



## Soup Sip Velouté

**£3.75** Asparagus (*seasonal*) (V, \*VG, \*DF, GF)

**£3.50** Mushroom (V, \*VG, \*DF, GF)

**£3.50** Watercress (V, \*VG, \*DF, GF)

**£3.50** Pumpkin (V, \*VG, \*DF, GF)

**£3.50** Beetroot (V, \*VG, \*DF, GF)

## Breads

**£2.50** A Selection of Organic Breads With a choice of butters (choose two from below)

Sea salted Butter

Basil, Parmesan, Sundried Tomato Butter

Chive and Shallot Butter

Smoked Paprika Butter

Marmite Butter

**£2.50** Focaccia and Extra Virgin Olive Oil

**£2.50** Ciabatta and Extra Virgin Olive Oil



## First Course

*'Our local Wye Valley Asparagus Season is short, so the Asparagus dishes below are only available from April to June Inclusive.'*

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| <p><b>£9.50</b> Wye Valley Asparagus Spears, Crispy Egg, Air Dried Ham and Grain Mustard Dressing (*V, *DF, *GF)</p>   | <p><b>£9.00</b> Crisp Spanish Croquetas with Cheese and Iberico Ham Filling, Tomato and Caper Salsa (*V, *GF)</p>  |
| <p><b>£9.00</b> Wye Valley Asparagus Spears, White Bean Hummus, Spring Onion and Hazelnut Pesto (V, *VG, *DF, GF, NUTS)</p>  | <p><b>£10.50</b> Pressed Chicken and Leek Terrine, Pickled Carrot, Tarragon Dijonnaise, Crispy Chicken Crumb, Toasted Brioche (*DF, *GF)</p>               |
| <p><b>£9.00</b> Baked Ricotta, Griddled Wye Valley Asparagus Spears, Asparagus Pesto and Crispy Breadcrumbs (V, *VG, *DF, *GF)</p>   | <p><b>£8.50</b> Chicken Liver Parfait, Pear and Raisin Relish, Toasted Apple Crumb Sourdough (*GF)</p>   |
| <p><b>£8.50</b> Wye Valley Asparagus and Hollandaise Tart (V, *GF)</p>   | <p><b>£10.50</b> Salmon Ravioli, Leeks, Samphire, Seaweed Salt and Chive Butter</p>  |
| <p><b>£10.50</b> Cider Cooked Ham Hock Terrine, Roasted Cauliflower, Barley and Green Bean Salad, Piccalilli and Chive Dressing, Toasted Spelt and Honey Sourdough (DF, *GF)</p> | <p><b>£10.50</b> Cocktail of Fresh Crab, Salmon and Prawns Layered with Avocado Cream, with a Citrus Dressing and Malvern Sough Dough Crisp (*DF, *GF)</p> |
| <p><b>£10.50</b> Serrano Ham, Sweet Griddled Peach (June to September) Spanish Almond Piccadilla Dressing, Shaved Manchego and Leaves (*V, *DF, GF, NUTS)</p>                    | <p><b>£12.00</b> Treacle Cured Salmon, Buckwheat Blinis, Pickled Cucumber, Crème Fraîche and 'Caviar'</p>  |
| <p><b>£10.50</b> Serrano Ham, Sweet Griddled Peppers, Spanish Almond Piccadilla Dressing, Shaved Manchego and Leaves (*V, *DF, GF, NUTS)</p>                                     | <p><b>£12.00</b> Classic Coquille Saint Jacques - Scallops with a Cheese and White Wine Sauce in their shell with piped potato and crispy crumbs (*GF)</p> |
|  | <p><b>£12.00</b> Seared Scallops Provençal, with Tomatoes, Green Olives, Haricot Beans and Basil Purée (DF, GF)</p>  |



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| <b>£8.50</b>  | Glamorgan Sausages made with Leeks and Caerphilly Cheese, served with Apple Chutney (V)     | <b>£9.00</b> | Sweetcorn Fritter with Tomato and Avocado Salsa (V, VG, DF, GF)   |
| <b>£8.50</b>  | Beetroot Carpaccio, Ragstone Cheese, Toasted Hazelnuts, Horseradish Cream (V, *VG, *DF, GF) | <b>£9.00</b> | Beetroot Blinis with Avocado Cream, Coriander, Pomegranate and Toasted Pumpkin Seeds (V, VG, *DF, *GF)                          |
| <b>£9.00</b>  | Spinach Dumplings with Roasted Tomato Sauce and Parmesan (V)                                | <b>£8.50</b> | Carrot and Coriander Fritters with Spicy Orange Tahini Sauce (V, VG, DF, GF)  |
| <b>£8.50</b>  | Pear, Walnut and Monkland Blue Cheese Galette (V, *GF)                                      | <b>£9.00</b> | Upsized retro Vol Au Vent, Creamed leek purée, Artichoke, Button mushrooms, Charred leeks and Chervil Dressing. ( V, *GF, *VG ) |
| <b>£8.00</b>  | Pea, Little Gem and Parmesan Tart (V)   |              |   |
| <b>£10.50</b> | Individual Baked Cheese with Rosemary, Nutty Butty Sourdough and Garden Pickles (V, *GF)    |              |   |



## Special Soups

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| <b>£8.00</b> | Leek and Asparagus Soup with Goat Cheese and Hazelnut Tartine (Seasonal) (V, *VG, *DF, *GF, NUTS) | <b>£7.50</b> | Carrot, Squash and Ginger Miso Soup with Black Rice (V, VG, DF, GF)                                   |
| <b>£8.50</b> | Watercress and Pea Velouté with Seared Scallop and Pancetta (*V, GF)                              | <b>£6.75</b> | Field Mushroom Soup with Thyme and Madeira (V, *VG, *DF, GF)  |
| <b>£7.00</b> | Roasted Tomato Soup with Cheddar Dumplings (V, *VG, *GF, *DF)                                     | <b>£7.00</b> | Lemon Grass and Sweetcorn Soup with Spicy Sweetcorn Relish (V, VG, DF, GF)                            |
| <b>£8.50</b> | Russian Borsch, Sour Cream and Chives and an Iced Vodka Shot (V, *DF, GF)                         | <b>£6.75</b> | Wild Dewsall Nettle Soup with Bee Pollen, Petals and Chives, Spring and Summer only (V, *VG, *DF, GF) |
| <b>£8.50</b> | Pumpkin Velouté with a Duck and Sage Fritter (*V, *GF)  | <b>£7.00</b> | Caramelised Jerusalem Artichoke Soup with Burnt Pear and Walnuts (V, VG, GF, DF, NUTS)                |

## Fish Course

**£11.50**

Sea Bass with Caviar, Dill and Cucumber and a Champagne Beurre Blanc (GF)

Hake with Vegetable Mirepoix and a Lemon Grass Sauce (GF, \*DF)

Baked Cod with Peperonata and Salsa Verde (GF, DF)

Blackened Mackerel Escabeche (GF, DF)

Loch Duart Salmon with a Basil, Garlic and Sun-dried Tomato Cream Sauce (GF)



## Main Course

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| <p><b>£20.00</b> Rump of Herefordshire Lamb, Braised Peas with Little Gem, Charred Spring Onion, Young Carrots and Jersey Royals, Minted Red Wine Sauce (GF, *DF)</p> <p><b>£20.00</b> Rump of Herefordshire Lamb, Sweet White Onion Purée, Pommes Anna, Savoy Cabbage, Rosemary, Red Wine and Redcurrant Sauce (GF, *DF)</p> <p><b>£15.50</b> Pork Loin, Salted Crackling, Cider, Thyme and Mushroom Sauce, Spinach and Crispy Potatoes (GF, *DF)</p> <p><b>£16.50</b> Pork Belly, Caramelised Apple Purée, Spiced Red Cabbage, Champ and Cider Sauce (GF,*DF)</p> <p>Hereford Beef, Chimichurri Sauce, Duck Fat Potatoes, Vine Tomatoes, Watercress and Aioli (GF, *DF)</p> <p><b>£26.50</b> Fillet</p> <p><b>£24.50</b> Sirloin</p> <p><b>£18.00</b> 12 Hour Hereford Beef Cheek, Rich Red Wine Sauce, Black Olive, Orange and Flat Leaf Parsley Gremolata, Fine Beans, Olive Oil Mash (GF, *DF)</p> <p>Hereford Beef, Dauphinois Potatoes with Horseradish, Heritage Carrots, Spinach, Port Wine Sauce (GF, *DF)</p> <p><b>£26.50</b> Fillet</p> <p><b>£24.50</b> Sirloin</p> <p><b>£16.00</b> Free Range Chicken Breast, Pancetta, Courgetti Ribbons, Jersey Royals, and Tarragon Sauce (GF)</p> <p><b>£17.50</b> Ballotine of Chicken with Black Garlic Stuffing, Pomme Purée, Parsnip Crisps, Chard and Thyme Sauce (GF)</p> | <p><b>£14.50</b> Chicken Pie, Root Potato Mash and Kale (*GF)</p> <p><b>£17.00</b> Pheasant Breast Wrapped in Pancetta, Chestnut Purée, Cavolo Nero, Roasted Parsnips, Madeira Sauce (GF, *DF) <i>(October to January)</i></p> <p><b>£17.00</b> Glorious Venison Pie, Braised Red Cabbage, Mash, Watercress and Venison Sauce (*GF) <i>(October to January)</i></p> <p><b>£26.00</b> Venison Loin, Celeriac Purée, Pickled Blackberries, Kale, Dauphinoise Potatoes and Venison Sauce (GF)</p> <p><b>£17.50</b> Loch Duart Salmon Fillet, Smoked Paprika Sauce, Puréed Potato, English Peas, Pea Shoots and Baby Spinach (GF)</p> <p><b>£16.50</b> Fillet of Hake, Romesco Sauce, French Beans and Saffron Potatoes (*DF, *GF, NUTS)</p> <p><b>£17.50</b> Fillet of Sea Bass with Potato Gnocchi, Pancetta, English Peas and Lemon Butter Sauce (*GF)</p> <p><b>£17.50</b> Roast Cod with confit Jersey Royals, Chorizo, Tomato Concasse and Samphire (GF, *DF)</p> <p><b>£15.00</b> Beetroot Risotto with Artichoke Hearts and a Garlic and Almond Purée (V, VG, DF, GF)</p> <p><b>£15.00</b> Ginger Beer Battered Tofu with Asian Pea Purée, Shiitakes and Chilli (V, VG, DF, *GF)</p> |
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**£14.00** Spanish Paella with Samphire and Summer Vegetables (V, VG, DF, GF)

**£15.00** Baked Ricotta, Wild Garlic and Preserved Lemon Ravioli with Chilli Oil (V)

**£15.00** Butternut Squash, Sage and Baked Ricotta Ravioli with Walnut Butter Sauce (V)

**£14.50** Slow Roasted Brown Butter Pumpkin with Goat Cheese and Sage (V, GF)

**£15.00** Jerusalem Artichoke Orzotto with Parsley and Peanut Pesto (*seasonal*) (V, \*VG, \*DF)

**£14.00** Wild Mushroom and Spinach Pithivier, Port Wine Sauce (V, \*VG, \*DF)

**£14.50** Slow Roast Aubergine with Tamarind, Roasted Onion and White Bean Purée (V, VG, DF, GF)

**£14.00** Pumpkin Risotto with Cavolo Crisps and Toasted Seeds (V, \*VG, \*DF, GF)

## Pre Pudding Jellies

**£4.00**

Please ask about Vegetarian and Vegan alternatives

Peach and Prosecco Bellini Jelly (GF, DF)

Sloe Gin and Blackberry Fizz Jelly (GF, DF)

Pink Wye Valley Rhubarb Vodka Jelly and Blood Orange Espuma (GF, DF)

Tropical Passion Fruit Punch and Coconut Water Jelly (GF, DF)

Limoncello Jelly and Lemonade Air (GF, DF)

Green Apple and Wild Knapp Gin Jelly, Apple Espuma (GF, DF)



## Puddings

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| <b>£9.00</b> | Dewsall Apple Dessert - Apple Confit, Blackberry and Star Anise Sorbet, Cobnut Cream, Cobnut Praline Crumble (V, *GF)   | <b>£8.00</b> | Classic Italian Tiramisu (V)  |
| <b>£9.00</b> | Dewsall Summer Strawberry Dessert - Strawberry Shortcake with Elderflower Cream, Strawberry Jelly, Mint Sugar Strawberries and Strawberry Margarita Sorbet (V, *GF) ( <i>Seasonal</i> ) | <b>£8.00</b> | Apple Tarte Tatin, Caramel Sauce and Clotted Cream or Vanilla Ice Cream (V, *GF)  |
| <b>£8.50</b> | Summer Strawberry and Custard Tart with Strawberry Syrup (V)  | <b>£8.00</b> | Pineapple Upside Down Pudding, Spiced Dark Rum Caramel and Coconut Ice Cream (V, VG)  |
| <b>£8.50</b> | Swirly Raspberry Meringues, Passion Fruit Curd, Raspberries and Cream (V, GF)   | <b>£7.50</b> | Griddled Pineapple, Spiced Dark Rum Caramel and Coconut Ice Cream (VG)  |
| <b>£8.50</b> | Fresh Raspberry Bakewell Tart with Clotted Cream (V)  | <b>£8.00</b> | Sticky Toffee Pudding, Toffee Sauce, Crème Fraîche (V, *VG)   |
| <b>£9.00</b> | Chocolate and Blackberry Curd Tart with Crème Fraîche Ice Cream (V)   | <b>£8.00</b> | Dark Chocolate Mousse layered with fresh Raspberries and Coulis served with a Pistachio Biscotti. (June to October) (V, VG, GF, DF, NUTS) |
| <b>£8.00</b> | Churros Con Chocolate – Churros Rolled in Sugar & Cinnamon with Warm Chocolate Sauce (V)  | <b>£8.00</b> | Rhubarb Fool with a Cinnamon Crisp and Candied Orange (V, VG, *GF, NUTS)  |
| <b>£8.00</b> | Pears Poached in Rosé Wine, Earl Grey Tea Ice Cream, Shortbread Heart (V, *VG, *GF)   | <b>£8.00</b> | Poached Pear, Chocolate Sauce and Vanilla Ice Cream (V, VG, DF, GF)   |
| <b>£8.00</b> | Classic Crème Caramel, Caramelised Orange and Thyme Compote, Shortbread Heart (V, *GF)  | <b>£8.00</b> | Nectarines or Plums (Seasonal) poached in Sweet Wine with Almond Ice Cream and Amaretti Biscuits (V, VG, DF, GF, NUTS)                    |
| <b>£8.00</b> | Lemon Basque Cheesecake with Blueberry Compote (V)  | <b>£7.50</b> | Summer Strawberries in Rosewater Syrup with Mint Leaf and Chocolate Chip Ice Cream (V, VG, DF, GF)  |



## Cheese Course

### CHEESE LOVERS PLATE

Our Favourite Local Cheeses with Celery, Dark Fruit and Walnut Bread, Rosemary and Sea Salt Crackers and Grape Chutney - all Homemade (\*GF, NUTS) (minimum 10 people)

**£11.50 Per person**

#### Dorstone - Neal's Yard Creamery

Flavours are zesty, bright and fresh with a pleasant citrus sparkle. This goat's cheese has a light and fluffy texture.

#### Little Hereford - Monkland Dairy

Unpasteurised full flavoured hard cheese matured for 4 months. The flavour is between a Caerphilly and a Cheddar - full and rounded. The original 1917 recipe found by a staff member in their grandmothers' attic was resurrected by Monkland Dairy in 1996.

**£65.00** Cheese Board (serves 6-10 people) with Homemade Savoury Biscuits, Celery, Cherries, Pears or Figs - according to season (\*GF, NUTS)

**£9.00** Truffled Cashew Cheese with Seeded Crackers, Celery and Cherries, Pear or Figs - according to season (minimum 5 people) (V, VG, DF, \*GF, NUTS)

### OR SOMETHING DIFFERENT...

**£8.50** Hereford Hop Cheese Tart with Thyme Pastry and a Glass of our Local Cider

#### Blue Monk - Monkland Dairy

Soft and creamy blue. Pierced twice and turned as it matures and softens. Good medium strength blue flavour.

#### The other Monk - Monkland Dairy

Made to a camembert style this is a rich, creamy, soft cheese with a white bloom. As the cheese matures it ripens and softens gradually becoming richer in flavour..