



## First Course

### Large Tureens of Soup Served to the Table with Silver Ladles

**£6.75** Dewsall Wild Nettle and Wild Garlic Soup, Chive Cream and Garlic Croutons  
*(Seasonal: April - May)*

**£6.75** Green Pea, Lettuce and Lovage Soup, Parmesan Croutons

**£7.00** Asparagus Soup, Bacon Crumbs, Crème Fraîche

**£6.75** Roasted Spiced Pumpkin and Apple Soup, Crunchy Cheddar Cheese Crumble

**£6.75** Field Mushroom Soup, Mascarpone, Truffle Crumbs

**£8.50** Borscht with Vodka, Sour Cream and Chives

**£6.75** Chestnut Soup with Madeira, Pancetta and Sage Croutons

#### Pricing Dependent on Season

Rich Lobster Bisque, Lobster, Sea Salt Croutons

## Platters to Share

**£11.50** Antipasti – Mozzarella Marinated in Creme Fraiche with Lemon, Chili and Lemon Thyme, Pea Arancini, Salami, Panzanella, Olive Focaccia

**£11.50** (V) Mezze – Hummus, Baba Ganoush, Tzatziki, Chargrilled Peppers & Green Herb Tabbouleh, Dewsall Marinated Feta, Flat Breads

**£11.50** Fish – Potted Smoked Salmon Rilletes, Cured and Charred Mackerel with Cucumber Relish, Little Gem and Prawns, Organic Malvern Sourdough

## 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

Long Slow Roasts With Pan Juices

**£18.50** Lamb with Garlic and Rosemary, Mint Pesto, served with Boulangere Potatoes, Roasted Seasonal Vegetables with Spinach

**£18.50** Free Range Chicken with Garlic, Lemon and Thyme, Salsa Verde, served with Boulangere Potatoes, Roasted Seasonal Vegetables with Spinach

**£18.50** Free Range Pork with Sage and Garlic, Spiced Green Apple and Cider Sauce, Served with Boulangere Potatoes, Roasted Seasonal Vegetables with Spinach



## Please Choose Three Options From Below

### From The BBQ

Sticky BBQ Chicken

Dewsall Burger in a Brioche Bun with Cheese, Kos Lettuce, Tomato and Cucumber Relish

Blackened Salmon Steaks served with Cucumber Relish

Lamb Cutlets with Garlic and Rosemary with Salsa Verde

Beer Braised Short Beef Ribs Served with Mustard

Buttermilk Marinated Pork Skewer Served with Apple Sauerkraut

Prawn Skewer with Chilli and Lime dressing

Award Winning Local Sausages Cooked with Rosemary, Mustard and Honey

### Vegetarian From The BBQ

Cauliflower Steaks with Ginger, Turmeric and Cumin

Haloumi Skewer with Thyme and Lemon served with Salsa Verde

Dewsall Veggie Burger in a Brioche Bun, a Sweet Potato, Red Pepper and Chick Pea Burger with Cheese, Kos Lettuce, Tomato and Cucumber Relish

### Sides

Potato Salad

Dewsall Slaw

Dressed Green Salad

Organic Bread

---

**£18.00 per person**



## Whole Sharing Puddings

- |   |   |
|---|---|
| <b>£7.50</b> Caramelised Passionfruit and Lime Tart | <b>£7.50</b> Tia Maria Cheesecake                       |
| <b>£7.50</b> Winter Gluhwein Tart                   | <b>£7.50</b> Banoffee Pie                               |
| <b>£7.50</b> Prune and Armagnac Tart                | <b>£7.50</b> Lemon Meringue Pie                         |
| <b>£7.50</b> Apricot Frangipan Tart                 | <b>£7.50</b> Bowl of Seasonal Hereford Berries (Summer) |
| <b>£7.50</b> Eton Mess                              | <b>£7.50</b> Salted Chocolate Tart                      |
| <b>£7.50</b> Blueberry Cheesecake                   |   |

## Cheese Course

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