



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.



First Course

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

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| <p>£24.00 Hereford Sirloin of Beef, Yorkshire Pudding, Gravy, Fresh Horseradish Sauce</p> <p>£20.00 Slow Roast Lamb with Garlic and Rosemary, Mint Sauce, Gravy</p> <p>£18.50 Roast Pork, Crackling, Sage and Onion Stuffing, Apple and Cider Sauce, Gravy</p> <p>£18.50 Roast Chicken with Lemon, Thyme and Parsley Stuffing, Bread Sauce, Gravy</p> | <p>£15.00 (V, Vg) Slow Whole Roasted Celeriac, Pearl Barley and Mushroom Sauce</p> <p>£15.00 Nut Roast and Gravy</p> <p><i>All main dishes include:</i></p> <p>(V, Vg) Roast Duck Fat Potatoes</p> <p>(Vg) Buttered Cabbage or Kale Roasted Carrots</p> <p>(Vg) Cauliflower and Hereford Hop Gratin</p> |
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Pudding

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| <p>£6.50 Seasonal Fruit Crumble, Vanilla Custard</p> <p>£6.50 (Vg) Apple Crumble with Toffee Sauce</p> <p>£8.00 (Vg) Poached Nectarines or Plums in Sweet Wine with Amaretti Biscuits</p> <p>£8.00 Salted Chocolate Tart</p> <p>£6.50 Lemon Posset with Blueberry Compote</p> <p>£7.50 Summer Eton Mess</p> <p>£65.00 Cheese Board - Local Cheeses, Homemade Crackers, Celery, Grapes and Homemade Chutney <i>(serves 6 - 10 people)</i></p> | <p>£8.00 Sticky Toffee Pudding, Toffee Sauce, Creme Fraiche</p> <p>£8.00 (Vg) Sticky Toffee Pudding Vanilla Ice Cream</p> <p>£7.00 (Vg) Seasonal Hereford Berries with cream and vanilla hortbread <i>(Summer)</i></p> <p>£9.00 per person
(Vg) Truffled Cashew Cheese with Seeded Crackers and Cherries, Pear, Fig - according to season <i>(minimum of 5 people)</i></p> |
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