



Autumn/Winter Menu

Small Plates £5 each or three for £13

Salt & Pepper Squid

Lightly dusted salt & pepper Squid served with lemon mayonnaise.

Hummus & Olives

Homemade Hummus with mixed olives & homemade focaccia bread.

Welsh Goats Cheese Croquettes

Served warm & garnished with Penallt Honey & fresh lemon Thyme

Garlic Butter Mushrooms

Closed cup mushrooms coated in panko crumbs & served with garlic butter for dipping.

Vegetable Pakora

Mixed root vegetables coated in warm Indian spices; air fried & topped with vegan mango & curry mayonnaise.

Chicken Liver Parfait

Homemade smooth chicken liver pate, laced with Cointreau & orange, served with crisp breads.

Salmon Gravlax

Home-cured with lemon, fresh herbs & gin, marinated for 48 hours & served with fresh bread & homemade Maldon salt butter.

Cauliflower Cheese Bon Bon

Cauliflower in a rich cheese sauce, coated with panko crumbs, served hot with black garlic mayonnaise.



Rib Eye Steak

Herefordshire 10oz rib eye steak, served from the griddle with tomatoes, mushrooms, homemade chips & salad garnish (G/F) £26.

Add Blue Cheese or Cognac Peppercorn sauce £3.

Meat Pies

Steak & Ale Pie ***or*** Chicken, Ham & Leek Pie, served with creamy mashed potato or chips, spiced red cabbage, garden peas, topped with rich gravy & parsnip crisps
£14.50

Ham, Egg Chips & Peas

Home roasted & hand cut ham, served with homemade chips, two free range eggs & garden peas £13 (smaller appetites £6.50)

The Bush Double Cheeseburger

Herefordshire beef from the griddle topped with American Style cheese, onions, tomatoes, gherkins, served in a burger bun with burger sauces & homemade chips
£14.50

Pan Fried Sea Bass

Served with sauteed potatoes, roasted Mediterranean vegetables & topped with lemon butter & micro herbs £19

Fish & Chips

Catch of the day, coated in beer batter (Butty Bach) & served with homemade chips, garden peas, homemade tartar sauce, lemon & salad garnish £14.50 (smaller appetites £8).

Vegetarian & Vegan

Risotto Verde

Rich spinach & pea risotto served with Mediterranean vegetables topped with parmesan cheese with sauteed mushrooms & parmesan cheese (G/F) (vegan available) £13.50

Moving Mountain Burger

Mushroom & spices burger, served with hummus in a burger bun with salad & chips (V/G) (G/F available) £13.50

Vegetarian Pies

Jackfruit & Craft Ale ***or*** Moroccan Spiced Carrot & Chickpea Filo served with mashed potato or chips, spiced red cabbage, garden peas, topped with rich vegetable gravy & parsnip crisps £14.50



WINTER DESSERTS

Spiced Rum Poached Pear

Served warm with clotted cream ice cream, drunken rum raisins (G/F (vegan available) £6.50

Coffee Mille-feuille

Layers of puff pastry between coffee-enriched thick mascarpone cream, garnished with chocolate-coated coffee beans £6.50

Eton Mess

Homemade Chantilly cream, with merengue, berry compote & fresh berries £6.50

Banoffee Pudding

Biscoff crumb topped with fresh bananas, custard, cream & caramel sauce £6.50

Welsh Cheese Board

Perl Wen (brie style), Per Las (mild blue), Snowdonia Cheddar & Snowdonia (smoked) served with homemade quince jam, berries, & crackers £10.

Add a glass of Port £3

Apple & Berry Crumble

Local apples & blackberries, with strawberries & raspberries, served with custard £6.50 (G/F & Vegan available) £6.50

Mini Chocolate Mousse

Served with fresh berries & chocolate mint crisp £4.50