



First Course

- £10.50** Asparagus Mimosa with Capers, Chives and Crispy Pancetta Crumbs
- £10.50** Cider Cooked Ham Hock Terrine, Roasted Cauliflower, Barley and Green Bean Salad, Piccalilli and Chive Dressing, Toasted Organic Sourdough
- £10.50** Serrano Ham, Griddled Peach, Spanish Piccadilla Dressing, Shaved Manchego *(Seasonal: April - September)*
- £9.00** Crisp Spanish Croquetas with creamy Iberico Ham and Cheese filling, Tomato & Caper Salsa
- £8.50** Pot of Chicken Liver Parfait, Cider Apple Jelly, Toasted Organic Sourdough
- £11.00** Dewsall Treacle Cured Salmon, Pickled Cucumber, Dill, Creme Fraiche, Rye Crisp
- £12.00** Classic Coquille Saint Jacques - Scallops with a Cheese and White Wine Sauce in their shell with Piped Potato
- £12.00** Scallops, Crispy Bacon Crumbs, Puy Lentils, Sauce Vierge
- £11.00** Layered Fresh Crab, Prawn and Avocado with Citrus Dressing, Malted Melba Toast
- £10.50** Potted Smoked Trout and Brown Shrimps, Rye Crisps, Pickled Rainbow Vegetables

Vegetarian First Course

- £10.50** Baked Ricotta, Asparagus Pesto, Griddled Asparagus Spears, Crispy Bread Crumbs
- £9.00** Asparagus and Hollandaise Tart
- £8.50** Pear, Walnut and Local Monkland Blue Cheese Galette
- £8.50** Griddled Ratatouille and Feta Salad, Salsa Verde
- £8.50** Beetroot Carpaccio, Ragstone Cheese, Toasted Hazelnuts, Horseradish Cream
- £9.00** Spinach Dumplings, Roasted Tomato Sauce, Parmesan
- £8.00** Warm Pea, Little Gem and Parmesan Tart
- £10.50** Individual Baked Cheese with Rosemary, Organic Bread and Garden Pickles



Large Tureens of Soup Served to the Table with Silver Ladles

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| £6.75 (V) Dewsall Wild Nettle and Wild Garlic Soup, Chive Cream and Garlic Croutons. <i>(Seasonal: April - May)</i> | £6.75 (V) Field Mushroom Soup, Mascarpone, Truffle Crumbs |
| £6.75 (V) Green Pea, Lettuce and Lovage Soup, Parmesan Croutons | £8.50 (V) Borscht with Vodka, Sour Cream and Chives |
| £7.00 Asparagus Soup, Bacon Crumbs, Creme Fraiche | £6.75 Chestnut Soup with Madeira, Pancetta and Sage Croutons |
| £6.75 (V) Roasted Spiced Pumpkin and Apple Soup, Crunchy Cheddar Cheese Crumble | |

Price Dependent on Season

Rich Lobster Bisque, Lobster, Sea Salt Croutons.

Soup Sips

Served in Little Cups and Saucers as a Pre Starter or in between courses.

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| £3.50 (V) Dewsall Wild Nettle and Wild Garlic Soup, Chive Cream and Garlic Croutons. <i>(Seasonal: April - May)</i> | £3.50 Field Mushroom Soup, Mascarpone, Truffle Crumbs |
| £3.50 (V) Green Pea, Lettuce and Lovage Soup, Parmesan Croutons | £3.75 Borsch with Vodka, Sour Cream & Chives |
| £3.75 Asparagus Soup, Bacon Crumbs, Creme Fraiche | £3.75 Chestnut Soup with Madeira, Pancetta and Sage Croutons |
| £3.50 Roasted Spiced Pumpkin and Apple Soup, Crunchy Cheddar Cheese Crumble | |

Price Dependent on Season

Rich Lobster Bisque, Lobster, Sea Salt Croutons.

Chilled Summer Soup Sips

- £3.75** Cucumber Soup with Prawns, Dill Cream and Sea Salt Croutons
- £3.50** Classic Velvety Vichyssoise with Chives and Croutons
- £3.50** Andalusian Gazpacho with Spanish Garnishes

Chilled Summer Soups

- £7.50** Cucumber Soup with Prawns, Dill Cream and Sea Salt Croutons
- £6.75** Classic Velvety Vichyssoise with Chives and Croutons
- £6.75** Andalusian Gazpacho with Spanish Garnishes



Main Course

- £19.00** Rump of Herefordshire Lamb, Braised Fresh Peas with Little Gem Spring Onion and Mint, Young Carrots and Jersey Royals
- £15.00** Pork Loin, Rich Cider Thyme and Mushroom Sauce, Spinach, Crispy Potatoes
- Fillet £26.00 Sirloin £24.00**
Hereford Beef, Herb Chimichurri Sauce, Duck Fat Potatoes, Roasted Cherry Tomatoes, Watercress
- Fillet £26.00 Sirloin £22.00**
Hereford Beef, Port Wine Sauce, Roasted Shallots, Root Dauphinoise, Tenderstem
- £16.00** Free Range Chicken Breast, Pancetta, Tarragon and White Wine Sauce, Courgetti Ribbons and Jersey Royals
- £17.50** Pan Fried Sea Bass, Brown Shrimp, Lemon Beurre Blanc, Wilted Spinach, Crushed Potatoes
- £17.50** Sesame Salmon, Miso Broth, Pak Choy, Noodles and Nori
- £17.50** Salmon Fillet, Smoked Paprika Sauce, Pureed Potato, English Peas, Peashoots and Baby Spinach
- £16.00** Hake in Romesco Sauce, French Beans, Crispy Potatoes
- £19.00** Rump of Herefordshire Lamb, Whole Garlic, Boulangere Potatoes, Hispi Cabbage, Rosemary and Red Wine Sauce
- £18.00** 12 Hour Hereford Beef Cheek, Rich Red Wine Sauce, Black Olive, Orange and Flat Leaf Parsley Gremolata, Green Beans and Olive Oil Mash
- £26.00** Local Estate Venison Loin, Celeriac Puree, Pickled Blackberries, Dauphinoise Potatoes and Venison Sauce
(Seasonal: Autumn - Winter)
- £16.50** Pork Belly, Caramelised Pippin, Cider Sauce, Spiced Red Cabbage, Champ
- £14.00** Rich Chicken Pie, Root Mash and Kale
- £18.50** Pheasant Breast Wrapped in Bacon, Chestnut Puree, Cavolo Nero, Roasted Parsnips, Pheasant and Madeira Sauce
(Seasonal: October - January)
- £17.00** Rich Casserole of Seasonal Game, Bacon and Herb Dumpling, Fine Beans, Celeriac and Potato Mash
(Seasonal: October - January)
- £20.00** Rich Venison Pie, mash, Collard greens with Pancetta Crumbs



Vegetarian Main Courses

- £15.50** Baked Ricotta, Wild Garlic and Preserved Lemon Ravioli, Chili Oil
- £14.00** Wild Mushroom and Spinach Pithivier, Port Wine Sauce
- £14.00** Butternut Squash, Sage and Baked Ricotta Ravioli, Walnut Butter Sauce
- £14.00** Vegetable Cassoulet, Shallot and Sweet Onion Confit, Crispy Garlic Breadcrumbs
- £14.00** Tomato Baklava, Tzatziki, Floral Salad
- £14.00** Spanish Paella with Samphire and Summer Vegetables
- £12.00** Crispy Cauliflower Florets, Spanish Romesco Sauce, Saffron Pilau Rice, Spinach
- £14.00** Tagine with Fennel, New Potatoes, Green Olives and Preserved Lemons
- £14.00** Three Cheese and Chive Pie with Fennel Seed Pastry, Slow Roasted Tomatoes, Kale

Puddings

- £8.50** Dewsall Strawberry Dessert - Strawberry Jelly, Mint Sugared Strawberries, Strawberry Ripple Ice Cream
- £7.50** Classic Crème Caramel, Caramelised Oranges & Thyme, Shortbread Heart
- £8.50** Summer Strawberry and Vanilla Custard Tart
- £8.00** Apple Tart Tatin, Caramel Sauce and Clotted Cream
- £8.00** Poached Peaches, Raspberry Syrup, Crème Fraîche and Shortbread Heart
(Seasonal: April - September)
- £9.00** Hot Chocolate and Chase Sloe and Mulberry Gin Pudding
- £8.50** Swirly Meringues, Passion Fruit Curd, Raspberries and Cream
- £8.00** Pineapple Upside Down Cake, Spiced Dark Rum Caramel and Coconut Ice Cream
- £8.50** Brown Sugar Meringues, Elderflower Cream, Poached Gooseberries
(Seasonal: June - August)
- £9.00** Iced Herefordshire Honey Parfait, Mulled Wine Plums and Homemade Amaretti
(Seasonal: September - December)
- £8.00** Lemon and Blueberry Trifle
- £9.00** Dewsall Apple Dessert - Apple Confit, Blackberry and Star Anise Sorbet, Cobnut Cream, Cobnut Praline Crumble
- £8.50** Chocolate and Sour Cherry Brownies, Vanilla Ice Cream
- £8.00** Pears Poached in Rosè Wine, Earl Grey Tea Ice Cream, Shortbread Heart
- £7.50** Churros Con Chocolate - Churros Rolled in Sugar & Cinnamon with Warm Chocolate Sauce

Cheese Course

- £11.00** A Selection of Three Perfect Local Cheeses with Homemade Poppy Seed Crackers, Roasted Nuts and Seasonal Fruit