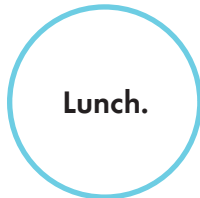




Breakfast.



Dinner.

February



Severn & Wye Smoked Salmon, Pickled Beetroot and Rye Bread	5.50
Cauliflower and Lancashire Cheese Soup with Cheese on Toast (v)	5.50
Chicken Liver Mousse with White Port Jelly and Sourdough Toast	4.75
Chargrilled Smoked Chorizo, Piquillo Pepper & Rocket on Toast with Roast Garlic Aioli*	4.95
Mackerel Bap with Tartare Sauce and Crushed Peas (as seen on Hughes Fish Fight)	6.50
Pulled Pork Bap with Coleslaw and Home Made Pickles	6.25
Chargrilled Free Range Herbed Chicken and Salad (Served with a choice or mix of salads from the right)	8.95
TLC Sustainable Fish Pie	10.25
Dry Aged Rump Steak, Triple Cooked Chips and Roast Tomato	13.00
Hand Cut, Triple Cooked Chips	2.95

*we make our Aioli with raw egg yolks.

Home Made Burgers

Our Burgers are served in an American Style Brioche Bun with our Pickled Cucumber, Red Onion, Mayo, Hand Cut Chips and Mixed Leaves. We make our Beef Burgers with aged, Traditional and Rare Breed Beef.

Dry Aged Beef Burger	9.25
Flat Mushroom & Mozzarella Burger with Tomato Relish	9.25

Extras

Free Range Bacon, Emmental Cheese or Marcia's Tomato Relish	1.20
Home Made Buttermilk Coleslaw	1.50

Dolci Green Olives	2.75
Sourdough Bread with Cold Pressed Rapeseed Oil & Dukka	2.30
Lupini Beans	2.25

Tarts

	On its own	With Salad
Roast Tomato, Garlic and Thyme (v)	3.50	6.95
Serrano Ham and Red Onion	3.50	6.95

We change our seasonal tarts each month and always have a veggie option. Have a tart on its own or with a choice of salads from below.

Salads

	Small	Large
Puy Lentil, Roast Red Pepper and Feta	3.95	5.95
Chargrilled Purple Sprouting Broccoli, Chilli and Almonds	3.95	5.95
Apple and Celeriac with Quinoa and Poppy Seeds	3.95	5.95

A large portion can also be a combination of any of the above.

Desserts

Forced Rhubarb Posset with Pistachio and Fig Cantucci Biscuits 4.50

Red Wine poached English Pear with Mascarpone and Vanilla 4.75

Wine suggestion: Muscat de Beaumes de Venise (70ml) 3.85

Ginger Chocolate Pot 4.85

Wine suggestion: Casa de Santa Eufemia Tawny Port NV (70ml) 2.95

Barkham Blue Cheese with Biscuits and Relish 4.50

Wine suggestion: Casa de Santa Eufemia White Port NV (70ml) 2.95

We don't add a service charge to our bills. Please tip as you feel appropriate. All prices include VAT at 20%

Our cafe by the water.