



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.



Main Course

Each dish is for a minimum of 5 people - prices are per person

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| £12.00 Authentic Coq au Vin, Mashed Potatoes, Seasonal Vegetables | £13.00 Lamb Rogan Josh, Rice, Fresh Seasonal Chutney and Poppadums |
| £10.00 Chicken, Leek and Bacon Pie with Seasonal Vegetables | £14.00 Traditional Fish Pie, Seasonal Vegetables |
| £10.00 Chicken Tagine with Preserved Lemons and Cous Cous with Herbs and Almonds | £13.50 (V, Vg) Aubergine, Freekeh and Cashew Nut Tagine |
| £10.00 Indian Butter Chicken Curry, Rice, Fresh Seasonal Chutney and Poppadums | £12.00 (V) Mushroom Cobbler with Seasonal Vegetables |
| £11.00 Cottage Pie and Seasonal Vegetables | £12.50 (V, Vg) Moussaka and Tzatziki with Salad |
| £14.00 Hereford Beef and Ale Pie, Seasonal Vegetables | £12.50 (V, Vg) Fennel, New Potato and Green Olive Tagine |
| £11.00 Classic Lasagne al Forno, Green Salad | £12.50 (V) Aubergine Parmigiana with Salad |
| £11.00 Slow cooked Chilli con Carne with Guacamole, Sour Cream, Tomato Salsa and Rice | £12.00 (V, Vg) Spanish Chickpeas with Spinach |
| £13.00 Persian Lamb Tagine with Herb Cous Cous | £12.00 (V, Vg) Roasted Ratatouille with Feta and Salsa Verde |
| £13.00 Lamb Casserole with Rosemary and Red wine and Seasonal Vegetables | £12.50 (V, Vg) Spiced Potatoes and Peas, Tomato Rice, Cucumber Raita and Poppadums |



Puddings

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| £7.00 Treacle Tart | £6.50 Seasonal Fruit Crumble with Custard |
| £7.00 Lemon Tart | £6.50 (Vg) Apple Crumble with Toffee Sauce |
| £8.00 Salted Chocolate Tart | £7.00 Brown Sugar Meringues with Seasonal Fruit and Cream |
| £7.50 Seasonal Herefordshire Berries with Cream and Vanilla Shortbread | £7.00 Spiced Poached Pears with Cream and Ginger Shortbread |
| £7.00 Seasonal Fruit Fool and Shortbread Biscuits | £7.00 (Vg) Spiced Poached Pears with Ginger Shortbread |
| £7.00 (Vg) Seasonal Fruit Fool and Shortbread Biscuits | £7.50 (Vg) Chocolate Coconut Pot, Vanilla Ice Cream |

Cheese Board

Serves 6 - 10 people

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| £65.00 Delicious Local Cheeses, Homemade Crackers, Celery, Grapes and Homemade Chutney | £9.00 (Vg) Truffled Cashew Cheese with Seeded Crackers and Cherries, Pear, Fig - according to season
<i>(minimum of 5 people)</i> |
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