

## WHILE YOU WAIT

- Spanish marinated olives 5.00**
- Marinated Feta with rosemary 5.00**
- Artisan bread 6.00**  
Butter, balsamic vinegar and olive oil
- Beer battered gherkins 5.00**  
Chilli mayonnaise

## STARTERS

- Smoked salmon 10.00** **FI**  
Beetroot remoulade, mustard dressing, homemade crumpet
- Crispy duck 10.00** **GF SE**  
Asian slaw, sesame seeds
- Korean chicken bao bun 9.00** **SE S**  
Cucumber, carrot, spring onion and sesame seeds
- French onion soup 8.00** **V**  
Parmesan pastry crostini
- Chicken liver pâté 9.00**  
Crispy smoked bacon, sea salt, crostini
- Roulade 8.00** **V VE GF DF**  
Beetroot, soft cheese and spinach roulade, cucumber, fennel and radish salad
- Oven baked Camembert (ideal to share) 16.00** **V**  
Honey, thyme and garlic glaze with an apple and plum chutney, artisan bread

## MAINS

- Pan fried sea bream 19.00** **GF FI**  
With a lentil and smoked sausage cassoulet
- Mackerel 19.00** **GF FI**  
Stuffed with crayfish mousse, red pepper sauce, ratatouille
- Confit duck leg 19.00** **GF**  
Braised red cabbage, rosti potato, red currant jus
- Chicken ballotine 19.00**  
Potato gnocchi, courgettes, tomato and olive sauce
- Lamb shoulder 22.00** **GF**  
Slow cooked and rolled lamb shoulder, celeriac and carrot slice, ratatouille, garlic and rosemary jus
- Cannelloni 18.00** **V VE DF**  
With vegan cheese, sun blushed tomato, butternut and spinach, Provençal sauce
- Roasted cauliflower steak 18.00** **V N SE**  
Herb and almond crust, cauliflower and tahini puree, caper dressing

## NACHOS

- Starter/Sharer
- Classic 8.00 / 15.00** **GF V**  
Cheese, guacamole, sour cream, salsa and jalapeños
- Chilli con carne 9.00 / 17.00** **GF**  
Cheese, guacamole and sour cream
- Game 10.00 / 19.00** **GF**  
Cheese, avocado and black bean chilli salsa

**V** Vegetarian **VE** Vegan **GF** Gluten free **N** Contains nuts **S** Soya  
**DF** Dairy free **SH** Shellfish **FI** Fish **SE** Sesame

## FROM THE GRILL

**All burgers come with a brioche bun and chips (Vegan brioche bun for the vegan burger)**

- Southern fried chicken burger 17.00**  
Spiced panko coated buttermilk chicken breast, Cajun mayonnaise, coleslaw, gem lettuce, tomato and red onion
- Double cheese burger 17.00**  
2 beef patties, smoked bacon, cheddar cheese, burger sauce, gem lettuce, tomato and red onion
- Cheesy beyond burger 17.00** **V VE DF**  
Vegan plant-based burger, vegan cheese and bacon, caramelised onions, chipotle mayonnaise, gem lettuce, tomato and red onion
- Pork ribs** **DF**
- Half rack 18.00 / Full rack 27.00**  
Chips, coleslaw and salad garnish
- Chargrilled 8oz ribeye steak 34.00** **GF**  
Dauphinoise potatoes, roasted tomato, wild mushrooms, wilted spinach and a Madeira jus
- Rolled bavette steak 20.00** **GF N**  
Stuffed with prosciutto, red pepper pesto, mozzarella, basil and sweet peppers served with wilted spinach, black garlic mash, red wine jus

## CLASSICS

- Beer battered Pollock and chips 17.00** **FI DF**  
Homemade mushy peas and tartar sauce
- Scampi and chips 17.00** **SH DF**  
Homemade mushy peas and tartar sauce
- Game ragu lasagne 22.00**  
Salad garnish
- Lamb hot pot 22.00**  
Braised red cabbage
- Steak and double Gloucester pie 18.00**   
Creamy mash, peas and gravy
- Cheese, potato and spring onion pie 17.00** **V**   
Creamy mash, peas, vegetarian gravy

## SIDES

- Chips 5.00** **V DF**
- Cheesy chips 6.00** **V**
- Truffle chips with parmesan 8.00**
- Sweet potato fries 7.00** **V DF**
- Garlic bread 5.00** **V**
- Cheesy garlic bread 6.00** **V**
- Truffle mac and cheese 8.00** **V**
- Dauphinoise potato 6.00** **V GF**
- Creamy mashed potato 5.00** **V GF**



## WRAPS

Wraps are only available lunch times weekdays and till 4pm on weekends

All wraps served with salad garnish and chips  
Gluten free option is available

### Southern fried chicken 12.00

Cajun mayonnaise, gem lettuce and tomato

### Fish Finger 12.00 **F**

Tartar sauce and gem lettuce

### Beef chilli 12.00

Guacamole and cheddar cheese

### Smoked salmon 12.00

Cream cheese, gem lettuce and avocado

### Falafel 10.00 **V** **SE**

Tahini dressing, tomato, red cabbage and carrot

### Oriental vegetables 10.00 **V**

Carrot, onions and peppers cooked in a oriental sauce with chilli, ginger and coriander sauce

## HOT DRINK & SMALL DESSERT

Want a hot drink but no room for a pudding? Try a half size pudding with a hot drink of your choice

### Jam roly poly 9.50 **V**

Vanilla custard

### Fig sponge 9.50 **V** **GF**

Rosemary and honey upside down fig sponge cake with fig yoghurt

### Sticky toffee pudding 9.50 **V**

Caramel sauce and vanilla ice cream

### Cheesecake 9.50 **V**

White chocolate and passionfruit cheesecake, chocolate shaving, blood orange sorbet and an orange crisp

### Pistachio and olive oil polenta cake 9.50

**V** **VE** **GF** **DF** **N**

Apricot, apricot purée and mango sorbet

## DESSERTS

### Jam roly poly 9.00 **V**

Vanilla custard

### Fig sponge 8.00 **V** **GF**

Rosemary and honey upside down fig sponge cake with fig yoghurt

### Sticky toffee pudding 9.00 **V**

Caramel sauce and vanilla ice cream

### Cheesecake 9.00 **V**

White chocolate and passionfruit cheesecake, chocolate shaving, blood orange sorbet and an orange crisp

### Pistachio and olive oil polenta cake 9.00

**V** **VE** **GF** **DF** **N**

Apricot, apricot purée and mango sorbet

### Barkham blue cheese 12.00 **V**

Red onion marmalade, fig, artisan bread and butter

### Selection of Ice Creams 2.50 per scoop

Vanilla pod **GF**, chocolate **GF** **S**, strawberry **GF**, salted caramel **GF**, honeycomb **S**, mint choc chip **GF** **S**, biscoff **S**, rocky road, black cherry

### Selection of Sorbets 2.50 per scoop **GF** **DF**

Lemon, mango, blood orange, blackcurrant

For live music dates, walking guides and allergens visit

[www.heronontheford.co.uk](http://www.heronontheford.co.uk)

## RED

Villa Rossi Sangiovese, Rubicone - Italy

Poco Mas Merlot - Chile

Front Row Shiraz/Mourvedre/Viognier - South Africa

Podere Montepulciano d'Abruzzo, Umani Ronchi - Italy

Finca La Colonia Malbec, Bodega Norton - Argentina

Promesa Rioja Crianza - Spain

M	L	B
6.75	8.75	23.00
7.25	9.25	25.00
7.50	9.50	26.00
8.25	10.25	28.00
8.75	11.00	30.00
9.25	11.00	32.00

## WHITE

Villa Rossi Trebbiano, Rubicone - Italy

Niel Joubert Byter Chenin Blanc - South Africa

Poco Mas Chardonnay Reserva - Chile

Quercus Pinot Grigio - Slovenia

Fiddlehead Sauvignon blanc - New Zealand

6.75	8.75	23.00
7.00	9.00	24.00
7.50	9.50	26.00
8.25	10.25	28.00
10.50	12.75	34.00

## ROSÉ

Golden State Zinfandel Rosé - California - United States

Domaine Coste Rosé - France

7.50	9.50	25.00
8.00	10.00	27.00

## FIZZ

Ca'del Console Prosecco Extra Dry - Italy

Ca'del Consolen Prosecco Rosé

Prosecco Costross 20cl - Italy

29.00
31.00
9.50