



Mr Underhill's



## LATE SUMMER 2012

### WE ARE OPEN FOR DINNER WEDNESDAY TO SUNDAY

Each day we cook a single market menu – this lets us serve only freshly prepared, prime ingredients. If you are not staying with us we phone you to check the menu with you once we know what we are cooking.

Alternatives can be arranged but please let us know in advance if there are any dietary requirements we should allow for.

Chris is self-taught and has never worked in any kitchen other than his own.

Menus constantly evolve with the emphasis on freshness and natural flavours rather than chemistry and technology. When ever possible our produce is local and organic. Everything is made in house from breakfast brioche and sour dough bread through to petits fours and chocolates.

We only use wild venison from the Mortimer Forest, just the other side of the river from us. Our beef and lamb are from farms within the Marches and our chickens from a farm near Leominster, lots of our cheeses are even more local. Fish is obviously from further afield but our fishmonger is brilliant, he usually tells us what we will be cooking. All this plus some helpers who drop in with home-grown or foraged bits and pieces means we are deciding our menu depending on what appears on our doorstep each morning.

We feel there is more to a meal than just the food and we have built our reputation over the past 30 years on combining good food with caring, attentive service in relaxed comfortable surroundings, our riverside location is an extra bonus.

**You do need to book for dinner, we are not open for lunch.**

We are a small operation often struggling to cope with all the phone calls, if you are visiting the area and stay with us it does guarantee you a table.

**It is always worth a call last minute in case we have had a cancellation. We look forward to looking after you.**



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AN EXAMPLE OF A TYPICAL CURRENT MENU – MOST COURSES CHANGE DAILY

Cuquillo olives + orange & thyme + 'music paper' bread + rosemary

~ ~ ~

Cone of houmous + caramelised & crispy shallot

~ ~ ~

Red & golden beetroot veloutés + chive crème fraiche ice cream

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Sweet pepper custard + thyme cream + balsamic glaze

~ ~ ~

Smoked haddock & scallops with leaves of chervil pasta & garden sorrel

~ ~ ~

Mill Farm lamb - roasted saddle + shoulder slow cooked with lemon,  
olive & thyme + garden sorrel & mint jus + crushed potato cake

~ ~ ~

Apricot sponge + citrus tea ice cream + fruit 'sweeties'

~ ~ ~

Choice from dessert menu or platter of speciality cheeses

~ ~ ~

Coffee & chocolates

~ ~ ~

Lots of guests ask about our petits fours this is a typical evening selection.

White chocolate dipped raspberry – Coffee & panettone macaroon

Apricot & ginger Haribo for grown ups – Tiramisu marshmallow

Plain dark chocolate truffle in cocoa – Salted praline truffle

White chocolate dipped lime truffle

We use only the Valrhona grand Cru beans for all our chocolates.

~ ~ ~

MR UNDERHILL'S – 01584 874431

Since March 1981



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### AN EXAMPLE OF A TYPICAL DESSERT SELECTION

White nectarines marinated in Beaujolais & raspberry purée + ice cream of the marinating juices

~ ~ ~

Hot fondant beetroot tart + carrot ice cream + pea custard + black pepper caramel [yes it works]

~ ~ ~

Scottish oat praline parfait + flapjack wafer + Drambuie caramel

~ ~ ~

Greengage crumble tart + sambuca sabayon + vanilla ice cream

~ ~ ~

Italian style bread & butter pudding + mocha ice cream

~ ~ ~

Valrhona Guanaja chocolate tart + blackcurrant ice cream  
+ espresso caramel + crème fraiche custard

~ ~ ~

Oakly Park cheddar rarebit + anchovy sauce + mustard ice cream  
Part savoury, part dessert – for those who are undecided!

~ ~ ~

### CHEESES

We aim to show-case predominately local British cheeses plus a few of their European counterparts – below a few of the stars!  
Platters consist of 6-9 cheese depending on what is in peak condition. Served with salted apple butter + oat cake wafers.

Croft Gold – Cheese with No Name – Bromfield Priory – Oakly Park Cheddar – Remembered Hills – Ludlow Blue  
These cheeses are all made just over a mile away, whilst the cows live just a couple of miles from us!

~ ~ ~

Brock Hall, Chelmarsh – Saanen Goat Cheeses

Again very local to us – 4 cheeses, from sparkling fresh to matured washed-rind

~ ~ ~

Ragstone [Goat] – Finn [Cow]  
Neals Yard Creamery – from Dorstone in Hereford

~ ~ ~

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