

### **Glenmorangie whisky**

Neat or on the rocks (25ml) £5.75

### **Taylor's Port**

Perfect with our cheese board (50ml) £3.95

### **Gordon's Gin and Tonic**

The perfect refresher (25ml) £7.00

Non-alcoholic options available, ask our team for details.

Our menus combine sustainable practices with the constantly changing charm of every season. We strive to source our ingredients from local farmers, supporting the environment and the local economy, while also ensuring we only use the freshest of ingredients available. If you would like to learn more about our sustainability initiatives, please speak to a member of our staff.

Some of the produce of this season includes...

Carrots, New potatoes, Mushrooms, Spring onions, Peppers, Peas, Spinach,
Broccoli, Cabbage, Squash, Swedes, Rhubarb, Strawberries





