



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.



Breakfast

£10.00 Continental Breakfast

Natural Organic Yoghurt	Homemade Banana Bread
Fresh Local Berries (<i>Spring Summer</i>)	Homemade Marmalade and Jam
Freshly Made Plum and Star Anise Compote Autumn & Winter	Herefordshire Honey
Bircher Muesli	Marmite
A Selection of Cereals	Local Treberva Farm Apple Juice
Hard Boiled Eggs	Freshly Squeezed Orange Juice
Organic Breads	Method Coffee
	Trumpers Teas and Infusions

*Choose one dish below for all your guests
(Apart from guests with dietary requirements)*

£9.50 Full English breakfast. Local home-cured bacon, pork and herb sausage, black pudding, roasted tomatoes, Portobello mushrooms with a local free-range egg	£8.50 (V) Glamorgan Sausages made with Leeks and Caerphilly Cheese with Tomatoes and Mushrooms <i>(minimum of 5 people)</i>
£8.20 (V, Vg) Vegetarian English breakfast, Roasted tomatoes, Portobello mushrooms, Bubble and Squeak, Local free-range egg or Spinach	£8.00 (V, Vg) Creamed Mushrooms on Toasted Organic Muffin with Parsley and Chives
£9.00 Severn and Wye Smoked Salmon and Scrambled Eggs	£1.50 Optional Poached or Fried Egg On the above breakfast dishes
£8.20 (V, Vg) Bubble and Squeak with Tomato and Butter Bean Stew	£3.00 Optional Griddled Halloumi On the above breakfast dishes
£8.00 (V, Vg) Crushed Avocado with Lemon Chilli and Tomatoes on Toasted Organic Sourdough	



Juices

Please order in advance (*minimum 5 people*)

Carrot, red apple, fresh ginger, turmeric, lemon, cinnamon

£3.50 Per person

Kale or Spinach, lemon, green apple, fresh ginger, fresh mint

£3.50 Per person

Please order in advance (*minimum 5 people*)

Jug of Bloody Mary

£6.00 Per person

Bucks Fizz

£6.00 Per person

Light Lunch

£9.50 Irish Potato Cakes with Severn and Wye Smoked Salmon, Creme Fraiche and Rocket

£8.00 (V, Vg) Irish Potato Cakes with (Vg) Ricotta, Pesto and Rocket

£7.50 Tuscan Ham Ribollita

£6.50 (V, Vg) Tuscan Vegetable Ribollita

£8.00 Moroccan Chicken and Chickpea Soup

£6.50 (V, Vg) Moroccan Chickpea and Lemon Soup

£8.50 Smoked Haddock Chowder with Organic Malvern Sourdough

£6.50 (V, Vg) Leek, Potato and Sweetcorn Chowder with Organic Malvern Sourdough

£8.00 (V) Mushroom and Gruyere Tart with Seasonal Salad

£8.00 (V) Tomato and Tallegio Tart with Pesto and Seasonal Salad

£7.50 (V, Vg) Leek, Green Olive and Sultana Pissaladière with Seasonal Salad

£9.00 Sicilian Fish Stew with Organic Bread

£9.00 Salade Nicoisè with Fresh Tuna

£8.50 Pork, Chorizo and Pink Peppercorn Terrine with Organic Sourdough Toast and Seasonal Salad

£6.50 Traditional Tartiflette with Seasonal Salad

£6.00 (V) Tartiflette with Seasonal Salad

£7.00 Homemade Boston Baked Beans and Bangers

£7.50 (V, Vg) Homemade Boston Baked Beans and Bangers

£7.50 Truffle Mac and Cheese, Smoky Bacon and Crispy Thyme Crumbs with Seasonal Salad

£7.50 (Vg) Truffle Mac and Cheese and Crispy Thyme Crumbs with Seasonal Salad



Light Lunch cont.

Flatbreads

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| £7.50 (V) Butternut Squash, Pear and Gorgonzola | £8.00 Hummus, Spicy Minced Lamb, Rocket and Pomegranate |
| £7.50 (Vg) Butternut Squash, Pear and Candied Pecans | £7.50 (V, Vg) Hummus, Roasted Aubergine, Rocket and Pomegranate |

Platters To Share

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| £12.00 Antipasti
Mozzarella Marinated in Creme Fraîche with Lemon, Chili and Lemon Thyme, Pea Arancini, Salami, Panzanella, Olive Focaccia | £12.00 Mezze
Hummus, Tzatziki, Chargrilled Peppers, Green Herb and Pomegranate Tabbouleh, Chicken Kebab, Flat Breads |
| £10.50 (V, Vg) Antipasti
Panzanella, Char grilled Italian Vegetables with Balsamic Dressing, Pea Arancini, Olive Focaccia | £11.50 (V, Vg) Mezze
Hummus, Baba Ganoush, Tzatziki, Chargrilled Peppers, Green Herb Pomegranate Tabbouleh, Flat Breads |

Puddings

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| £7.50 Chocolate Mousse
<i>(can be made vegan)</i> | £8.00 (Vg) Poached Nectarines <i>(seasonal)</i> or Plums in Sweet Wine with Amaretti Biscuits |
| £6.50 Raspberry Posset <i>(Summer)</i> | £7.50 (Vg) Summer Strawberries in Rosewater Syrup with Shortbread |
| £6.50 Lemon Posset | £8.00 Lemon Tart |
| £7.00 Summer Strawberry Fool with Shortbread <i>(can be made vegan)</i> | £8.50 Chocolate Tart |
| £7.00 Apple and Calvados Fool with Shortbread <i>(can be made vegan)</i> | £8.00 Apple Tart |
| £8.50 Mini Pavlova | |
| £7.00 (Vg) Pimm's Jelly with Pimm's Fruit Salad | |