



Breakfast

£10.00 Continental Breakfast

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

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

£9.50 Full English breakfast. Home-cured bacon, pork and herb sausage, black pudding, roasted tomatoes, Portobello mushrooms, free-range egg	£8.50 Olive and Sundried Tomato Sausages with Creamed Spinach (minimum of 5 people) (V, *VG, *DF, *GF)
£8.20 Vegetarian English breakfast, Roasted tomatoes, Portobello mushrooms, Bubble and Squeak, free-range egg or Spinach (V,*VG,DF)	£8.00 Creamed Mushrooms on Toasted Organic Muffin with Parsley and Chives (V, *VG, *DF, *GF)
£9.00 Severn and Wye Smoked Salmon and Scrambled Eggs (GF)	£1.50 Optional Poached or Fried Egg On the above breakfast dishes
£8.20 Bubble and Squeak with Tomato and Butter Bean Stew (V, VG, DF *GF)	£3.00 Optional Griddled Halloumi On the above breakfast dishes
£8.00 Crushed Avocado with Lemon, Chilli and Tomatoes on Toasted Organic Sourdough (V, VG, DF, *GF)	

Compostable Coffee Pods - for your stay (order in advance)

£65.00 100 pods	£35.00 50 pods
£50.00 75 pods	£18.00 25 pods



Juices

Please order in advance (*minimum 6 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

Light Lunch

£9.50 Irish Potato Cakes with Severn and Wye Smoked Salmon, Crème Fraîche and Rocket (*GF, *DF)

£8.00 Irish Potato Cakes with Ricotta, Pesto and Rocket (V, *VG, *GF, *DF)

£7.50 Tuscan Ham Ribollita (GF, DF)

£6.50 Tuscan Vegetable Ribollita (V, VG, GF, DF)

£8.00 Moroccan Chicken and Chickpea Soup (DF, GF)

£6.50 Moroccan Chickpea and Lemon Soup (V, VG, DF, GF)

£8.50 Smoked Haddock Chowder with Organic Malvern Sourdough (*GF)

£6.50 Leek, Potato and Sweetcorn Chowder with Organic Malvern Sourdough (V, *VG, *DF, *GF)

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

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

Please order in advance (*minimum 6 people*)

Jug of Bloody Mary

£6.00 Per person

Bucks Fizz

£6.00 Per person

£7.50 Leek, Green Olive and Sultana Pissaladière with Seasonal Salad (V, VG, *GF)

£9.00 Sicilian Fish Stew with Organic Bread (*DF, *GF)

£9.00 Salade Niçoise with Fresh Tuna (GF, *DF)

£8.50 Pork, Chorizo and Pink Peppercorn Terrine with Organic Sourdough Toast and Seasonal Salad (*GF, DF)

£7.50 Traditional Tartiflette with Seasonal Salad (GF)

£7.00 Tartiflette with Seasonal Salad (V, GF)

£7.50 Homemade Boston Baked Beans and Bangers (*V, *VG, DF, GF)

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

£7.50 Truffle Mac and Cheese and Crispy Thyme Crumbs with Seasonal Salad (V, *VG, *DF, *GF)



Light Lunch cont.

Flatbreads

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

Platters To Share

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| £12.00 Antipasti
Antipasti – Mozzarella Marinated in Crème 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 Antipasti
Panzanella, Char grilled Italian Vegetables with Balsamic Dressing, Pea Arancini, Olive Focaccia (V, *VG, *DF, *GF) | £11.50 Mezze
Hummus, Baba Ganoush, Tzatziki, Chargrilled Peppers, Green Herb Pomegranate Tabbouleh, Flat Breads (V, *VG, *DF, *GF) |

Puddings

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| £8.00 Chocolate Mousse layered with Raspberries and Coulis and Almond and Pistachio Biscotti. (*VG) | £8.00 Pimm's Jelly with Pimm's Fruit Salad (DF, GF) |
| £8.00 Raspberry Posset with Shortbread (<i>Summer</i>) (V, GF) | £8.00 Poached Nectarines or Plums in Sweet Wine with Almond Ice cream and Amaretti Biscuits(Vg, DF) |
| £8.00 Lemon Posset with Blueberry Compote (V, GF) | £8.00 Summer Strawberries in Rosewater Syrup with Shortbread (V, *VG, *GF, *DF) |
| £8.00 Summer Strawberry Fool with Shortbread (V, *VG, GF) | £8.00 Lemon Tart (V) |
| £8.00 Apricot Fool with Shortbread (V, *VG, GF) | £8.00 Chocolate Tart (V) |
| £8.00 Mini Pavlova (V, GF) | £8.00 Apple Tart (V) |