

FOUND

STARTER MENU

Soup of the day | £8.75

Add- Daily baked sourdough loaf & seeded sourdough baguette | £4

Found daily special

Please ask a member of staff for more information

Chicory, Babinella pear & blue cheese salad with candied walnuts (GF)

Served with honey mustard dressing

£10

Char-grilled Wye Valley asparagus (GF)

Poached duck egg, herb crumbs, hollandaise

£14.00

Pan fried king scallops

Boudin noir, cauliflower purée, truffle dressing

£19

Oak smoked salmon

Crème fraîche, shallots, crispy caperberries & potato cake

£16.75

Steamed Shetland mussels

With white wine broth, double cream & chilli

Small £14 | Large £21

Classic steak tartare

Served with char-grilled toast

£17.75

Duck liver parfait

Toasted brioche, spicy pear chutney

£11.75

Caesar Salad

Baby gem, anchovies, parmesan, croutons, poached egg & Caesar dressing

Small £11 | Large £15

Add chicken/ prawns/ bacon - £5.75

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free

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MAINS

Ratatouille gratin (VG, GF)

Peppers, aubergine & courgette, butternut squash, with wild garlic crush potato
£20

Wild mushroom & truffle (V)

With Pates D'Alsace Spaetzle & Comte
£19.75

Pan fried fillet of sea bass

Buttered leeks, crushed potatoes, Champagne velouté & caviar
£27.00

Pates D'Alsace spaetzle with lobster

£28.75

Honey roasted duck breast

Crushed jersey royal potatoes, black olives, braised shallot, heritage baby carrots & Madeira jus
£29

Slow braised beef bourguignon

in red wine sauce with Dauphinoise potatoes
£30

Braised lamb shank

Pearl onion, mushroom & buttered mash potato
£28

Calf's liver

Served with crispy streaky bacon, bubble & squeak, crispy sage, ale & mustard sauce
£26

8oz Armagnac flamed rib-eye steak

Grilled tomato & chunky cut chips served with peppercorn or bearnaise sauce
£38.75

SIDES

French fries

£4.50

add truffle salsa & comte

£2.75

Dauphinoise potatoes

£5

Green beans with confit shallots
(VG, GF)

£5

Tender stem broccoli & lemon zest
(VG, GF)

£5

Minted jersey royal potatoes

(VG, GF)

£5

Mixed salad with mimosa dressing
(VG, GF)

£4

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Vegan Menu

For the table

Daily baked sourdough loaf & seeded sourdough baguette with balsamic vinegar | £4

Selection of olives (GF) | £5.75

Gordal olives & smokey Salamanca olives

Starters

Soup of the day | £8.75

Please check with the server for more allergen information

Endive salad, Babinella pears, caramelized walnuts, croutons, Dijon mustard dressing | £10

Chargrilled Wye valley asparagus & toasted pine nuts | £14.00

Mains

Ratatouille gratin (GF) | £20

Peppers, aubergine, courgette, butternut squash & wild garlic crushed potato

Roasted cauliflower (GF) | £19.75

Sweet corn purée, fermented sultanas & toasted pumpkin seeds

Velvety pearl barley | £21

Wye valley asparagus, pea purée, crispy capers & panko breaded tofu

Desserts

The Colonel | £10

Lemon sorbet topped up with citrus-infused vodka & fresh mint leaves

Chocolate fondant | £10

With vegan vanilla ice-cream

Thinly sliced poached pineapple, fresh chilli & coconut sorbet | £8

Vegan sides

Green beans with confit shallots | £5

Minted jersey royal potatoes | £5

Tender stem broccoli & lemon zest | £5

Mixed salad | £5

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DESSERT MENU

The Colonel Lemon sorbet topped up with citrus-infused vodka, fresh mint leaves	£10
Vegan dark ganache chocolate & black cherry tart (VG) Garnish with candied walnuts, flaked almonds, drizzle chocolate grizzle, served with coconut sorbet	£8.75
Chocolate fondant (VG) Vanilla ice-cream	£10
Crème brûlée Served with shortbread	£8.75
Lemon tart Served with raspberries & clotted cream	£9
Caramelised apple tarte tatin Vanilla crème fresh	£9.75
Sticky toffee pudding (GF) Caramel sauce, honeycomb ice cream	£9.75
Selection of British produce cheese Served with Scottish oat cakes, celery, grapes, spicy pear chutney	£9.75
Two slices	£14.75
Three slices	
Jude ice-cream / Sorbet selection	£7

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