


STARTERS


Curried coconut & parsnip soup

Onion bhaji crumble.
Served with artisan bread. (VE)(DFI)(GFA)
(136kcal/100g)  **£5.95**


Torched Scottish mackerel fillet

Wild caught, Amber on the MCS Good Fish Guide
Pickled cucumber, caper crème fraiche
& dill oil (GFI)(210kcal/100g)  **£7.00**


Braised Hoisin pork belly salad

Peak District pork
Mooli, radish & Asian infused honey dressing
(DFI)(150kcal/100g)  **£7.50**

Pesto rainbow Heritage carrots


Toasted pine nuts & pickled
nasturtium leaves (VE)(DFI)(GFI)
(143kcal/100g)  **£6.50**

Sprout & brie croquette


Contains nuts
Roasted chestnut puree & truffle
mayonnaise (V)(GFI)
(204kcal/100g)  **£6.50**

MAINS


Pan roasted chicken breast

Confit potato, oyster mushroom & leek
casserole, tender stem broccoli
(DFI)(GFI)(112kcal/100g)  **£17.95**


Grilled plaice fillet

Wild caught, Green on the MCS Good Fish Guide
Crushed new potato cake, samphire, baby
spinach & pea velouté (GFI)
(65kcal/100g)  **£18.95**


Homemade pulled pork & black pudding pie

Peak District pork
Creamy wholegrain mustard mashed
potatoes, roasted maple carrots
& parsnips (251kcal/100g)  **£17.50**

Pumpkin & spinach gnocchi

Shaved fennel crisps & roasted
cauliflower puree (VE)(DFI)(GFI)
(102kcal/100g)  **£16.00**

Root vegetable galette

Pine nut pesto, Greek white cheese, charred
tender stem broccoli, parsnips, beetroot
puree & pickled Romanesco (VE)(DFI)(GFI)
(83kcal/100g)  **£16.95**



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 to help you choose
dishes that will contribute to reducing emissions from food in line with
the UN's climate goals.

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

Double stacked nacho beef burger

Derbyshire beef
Chimichurri salsa, baby gem, tomato,
crushed cheesy nachos
Served with Koffman fries & Aston slaw
(204kcal/100g)  **£17.95**

Curry battered catch of the day


Wild caught, Green on the MCS Good Fish Guide
Koffman chips, mushy peas,
homemade curry & tartare sauce
(231kcal/100g)  **£18.95**




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

**SOMETHING ON
THE SIDE**


Maple Brussel sprouts

Chestnuts & maple syrup
(Contains nuts)(VE)(DFI)(GFI)
(38kcal/100g)  **£4.00**

Topped potato wedges

Chive sour cream & tomato salsa
(V)(GFI)(151kcal/100g)  **£4.50**

Red cabbage & Granny Smith apple

Balsamic glaze (VE)(GFI)(DFI)
(28kcal/100g)  **£4.00**

YOUR ALLERGEN AND DIETARY GUIDE: V: Vegetarian | VE: Vegan | GFI: Made using Gluten Free Ingredients | GFA: Gluten Free Available
DFI: Dairy Free Ingredients | DFA: Dairy Free Available


Our kitchen handles a range of allergenic products and ingredients. Although extreme care is taken to avoid allergen contamination, this cannot be guaranteed. If you wish to know more about the preparation processes, please ask a member of staff.

DESSERTS


Coconut & sweetcorn parfait

Pan de mej & pink peppercorn caramel
(VE)(DFI)(GFI)
(277kcal/100g)  £7.50


Oeuf de brioche

White chocolate panna cotta, mango gel,
brioche & pineapple (V)
(290kcal/100g)  £7.00


Soni's spiced carrot Mille-Feuille

Indian Gajar Ka Halwa, gooseberry
compote infused cinnamon & ginger.
Served with bay leaf custard (V)
(148kcal/100g)  £6.50

Chocolate & chicory brookie

Spiced chocolate sauce, vegan, rhubarb
& raspberry ice cream (VE)(DFI)(GFI)
(311kcal/100g)  £7.00

Duo of Caron Lodge cheeses

House chutney, savoury wafers, apple
and iced grapes (V)(GFA)
(353kcal/100g)  £7.95

TO FINISH...

Bailey's

A classic
(50ml) £4.25

Captain Morgan's

Spiced rum
(25ml) £3.95

JJ Whitley vodka

Rich and smooth
(25ml) £3.60

Taylor's Port

Perfect with our cheese board
(50ml) £3.95

Gordon's Gin and Tonic

The perfect refresher
(25ml) £6.10

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

Our menus combine sustainable practices with the constantly changing charm of every season.

The parsnips used in our dishes are UK grown, in season between October and March. They are a hardy winter crop and actually get sweeter after frost, making them a perfect winter treat with a naturally low carbon footprint.

Brussels sprouts are in season between September and February.

These winter favourites are among the UK's most sustainable vegetables!

Coconuts are grown in tropical climates and imported year-round. That's why we use it sparingly and responsibly due to its higher travel footprint.

You'll find these ingredients featured throughout our menu — keep an eye out for their seasonal flavour and mindful sourcing.

Our fish is rated Green, Amber or Red, according to the MCS Good Fish Guide, using it supports compliance with our sustainability commitments and helps reduce environmental impact.

If you would like to learn more about our sustainability initiatives, please speak to a member of our staff.