



A COUNTRY COACHING INN *for EATING and DRINKING*

Hercules Revived is a family business managed by

Oliver Warner & Sian Warner

together with

Head Chef Matt Wightman

GRAZING & SHARING

Bread & Olives for Two
7.95 (GFA, DFA)

—

Red Pepper Hummus with
Garlic & Coriander Flat
Breads. **7.50** (GFA, DF)

—

Hercules Ploughmans with
Cheddar, Stilton, Pork Pie,
Pickled Gherkin, Coleslaw
& Crusty Bread. **15.95**

Add a mug of soup for £2

SIDES

Mixed Seasonal Vegetables
Tenderstem Broccoli

Mixed Salad

Mash

Chunky Chips

Fries

—

All **3.75**

STARTERS & LIGHT BITES

Soup of the Day. **7.95*** (GFA, VG)

—

Duck Liver Pate, Orange,
Grape & Celery Chutney,
Toasted Bloomer.
9.50* (GFA)

—

Seared Sea Bass, Split Chive
Emulsion, Crispy Courgette.
11.95 (GFA)

—

Welsh Rarebit, Crispy
Pancetta, Poached Egg &
Rocket.
8.95*

—

Whipped Feta, Roasted
Beetroot, Dill Oil &
Pistachio.
9.50 (GFA)

—

Wild Garlic Mushrooms,
Fresh Parsley & Toasted
Sourdough. (VG, GFA)
8.95*

**GFA - GLUTEN FREE
ADAPTABLE**

**DFA - DAIRY FREE
ADAPTABLE**

GF - GLUTEN FREE

DF - DAIRY FREE

VG - VEGAN

PB - PLANT BASED

BURGERS & SANDWICHES

Homemade Steak Smash
Burger, Brioche Bun,
Burger Sauce with **Bacon
or Pulled Pork** & Hand
Cut Chips **16.95** (GFA,
DFA)

—

Add Cheddar **1.00**

Add Stilton **1.50**

—

Sweet Potato, Spinach &
Chickpea Burger, Red
Pepper Mayo, Crispy
Onions & Hand Cut
Chips. **16.95** (PB, GFA)

—

Chicken Burger with
Bacon, Cheddar, Mixed
Salad & Hand Cut Chips
16.50 (GFA, DFA)

—

Bacon, Brie & Cranberry
Baguette with Mixed
Salad, Coleslaw & Pipers
Crisps. **10.95** (GFA)

—

Cheddar, Tomato & Red
Onion Chutney Baguette,
Pipers Crisps & Coleslaw.
9.95 (GFA)

—

*Add a mug of soup for £2
with your sandwich.*

BUTCHER, MONGER, GROCER

Catch of The Day.

Please See Specials Board

—

Roasted Cauliflower, Labneh,
Salsa Macha, Peanut Tahini &
Pomegranate.
19.95* (VG, GF)

—

Chicken Breast, Celeriac &
Miso Puree, Celeriac & Potato
Mash, Green Beans, Wild
Mushroom Jus. (GF)

20.95*

—

Battered Fish & Chips, Mushy
Peas and Tartar Sauce. **17.95**

—

Slow Braised Shin of Beef,
Cheddar Mash & Tenderstem
Broccoli. **17.95** (GF)

—

Slow Braised Pork Belly, Pig
Cheek & Potato Croquette,
Sage Broth & Savoy Cabbage.
21.50* (GFA, DFA)

—

10 oz Sirloin Steak, Roast
Cherry Tomatoes, Field
Mushroom, Rocket and Hand
Cut Chips **30.00** (GFA)

**Peppercorn, Blue Cheese or
Mushroom Sauce 3.50**

—

Frank Parker's Sausages,
Buttered Mash, Caramelised
Red Onion Gravy & Garden
Peas **17.95***

All of our dishes are home made so please inform us of any dietary requirements that you may have so we can help you with your order. While every care is taken, our kitchen handles all 14 allergens. Some dishes may contain traces of allergens due to shared preparation and supplier handling.