



## 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.



After a fabulous wedding day some guests leave straight after their farewell brunch but many stay for lunch or even stay an an extra night. A BBQ lunch is great in the summer months and a Sunday Roast is perfect in the colder months. Alternatively the Heat and Eat menu is another option to heat up yourselves and serve to your house guests.

## From The BBQ

PLEASE CHOOSE THREE OPTIONS  
FROM BELOW

**£20.00 Per person**

Chicken Yakatori

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

Blackened Salmon with Sichuan  
Cucumber Relish

Lamb Cutlets with Garlic, Rosemary and  
Salsa Verde

Beer Braised Short Beef Ribs with Mustard

Buttermilk Marinated Pork Skewer with Apple  
Sauerkraut

Prawn Skewer with Chili and Lime dressing

Local Sausages cooked with rosemary,  
mustard and honey

**Baskets of warm Ciabatta will be served  
with your BBQ**

## To follow your BBQ

**£8.00** Bananas, Pineapple and Rum  
Molasses cooked in the embers and  
served with Jugs of Pouring Cream  
or choose from the puddings below.

PLEASE CHOOSE ONE (V, VG) OPTION  
FROM BELOW.

**£16.00 Per person**

Charred Mixed Seasonal Vegetable Spedinis  
with Salsa Verde

Beetroot Aduki Bean Burger in a bun with  
tomato, red onion, herby cucumber yogurt  
and pickled red cabbage

Aubergine with Tamarind, Teriyaki and  
Chilli Oil

Cauliflower Steaks with Ginger, Turmeric,  
Cumin and Almond Aioli

PLEASE CHOOSE 3 SALADS TO GO  
WITH YOUR BBQ

New Potato Salad with Garlic Mayonnaise  
and Cress

Middle Eastern Wild Rice Salad

Orzo Primavera Salad

Little Gem Lettuce Hearts with Green  
Goddess Dressing

Tomato Carpaccio with Spring Onion Salsa

Raw Beetroot, Carrot and Apple Salad with  
Cider Vinegar Dressing and Crumbled Feta

Lentil, Walnut and Roast Root Salad with  
Clementine and Ginger Dressing



## Sunday Lunch

### FIRST COURSE

- £9.50** Treacle Cured Salmon, Pickled Cucumber, Dill, Crème Fraiche and Organic Rye
- £10.50** Cider Cooked Ham Hock Terrine, Roasted Cauliflower, Barley and Green Bean Salad, Piccalilli and Chive Dressing, Toasted Spelt and Honey Sourdough
- £8.50** (V) Beetroot Carpaccio, Ragstone Cheese, Toasted Hazelnuts and Horseradish Cream
- £8.50** (Vg) Pressed Leek, Potato and Pea Terrine with Green Herb Dressing

### MAIN COURSE

- £24.00** Hereford Sirloin of Beef, Yorkshire Pudding, Gravy, Fresh Horseradish Sauce
- £20.00** Slow Roast Lamb with Garlic and Rosemary, Mint Sauce, Gravy
- £18.50** Roast Pork, Crackling, Sage and Onion Stuffing, Apple and Cider Sauce, Gravy
- £18.50** Roast Chicken with Lemon, Thyme and Parsley Stuffing, Bread Sauce, Gravy
- £15.00** (V, Vg) Slow Whole Roasted Celery, Pearl Barley and Mushroom Sauce
- £15.00** (V,Vg) Nut Roast and Gravy

### ALL MAIN DISHES INCLUDE

- (V, Vg) Roast Duck Fat Potatoes
- (Vg) Buttered Cabbage or Kale
- Roasted Carrots
- (Vg) Cauliflower and Hereford Hop Gratin

### PUDDING

- £6.50** Seasonal Fruit Crumble, Vanilla Custard
- £6.50** (Vg) Apple Crumble with Toffee Sauce
- £8.00** (Vg) Poached Nectarines or Plums in Sweet Wine with Amaretti Biscuits
- £8.00** Salted Chocolate Tart
- £8.00** Sticky Toffee Pudding, Toffee Sauce, Creme Fraiche
- £8.00** (Vg) Sticky Toffee Pudding Vanilla Ice Cream
- £6.50** Lemon Posset with Blueberry Compote
- £7.50** Summer Eton Mess
- £7.00** (Vg) Seasonal Hereford Berries with cream and vanilla shortbread (*Summer*)

### CHEESE COURSE

- £65.00** Cheese board with Homemade Crackers, Celery and Cherries, Pears or Figs according to Season (*serves 6 -10 people*)
- £9.00** (Vg) Truffled Cashew Cheese with Seeded Crackers and Cherries, Pear, Fig - according to season (*minimum of 5*)