



About our menus

Our menus are extensive and there is lots of choice!

Please don't hesitate to ask us for guidance - we know our menus really well and are only too happy to help.

We can't change our menus weekly or monthly like a restaurant would so you will find there are dishes more suited to Spring/Summer and Autumn/Winter altogether on the same menu.

Because you are likely to be choosing a menu to suit the majority rather than just for yourself like you would in a restaurant our dishes are designed to be delicious "crowd pleasers" and classics but with a modern edge.

We are very lucky to have amazing produce on our doorstep in Herefordshire and all our dishes are cooked from scratch under the direction of our head chef Jonny Evans using high quality, local, seasonal and sustainable ingredients - something we are all very passionate about at Dewsall.

Our food is prepared and cooked to produce maximum flavour and is beautifully presented and served on your choice of mixed vintage or plain contemporary chinaware.

If there is something special you have in mind which is not on our menus then let us know and we will try our best to make this happen for you.

Our catering manager is also very happy to discuss the excellent wines we have on our wine list and will take your budget into account and advise which work well with the menu you have chosen. This makes such a difference and enhances the overall enjoyment of the food and wine experience for you and your guests.



Soup Sip Veloutè

A delicious little tempter served in an espresso cup and saucer to warm your appetite.

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| £3.75 Asparagus (<i>Seasonal</i>) | £3.50 Mushroom |
| £3.50 Watercress | £3.50 Pumpkin |
| £3.50 Beetroot | |

First Course

'Our local Wye Valley Asparagus Season is short, so the dishes below are only available from April to June Inclusive.'

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| £9.50 Wye Valley Asparagus Spears, Crispy Egg, Air Dried Ham and Grain Mustard Dressing | £9.00 Crisp Spanish Croquetas with Cheese and Iberico Ham Filling, Tomato and Caper Salsa |
| £9.00 (V, Vg) Wye Valley Asparagus Spears, White Bean Hummus, Spring Onion and Hazelnut Pesto | £10.50 Pressed Chicken and Leek Terrine, Pickled Carrot, Tarragon Dijonnaise, Crispy Chicken Crumb, Toasted Brioche |
| £9.00 (V) Baked Ricotta, Griddled Wye Valley Asparagus Spears, Asparagus Pesto and Crispy Breadcrumbs | £8.50 Chicken Liver Parfait, Calvados Jelly, Toasted Apple Crumb Sourdough |
| £8.50 (V) Wye Valley Asparagus and Hollandaise Tart | £10.50 Salmon Ravioli, Leeks, Samphire, Seaweed Salt and Chive Butter |
| £10.50 Cider Cooked Ham Hock Terrine, Roasted Cauliflower, Barley and Green Bean Salad, Piccalilli and Chive Dressing, Toasted Spelt and Honey Sourdough | £12.00 Cocktail of Fresh Crab, Salmon and Prawns Layered with Avocado Cream, with a Citrus Dressing and Malvern Sough Dough Crisp |
| £10.50 Serrano Ham, Sweet Griddled Peach (June to September) Spanish Almond Piccadilla Dressing, Shaved Manchego and Leaves | £12.00 Treacle Cured Salmon, Buckwheat Blinis, Pickled Cucumber, Crème Fraiche and 'Caviar' |
| £10.50 Serrano Ham, Sweet Griddled Peppers, Spanish Almond Piccadilla Dressing, Shaved Manchego and Leaves | £12.00 Coquille Saint Jacques - Scallops with a Cheese and White Wine Sauce in their shell with piped potato and crispy crumbs |



£12.00 Seared Scallops Provencal, with Tomatoes, Green Olives, Haricot Beans and Basil Pureé

£8.50 (V) Glamorgan Sausages made with Leeks and Caerphilly Cheese, served with Apple Chutney

£8.50 (V) Beetroot Carpaccio, Ragstone Cheese, Toasted Hazelnuts, Horseradish Cream

£9.00 (V) Spinach Dumplings with Roasted Tomato Sauce and Parmesan

£8.50 (V) Pear, Walnut and Monkland Blue Cheese Galette

£8.00 (V) Pea, Little Gem and Parmesan Tart

£10.50 (V) Individual Baked Cheese with Rosèmary, Nutty Butty Sourdough and Garden Pickles

£9.00 (V, Vg) Sweetcorn Fritter with Tomato and Avocado Salsa

£9.00 (V, Vg) Beetroot Blinis with Avocado Cream, Coriander, Pomegranate and Toasted Pumpkin Seeds

£8.50 (V, Vg) Pressed Leek, Potato and Pea Terrine with Green Herb Dressing

£8.50 (V, Vg) Carrot and Coriander Fritters with Spicy Orange Tahini Sauce

£9.00 (V, Vg) Vietnamese Rainbow Rolls with Spicy Peanut Sauce



Soup

- £8.00** (V) Leek and Asparagus Soup with Goat Cheese and Hazelnut Tartine *(Seasonal)*
- £8.50** Watercress and Pea Veloutè with Seared Scallop and Pancetta
- £7.00** (V) Roasted Tomato Soup with Cheddar Dumplings
- £8.50** (V) Russian Borsch, Sour Cream and Chives and an Iced Vodka Shot
- £8.50** Pumpkin Veloutè with a Duck and Sage Fritter
- £7.50** (V, Vg) Carrot, Squash and Ginger Miso Soup with Black Rice
- £6.75** (V, Vg) Field Mushroom Soup with Thyme and Madeira
- £7.00** (V, Vg) Lemon Grass and Sweetcorn Soup with Spicy Sweetcorn Relish
- £6.75** (V, Vg) Wild Dewsall Nettle Soup with Bee Pollen, Petals and Chives *(Vg without the bee pollen)* Spring and Summer only
- £7.00** (V, Vg) Caramelised Jerusalem Artichoke Soup with Burnt Pear and Walnuts

Fish Course

- £11.50** Sea Bass with Caviar, Dill and Cucumber and a Champagne Beurre Blanc
- £11.50** Hake with Vegetable Mirepoix and a Lemon Grass Sauce
- £11.50** Baked Cod with Peperonata and Salsa Verde
- £11.50** Blackened Mackerel Escabeche
- £11.50** Loch Duart Salmon with a Basil, Garlic and Sun-dried Tomato Cream Sauce



Main Course

- £20.00** Rump of Herefordshire Lamb, Braised Fresh Peas with Little Gem, Lettuce, Spring Onion and Mint, Young Carrots, Jersey Royals and Lamb Sauce
- £20.00** Rump of Herefordshire Lamb, Sweet White Onion Purée, Pommes Anna, Savoy Cabbage, Rosèmary and Redcurrant Sauce
- £15.50** Pork Loin, Salted Crackling, Cider, Thyme and Mushroom Sauce, Spinach and Crispy Potatoes
- £16.50** Pork Belly, Caramelised Pippin Puree, Cider Sauce, Spiced Red Cabbage and Champ
- £18.00** 12 Hour Hereford Beef Cheek, Rich Red Wine Sauce, Black Olive, Orange and Flat Leaf Parsley Gremolata, Fine Beans, Olive Oil Mash
- £26.00 Beef Fillet £24.00 Beef Sirloin**
Hereford Beef , Dauphinoise Potatoes with Horseradish, Heritage Carrots, Spinach, Port Wine Sauce
- £26.00 Beef Fillet £24.00 Beef Sirloin**
Hereford Beef, Chimichurri Sauce, Duck Fat Roast Potatoes, Vine Tomatoes, Watercress Aioli
- £16.00** Free Range Chicken Breast, Pancetta, Courgetti Ribbons, Jersey Royals, Chicken and Tarragon Sauce
- £17.50** Ballotine Of Chicken with Black Garlic Stuffing, Cauliflower Purée, Fine Beans, Parmentier Potatoes, Chicken and Thyme Sauce
- £14.50** Chicken Pie, Root Potato Mash and Buttered Kale
- £17.00** Pheasant Breast Wrapped in Bacon, Chestnut Puree, Cavolo Nero, Roasted Parsnips, Pheasant and Madeira Sauce (*Oct - Jan*)
- £17.00** Glorious Game Pie, Braised Red Cabbage, Mash, Watercress and a Game Sauce (*Oct - Jan*)
- £26.00** Venison Loin, Celeriac Pureè, Pickled Blackberries, Kale, Dauphinoise Potatoes and Venison Sauce
- £20.00** Valentine's Venison Pie with Colcannon and Whole Roasted Baby Carrots
- £26.00** Loch Duart Salmon Fillet, Smoked Paprika Sauce, Purèed Potato, English Peas, Pea shoots and Baby Spinach
- £16.50** Fillet of Hake, Romesco Sauce, French Beans and Saffron Potatoes



- £17.50** Fillet of Sea Bass with Potato Gnocchi, Pancetta, English Peas and Lemon Butter Sauce
- £17.50** Roast Cod with confit Jersey Royals, Chorizo, Tomato Concasse and Samphire
- £15.00** (V, Vg) Artichoke Heart and Beetroot Risotto with Garlic and Almond Purée
- £20.00** (V, Vg) Ginger Beer Battered Tofu with Asian Pea Purée, Shiitakes and Chilli
- £14.00** (V, Vg) Spanish Paella with Samphire and Summer Vegetables
- £14.00** (V, Vg) Tomato and Green Bean Baklava with Tzatziki
- £15.00** (V) Baked Ricotta, Wild Garlic and Preserved Lemon Ravioli with Chilli Oil
- £15.00** (V) Butternut Squash, Sage and Baked Ricotta Ravioli with Walnut Butter Sauce
- £14.50** (V) Slow Roasted Brown Butter Pumpkin with Goat Cheese and Sage
- £15.00** (V) Jerusalem Artichoke Orzotto with Parsley and Peanut Pesto (*seasonal*)
- £14.00** (V, Vg) Wild Mushroom and Spinach Pithivier, Port Wine Sauce
- £14.50** (V, Vg) Slow Roast Aubergine with Tamarind, Roasted Onion and White Bean Puree
- £14.00** (V, Vg) Pumpkin Risotto with Cavolo Crisps and Toasted Seeds



Puddings

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| £9.00 Dewsall Apple Dessert -
Apple Confit, Blackberry and Star
Anise Sorbet, Cobnut Cream, Cobnut
Praline Crumble | £8.00 Italian Tiramisu |
| £9.00 Strawberry Shortcake with
Elderflower Cream, Strawberry
Jelly, Mint Sugar Strawberries and
Strawberry Margarita Sorbet | £8.00 Apple Tart Tatin, Caramel Sauce and
Clotted Cream |
| £8.50 Summer Strawberry and Custard
Tart with Strawberry Syrup | £8.00 (Vg) Apple Tarte Tatin, Caramel Sauce
and Vanilla Ice Cream |
| £8.50 Swirly Raspberry Meringues, Passion
Fruit Curd, Raspberries and Cream | £8.00 Pineapple Upside Down Pudding,
Spiced Dark Rum Caramel and
Coconut Ice Cream |
| £8.50 Fresh Raspberry Bakewell Tart with
Clotted Cream | £8.00 Sticky Toffee Pudding, Toffee Sauce,
Crème Fraichère |
| £9.00 Chocolate and Blackberry Curd Tart
with Crème Fraichère Ice Cream | £8.00 (Vg) Sticky Toffee Pudding Vanilla Ice
Cream |
| £7.50 Churros Con Chocolate –
Churros Rolled in Sugar & Cinnamon
with Warm Chocolate Sauce | £8.00 (Vg) Seasonal Fruit Fool with
Cinnamon Tortilla Crisp and Candied
Hazelnuts |
| £8.00 Pears Poached in Rosè Wine,
Earl Grey Tea Ice Cream,
Shortbread Heart | £8.00 (Vg) Poached Pear, Chocolate Sauce
and Vanilla Ice Cream |
| £7.50 Classic Crème Caramel, Caramelised
Orange and Thyme Compote,
Shortbread Heart | £8.00 (Vg) Poached Nectarines or Plums
(<i>seasonal</i>) in Sweet Wine with Vegan
Amaretti Biscuits |
| £8.00 Lemon Soufflé Cheesecake with
Blueberry Compote | £7.50 (Vg) Summer Strawberries in
Rosèwater Syrup with Mint Leaf and
Chocolate Chip Ice Cream |



Cheese Course

Cheese Lovers Plate.

Our Favourite Local Cheeses with Celery, Dark Fruit and Walnut Bread, Rosèmary and Sea Salt Crackers and Grape Chutney - all Homemade £11.50 (*Minimum 5 people*)

Dorstone - Neal's Yard Creamery

Flavours are zesty, bright and fresh with a pleasant citrus sparkle. This goat's cheese has a light and fluffy texture.

Little hereford - Monkland Dairy

Unpasteurised full flavoured hard cheese matured for 4 months. The flavour is between a Caerphilly and a Cheddar - full and rounded. The original 1917 recipe found by a staff member in their grandmothers' attic was resurrected by Monkland Dairy in 1996.

Blue monk - Monkland Dairy

Soft and creamy blue. Pierced twice and turned as it matures and softens. Good medium strength blue flavour.

The other monk - Monkland Dairy

Made to a camembert style this is a rich, creamy, soft cheese with a white bloom. As the cheese matures it ripens and softens gradually becoming richer in flavour.

£65.00 Cheese Board
(*Serves 6-10 people*) with
Homemade Savoury Biscuits,
Celery, Cherries, Pears or
Figs - according to season

£9.00 (Vg) Truffled Cashew Cheese with
Seeded Crackers and Cherries,
Pear, Fig - according to season
(*Minimum 5 people*)

£8.50 Hereford Hop Cheese Tart with
Thyme Pastry and a Glass of our
Local Cider