

STARTERS

Norfolk pea & mint soup

Crumbled vegan feta. Served with artisan bloomer bread (VE)(DFA)(GFA)

(92kcal/100g)  **£5.95**

Pulled chicken, leek & pistachio terrine

Derbyshire chicken, Contains nuts

Charred onion textures (DFI)

(129kcal/100g)  **£7.50**

Halloumi fritters

Maple roasted courgettes & sour cherry jam

(V)(GFI)(177kcal/100g)  **£6.95**

Smoked buffalo cauliflower wings

Lincolnshire cauliflower

Chimichurri dressing & crispy rocket

(VE)(GFI)(DFI)(134kcal/100g)  **£6.50**

Grilled Scottish mackerel bruschetta

Wild caught, Red rating

Avocado & cherry tomato salsa, lemon gel

Served on toasted sourdough (DFI)(GFA)

(174kcal/100g)  **£7.50**

MAINS

Charred chicken supreme

Derbyshire chicken

Pomme Anna, cauliflower textures, Evesham asparagus spear & pan jus (DFI)(GFI)

(195kcal/100g)  **£17.50**

Zesty pan roasted seabass

Wild caught, Green rating

Green beans, Evesham spinach, samphire, white wine reduction & lemon new potatoes

(DFI)(GFI)(114kcal/100g)  **£18.95**

Charred pork chop ribeye

Peak District pork

Vine cherry tomatoes, roasted Portobello mushroom, new potatoes & green peppercorn

sauce (GFI)(132kcal/100g)  **£17.95**

Compressed Kohlrabi

Staffordshire potato & onion velouté, pickled baby carrots, fennel & parsley oil

(VE)(DFI)(GFI)(88kcal/100g)  **£15.95**

Wild mushroom spinach gnocchi

Evesham spinach & asparagus, pickled samphire, roasted cherry tomatoes, black garlic emulsion & vegan pecorino cheese

(VE)(GFI)(DFI)(141kcal/100g)  **£16.95**

Pesto chicken burger

Brioche bun, mozzarella cheese, rocket & tomato, onion mayonnaise, pickled onions. Served with Koffman fries, crispy onion rings & Aston rainbow slaw

(185kcal/100g)  **£18.95**

Seaweed battered catch of the day

Wild caught, Green or amber rating

Mushy peas, homemade curry sauce & nori tartare sauce. Served with chunky Koffman chips

(337kcal/100g)  **£18.95**

**SOMETHING ON
THE SIDE**


Pan cooked courgettes & West Midlands green beans

Miso & honey dressing (VE)(DFI)(GFI)

(78kcal/100g)  **£4.50**

Sweet potato fries

Crispy onions & Sriracha mayonnaise (VE)(DFI)(GFI)

(212kcal/100g)  **£4.50**

Caesar dressed Evesham baby gem

Contains fish

Pecorino shavings (GFI)

(208kcal/100g)  **£4.00**

OR 2 FOR £7.50

Our fish is rated Green, Amber or Red, according to the MCS Good Fish Guide. Seafood chosen with sustainability, traceability, and ocean health in mind. Scan the QR code for the up to date ratings and more information on the Good Fish Guide!




DESSERTS

Peach & lemon curd tiramisu


Peach jam (V)
(248kcal/100g)  **A** £6.50

Vanilla cookie crumble cheesecake


Chocolate ice cream, Staffordshire
strawberry & lime drizzle (V)
(302kcal/100g)  **C** £7.50

Warm blueberry & almond frangipane bake


Contains almonds

Staffordshire blueberry compote & lavender
infused Chantilly cream (V)(GFI)
(215kcal/100g)  **D** £6.95

Summer berry pudding

Shortbread crumb, raspberry sorbet &
raspberry paint (VE)(DFI)
(183kcal/100g)  **A** £6.95

Trio of Caron Lodge cheese

Paul's selection of Caron Lodge cheese,
raisin & onion chutney, savoury wafers,
apple and iced grapes
(V)(GFA)(353kcal/100g)  **C** £10.95

TO FINISH...

At our establishment, every hot refreshment you enjoy is Fairtrade or ethically sourced. That means your daily pick me up is more than just a drink, it is a choice for fairness, equality and a better future. Every sip makes a difference.

COFFEE £2.50

Latte
Flat White
Cappuccino
Americano
Double espresso

All available as a decaf option.

TEA £1.95

English Breakfast
Decaf English Breakfast
Red Berry
Peppermint
Green Tea
Assam

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

The asparagus used in our dishes is UK grown and in season during the summer months. It's a much-loved crop, harvested at its freshest during these months, which helps keep its carbon footprint low.

The green beans used in our dishes are UK grown and in season between July and September, so they are a naturally sustainable choice with a low carbon footprint. Fresh, crisp and versatile, green beans are a true summer favourite.

Tomatoes, while enjoyed year-round, are often grown in warmer climates or heated greenhouses outside the UK summer season. For this reason, we use them thoughtfully and responsibly, recognising their higher energy and travel footprint when not in peak season.

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

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



CARBON GUIDE

To help you make more sustainable choices from our menus, you'll find each dish rated by its 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

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.