

From 5pm

Nibbles

LOADED POTATO SKINS 7.0

COAL ROASTED LOADED POTATO SKINS, SMOKED BACON, DOUBLE GLOUCESTER, CHIVES, SOUR CREAM

SCOTCH EGG 8.0

NDUJA SAUSAGE SCOTCH EGG, PICCALILLI

BEER BATTERED CAULIFLOWER FRITTERS 6.0

CURRY MAYO

FOSTER CRISPS & DIP 5.0

PEA, MINT & SMOKED CHILLI, DIP, VEGETABLE CRISPS

MARINATED OLIVES 5.0

Starters

FLATBREAD 8.0

PEA, MINT & SMOKED CHILLI HUMMOUS, CHICKPEAS, PICKLES, KALE, DUKKAH

SOUP OF THE DAY 8.0

SERVED WITH PETER COOKS LEDBURY LOAF & BUTTER

CALAMARI 9.0

CRISPY SQUID, GARLIC & LEMON AIOLI

ROAST CHICKEN & PANCETTA SALAD 9.0/13.5

ROAST CHICKEN, LEAVES, PANCETTA, PARMESAN, CHERRY TOMATOES, CROUTONS, BASIL, SALSA VERDE

CHICKEN WINGS 8.0

CHIPOTLE BBQ SAUCE, CHIVES, SOUR CREAM

Sides

+ THICK CUT CHIPS 5.0

+ SEASONAL SALAD 4.0

+ TRUFFLE MAC & CHEESE 6.0

+ BUTTERED SEASONAL GREENS 4.5

+ HERB BUTTERED NEW POTATOES 4.0

Pub Mains

LEMON AND THYME CHICKEN SCHNITZEL 19.5

CAPER & LEMON BUTTER, WATERCRESS, CRUNCHY APPLE SLAW, THICK CUT CHIPS

PIE OF THE DAY 18.0

SHORTCRUST & HERB PASTRY PIE, BUTTERY MASH, GRAVY & GREENS

ask the team

BEEF SHIN LASAGNA 17.0

SHIN OF HEREFORD BEEF LASAGNE, GARLIC FLAT BREAD, BABY LEAF SALAD

MUSHROOM LASAGNA 15.5

WILD MUSHROOM & LENTIL LASAGNE, GARLIC FLAT BREAD, BABY LEAF SALAD

BEER BATTERED CORNISH HADDOCK 18.0

CHIPS, CRUSHED PEAS, TARTARE SAUCE + CURRY SAUCE 1.5

BUTCHERS SAUSAGE & MASH 17.5

FREE RANGE SAUSAGES, BUTTERED MASH, CARAMELISED ONION, GRAVY

PUBLICAN BURGER 16.0

GRASS FED HEREFORD BEEF, DILL PICKLES, LETTUCE, CHEDDAR, KETCHUP, SMOKED MUSTARD MAYO, THICK CUT CHIPS

CHICKEN BURGER 14.5

CRISPY FREE-RANGE FRIED CHICKEN, CRUNCHY APPLE SLAW, LETTUCE, HOT HONEY, KETCHUP, PETER COOKS BRIOCHE BUN, THICK CUT CHIPS

+ CHEDDAR CHEESE 1.5
+ SMOKED BACON 2.5

NO BEEF BURGER 14.0

BEAN PATTY, VEGAN CHEESE, DILL PICKLES, SMOKED MUSTARD & GARLIC MAYO, LETTUCE, BABY GEM, PETER COOKS BRIOCHE BUN, THICK CUT CHIPS

Over Coal

BERTHA ROASTED CAULIFLOWER 14.0

ROASTED CAULIFLOWER, POMEGRANATE, CRISPY CHICK PEAS, DUKKAH, CHIMICHURRI

DRY AGED PORK CUTLET 20.5

PORK CUTLET, BERTHA ROASTED LEEK, BUBBLE & SQUEAK, BURNT APPLE SAUCE

COAL ROAST BBQ HALF CHICKEN 21.0

STICKY BBQ GLAZE, CRUNCHY SLAW, THICK CUT CHIPS, CORN RIBS

To Share

DR'S COAL GRILL

TO SHARE 46.0

8oz HEREFORD RUMP STEAK, 4oz BACON CHOP, CHIPOTLE BBQ GLAZED CHICKEN, PORK SAUSAGE, THICK CUT CHIPS, CRUNCHY SLAW, AIOLI

COAL ROASTED SALMON 17.0

COAL ROASTED SALMON, FREE RANGE EGG, SLOW ROASTED TOMATO, NEW POTATOES, OLIVE TAPENADE, GREEN BEANS, VINAIGRETTE

8oz HEREFORD RUMP STEAK 27.0

28 DAY AGED HEREFORD RUMP, SERVED WITH THICK CUT CHIPS, PEPPERCORN SAUCE OR CHIMMICHURRI

An optional service charge of 10% is applied to tables of 8 or more



BOOK YOUR EVENT
PRIVATE HIRE



Host your special occasion, networking event or product launch and team building with us. With a number of spaces available for hire, for all sizes from 4 people up to 300.

Coffee

- ESPRESSO 2.6
- AMERICANO 3.2
- FLAT WHITE 3.8
- LATTE 3.9
- CAPPUCCINO 3.7
- HOT CHOCOLATE 3.4
- MOCHA 3.8

Tea

- BREAKFAST TEA 2.7
- EARL GREY 2.7
- PEPPERMINT TEA 2.7
- GREEN TEA 2.7
- ROOBIUS TEA 2.7

Kiddos

ALL WITH ANY JUICE,
BABYCCINO OR GLASS OF MILK

MINI FISH & CHIPS
& PEAS 8.0

TOMATO PENNE PASTA,
CHEDDAR 6.0

SAUSAGE, CHIPS & PEAS 8.0

lil' Treats

BROWNIE & ICE CREAM 5.5

ICE CREAM 2.0 SCOOP

PLEASE ASK SERVER FOR FLAVOURS

Sweets

STICKY PUDDING 8.0
STICKY TOFFEE AND WALNUT PUDDING,
TOFFEE SAUCE, CLOTTED CREAM

THE DR'S BROWNIE 8.0
WARM CHOCOLATE BROWNIE, DAIRY
ICE CREAM, SALTED CARAMEL
SAUCE, CHOCOLATE CRUMB

PUBLICAN CRUMBLE 8.0
APPLE & GOOSEBERRY CRUMBLE,
DAIRY ICE CREAM

RHUBARB MESS 8.0
RHUBARB & WHITE CHOCOLATE
MESS, MERINGUE, CHANTILLY
CREAM, POACHED RHUBARB

DARK CHOCOLATE
MOUSSE 7.5
CHOCOLATE MOUSSE, SMOKED
PEANUT BRITTLE