

Shop 3 Bistro

local | rustic | foraged

Sample Sunday Lunch Menu

Starters

Olives. £2.5

Seasonal inspired Soup. £5.6

Manuka smoked sea run trout, onion dip, dill crème fraiche,
pickled cucumber, borage. £7

Lamb's tongue, crisp onion rings, pickled shallots,
passionfruit mustard, micro basil. £7.5

4 Rock oysters ala natural with shallot vinegar,
sea lettuce, beach herbs. £12

Light Meals and Mains

Roast Rib Eye of dry aged Beef, roast potatoes and root veg,
carrots, cabbage in goosefat, horseradish, Yorkshire pudding
and gravy. £15.5

Freerange Pork belly, lime mojo, roast potatoes and root veg,
carrots, cabbage in goosefat, Yorkshire pudding, apple sauce and
gravy. £15.5

Beer battered Fish and Chips, smashed peas + tartare sauce. £13

Mussels Marinere, sea beet and samphire, proper chips. £10

Market fish, Wye valley white asparagus, elderflower,
sea arrowgrass ash, wild asparagus. £18

Vegetarian Wellington, with roast veggies, Yorkshire pud
and wild mushroom sauce. £14.5

Sides

Proper Chips. £ 3.5 Severn project mixed leaves. £ 3.5

Quickes cheddar cauliflower cheese £ 4.2

New season potatoes in butter and herbs. £ 4

Please let us know if you have any allergies, we will be happy to help.

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