



First Course

Soup

(Price per person)

Served to the Tables in Large Tureens with Silver Ladles, Bowls of Sourdough Croutons and Garnishes to share

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| <p>£7.00 Cream of Wye Valley Asparagus, Pea and Mint (April to June Inclusive)</p> <p>£6.75 Watercress with Spinach and Chives (GF, *VG, *DF)</p> <p>£6.75 Beetroot with Crème Fraîche and Dill (GF, *VG, *GF)</p> | <p>£6.75 Pumpkin and Sage with Orange Zest (GF, *VG, *DF)</p> <p>£6.75 Chestnut Mushroom and Thyme</p> <p>£7.50 Fish Soup - with Bowls of Croutons, Rouille and Gruyère to share (*GF)</p> |
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Platters to Share

(Price per person)

- £12.00** Antipasti – Mozzarella Marinated in Crème Fraîche with Lemon, Chilli and Thyme, Pea Arancini, Italian Salami, Panzanella, Olive Focaccia (*GF)
- £10.50** Vg and V - Antipasti - Panzanella, Char grilled Italian Vegetables with Balsamic Dressing, Pea Arancini, Olive Focaccia (V, VG, *GF)
- £12.00** Mezze – Hummus, Tzatziki, Chargrilled Peppers, Green Herb and Pomegranate Tabbouleh, Chicken Kebab. Flat Breads (*GF)
- £11.50** Vg and V - Mezze – Hummus, Baba Ganoush, Tzatziki, Chargrilled Peppers, Green Herb and Pomegranate Tabbouleh, Flat Breads (V, VG, *GF)
- £11.50** Free Range Roast Aromatic Duck, Peking Pancakes, Homemade Plum Sauce, Cucumber and Spring Onions
- £11.50** Whole Smoked Severn and Wye Salmon, Guinness Bread, Bowls of Egg Mimosa, Soused Red Onion, Crème Fraîche and Lemons (*GF)

Main Course

(Long Slow Roasts With Pan Juices)

- £20.50** Lamb with Garlic and Rosemary and Mint Pesto, Served with Garlic Potatoes and Roasted Seasonal Vegetables with Spinach (GF, *DF)
- £18.50** Free Range Chicken with Garlic, Lemon and Thyme and Salsa Verde, served with Garlic Potatoes and Roasted Seasonal Vegetables with Spinach (GF, *DF)
- £18.50** Free Range Pork with Sage and Garlic, Crackling, Apple and Cider Sauce, served with Garlic Potatoes and Roasted Seasonal Vegetables with Spinach (GF, *DF)
- £19.00** Retro Loch Duart Salmon en Croute with Lemon and Caper Sauce, Jerseys and Greens or Salad
- £15.00** (Vg) Slow Whole Roasted Celeriac, Pearl Barley and Mushroom Sauce, served with Garlic Potatoes and Roasted Seasonal Vegetables with Spinach (V, VG, DF)
- £15.00** (Vg) Nut Roast with Gravy, Garlic Potatoes and Roasted Seasonal Vegetables with Spinach (V, VG, DF, GF, NUTS)



From The BBQ

Please choose 3 options from below £22 Per Person, Child price £12.00 for 1 option

Chicken Yakatori (GF, DF)i

Beer Braised Short Beef Ribs with Mustard (GF, DF)

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

Buttermilk Marinated Pork Skewer with Apple Sauerkraut (GF)

Blackened Loch Duart Salmon with Sichuan Cucumber Relish (GF, DF)

Prawn Skewer with Chili and Lime dressing (DF, GF)

Lamb Cutlets with Garlic, Rosemary and Salsa Verde (GF, DF)

Local Sausages cooked with rosemary, mustard and honey (DF, *GF)

Please Choose one (V, Vg) option from below. £16pp

Charred Mixed Seasonal Vegetable Spedinis with Salsa Verde (V, VG, GF, DF)

Cauliflower Steaks with Ginger, Turmeric and Cumin, served with Almond Aioli (V, VG, DF, GF, NUTS)

Aubergine with Tamarind, Teriyaki and Chilli Oil (V, VG, DF, GF)

Beetroot Aduki Bean Burger in a Brioche Bun with Tomato, Red Onion, Herby Cucumber Yoghurt and Sauerkraut (V, *VG, *DF, *GF)

Please choose 3 salads to go with your BBQ.

New Potato Salad with Garlic Mayonnaise and Cress (V, DF, GF)

Tomato Carpaccio with Spring Onion Salsa (V, VG, DF, GF)

Middle Eastern Wild Rice Salad (V, VG, DF, GF)

Raw Beetroot, Carrot and Apple Salad with Cider Vinegar Dressing and Crumbled Feta (V, *VG, *DF, GF)

Orzo Primavera Salad (V, VG, DF)

Little Gem Lettuce Hearts with Green Goddess Dressing (V, *VG, *DF, GF)

Lentil, Walnut and Roast Root Salad with Clementine and Ginger Dressing (V, VG, DF, GF, NUTS)

Baskets of warm Ciabatta (V,*GF) 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 (GF, *VG)



Puddings

(Price per person)

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| £8.00 Caramelised Passionfruit and Lime Tart (V) | £8.00 Summer Eton Mess (V, GF) |
| £8.00 Apple Tart with Lavender and Brown Butter (V) | £8.00 Wobbly Black Currant Blancmange with Herefordshire Cassis - this spectacular whole pudding is made in a vintage jelly mould (GF) |
| £8.00 Vegan French apple Tart | £8.00 Hereford Berries and Cream with Vanilla Shortbread (V, VG, DF, GF) <i>(Summer)</i> |
| £8.00 Salted Chocolate Tart (V, *VG) | £8.00 Poached Nectarines or Plums (Seasonal) in Sweet Wine with Amaretti Biscuits (V, VG, DF, GF) |
| £8.00 Banoffee Pie (V, *GF) | |
| £8.00 Lemon Meringue Pie (V) | |
| £8.00 Black Forest Pavlova (V, GF) | |

Cheese Course

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| £65.00 Cheese board (serves 6 -10 people) with Homemade Crackers, Celery and Cherries, Pears or Figs according to Season (V, *GF) | £9.00 per person (Vg) Truffled Cashew Cheese with Seeded Crackers, Celery, Roasted Nuts and Cherries, Pears, Figs - according to season. <i>(minimum of 5 people to order)</i> |
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