

RACKS BAR & KITCHEN

SUNDAY *Menu*

All meat roasts are served with goose fat roast potatoes, seasonal vegetables, a giant Yorkshire pudding and lashings of gravy

STARTERS

Rosemary Focaccia (v)

Mixed olives, balsamic and olive oil 7.5

Tempura Courgette Flowers (v) (gf)

Stuffed with ricotta cheese, pea and mint purée 8.5

Sun-Dried Tomato & Mozzarella Arancini (vg) (gf)

Roasted red pepper sauce & Parmesan crisp 8

Slow Cooked Beef Shin Croquettes (gf)

Sriracha mayonnaise, chimichurri sauce 8.5

Kebabs: (gf)

Braised Lamb or Grilled Chicken

Greek yoghurt, chargrilled pitta, shredded lettuce, beef tomato, cucumber, feta cheese 9

Baked Camembert (Serves 2) (v)

Rosemary, garlic, olive oil, served with sliced rosemary & sea salt focaccia 9.5

Crispy Breaded Halloumi Fingers (v) (gf)

Sweet chilli sauce, served on a bed of salad leaves 8

MAINS

Ask your server for gluten-free options

Herefordshire Beef Wellington

With celeriac purée 27.5

Slow Cooked Short Rib of Beef

Parsnip mash potato, spring baby vegetables, red wine sauce 26.5

Dry-Aged Beef Rump

Rosemary and garlic infusion, celeriac purée 23

Roast Leg of Lamb

Rosemary and mint, celeriac purée 20

Herefordshire Pork Belly

Crisp crackling, house apple sauce, sticky red cabbage 18.5

Roasted Cornfed Chicken Supreme

Celeriac purée 17

Vegan Wellington (vg)

Sweet potato, butternut squash, kale celeriac purée, rosemary roast potatoes, seasonal roast vegetables 15

SUNDAY ROAST SHARING BOARD

(Recommended for two people)

Dry-aged beef rump, roast leg of lamb, rosemary and mint, Herefordshire belly of pork, with crisp crackling, goose fat potatoes, seasonal roasted vegetables, celeriac purée, Yorkshire puddings, and bottomless gravy 49.5

SIDES

Cauliflower cheese (v)	4
Stilton cheesy leeks (v)	4
Giant pig in blanket (gf)	2.5
Honey roasted parsnips (v)	3
Roast potatoes (v)	3
Sticky red cabbage (v)	2
Hispi cabbage, bacon jam (vg)	4
Giant Yorkshire pudding (v)	2
Pork crackling and apple sauce (gf)	2

DESSERTS

Sticky Toffee Pudding (v)

Caramel sauce, vanilla ice cream 8

White Chocolate Panna Cotta (gf)

Strawberry purée 8

Salted Caramel Tart (v)

Honeycomb brittle, Cornish clotted cream ice cream 9

Summer Berry & Apple Crumble (vg) (gf)

Vanilla custard 7.5

Selection of Marshfield Ice Creams (v) (gf)

Salted Caramel, Clotted Cream, Vegan Vanilla, Strawberry, Rich Chocolate - 3 scoops £4

Explore our full range of menus on our website

