

STARTERS

Parsnip and apple soup

Crispy chickpeas and artisan bread

(VE)(DFI)(GFA) **£5.95**

(169kcal/100g) 

Korean cauliflower bao

Flat bao bun, toasted sesame seeds, spring onion, radish salad (VE)(DFI) **£6.45**

(158kcal/100g) 

Goat's cheese and cranberry filo tartlets

Celeriac remoulade (V)

(214kcal/100g)  **£5.95**

MAINS

Slow braised beef pie

100% British certified beef

Root vegetable mash, tender stem broccoli, red wine jus (DFI) (Contains alcohol)

(161kcal/100g)  **£18.95**

Skin on hake fillet

Chive mash, charred courgette, Fisherman's white wine cream sauce (GFI) (Contains alcohol)

(112kcal/100g)  **£17.95**

Harissa chicken gnocchi

Farm assured chicken breast

Red pepper, tomato gnocchi, baby spinach (GFI)(DFI)

(218kcal/100g)  **£18.95**

Cavolo nero tortellini

Pangrattato and crispy cavolo nero (VE)(DFI)

(292kcal/100g)  **£15.95**

Roasted butternut squash and sage arancini

Arrabiata sauce, sage crisps and parsley oil (VE)(DFI)(GFI)

(73kcal/100g)  **£16.95**

Potted hot smoked salmon

Onion, apple pickle, sourdough

croute (GFA)

(201kcal/100g)  **£7.95**

Chicken lollipops

Firecracker mayonnaise and pickled

shallot rings (DFI)(GFI)

(182kcal/100g)  **£7.45**

Indian spiced lamb burger

100% British lamb

Brioche bun, minted lamb patty, mango chutney slaw, onion bhaji

Served with skin on chunky chips

(185kcal/100g)  **£18.95**

Aston battered codling

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

(125kcal/100g)  **£18.95**



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

SOMETHING ON THE SIDE

Garlic sourdough (V)(DFI)

(188kcal/100g)  **£3.50**

Skin on chunky chips (VE)(DFI)

(198kcal/100g)  **£3.00**

Roasted rooted vegetables (VE)(DFI)

(133kcal/100g)  **£3.00**



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 from 2024, 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.

DESSERTS

Marmalade brioche pudding

White chocolate custard, vanilla ice cream (V)

(188kcal/100g)  £6.95

Classic crème brûlée

Lemon thyme shortbread biscuit (V)(GFA)

(360kcal/100g)  £5.95

Poached apple

Granola, Calvados cream and toffee apple sauce (VE)(GFI)(DFI) (Contains alcohol)

(195kcal/100g)  £5.95

Blackberry cheesecake

Blackberry gel and macerated blackberries (V)

(271kcal/100g)  £6.95

Duo of Caron Lodge cheeses

House chutney, savoury biscuits, celery and grapes (V)(GFA)

(287kcal/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) £4.50

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...
Apples, pears, carrots, celeriac, onion, potatoes, red cabbage, parsnips, celeriac, leeks, squash, beetroot, swedes