



A La Carte Menu

Starters

Soup

Butternut, Vanilla & Lime £5.00

Scallop

Seared Scallops, Curried Cauliflower, Pomegranate, Crisp Shallots, Coriander £10.00

Venison

Carpaccio of Venison, Pickled Vegetables, Micro Herbs, Truffled Cream £10.00

Pigeon

Breast of Pigeon, Orange Reduction, Date Puree, Candied Pistachio Nuts £8.00

Goats Cheese

Goats Cheese, Jerusalem Artichokes, Caramelised Ceps, Pickled Vegetables £7.00

Mains

Fillet of Herefordshire Beef

Fillet of Herefordshire Beef, Shropshire Blue & Potato Puree, Tenderstem Broccoli, Shallot Textures £25.00

Chicken

Free Range Chicken Breast, Celeriac Rosti, Wild Mushrooms & Green Beans, Macerated Raisins £16.00

Sea Bream

Sea Bream, Cannellini Bean, Chorizo & Shellfish Casserole, Smoked Salmon Sausage £18.00

Lamb

Loin of Lamb, Parsnip, Quince, Curly Kale & Chestnuts, Baked Beetroot £23.00

Herefordshire Rib Eye Steak

Rib Eye of Herefordshire Beef, Home Cut Chips, Cherry Tomatoes, Flat Mushroom, Herb Butter £18.00

Gnocchi

Crisp Gnocchi, Red Cabbage, Wild Mushrooms & Fine Beans, Blue Cheese Emulsion £12.00

All main courses are accompanied with vegetables to compliment each dish, as described. If you prefer additional vegetables or a simpler dish preparing, please ask when placing your order.

Desserts**Crème Brulee**

Caramel Crème Brulee, Walnut Ice, Banana & Lime Toasted Marshmallow £7.00

Parfait

Confit Orange Parfait, Chocolate & Cardomon Cake, Orange Posset £7.00

Rice Pudding

Coconut & Lime Rice Pudding, Pineapple Chutney, Mango Ice £7.00

Panna Cotta

Cinnamon Panna Cotta, Mulled Wine Poached Pear, Gingerbread Soldiers £7.00

Cheese

Selection of Local & British Cheeses, Grapes, Celery, Walnut & Quince Jelly, Wheat Wafers £8.00
Claire Nicholls Head Chef –