

MOTHERING SUNDAY

Starter

Cauliflower Soup

Goat's Cheese – Hazelnut

Ragstone Goat's Cheese from Dorstone, Herefordshire +

Trout

Cucumber – Sorrel – Crème Fraîche

From the River Lugg + ~

Ham Hock

Golden Raisin - Fennel

Free range local pork from Shropshire + ~

Brie

Walnut – Cider Vinegar Dressing – Apple Herb Salad

Other Monk Cheese from Monkland Dairy, Herefordshire +

Main course

Beef

Yorkshire pudding - Gravy

Rare-breed Long Horn beef from Terry Williams, Marshbrook Farm, Church Stretton, Shropshire

(Beef is served pink)

Pork

Apple – Stuffing - Cider gravy

Rare-breed Pure Welsh Pork from Geoff Beamond, Leominster ~

Chicken

Cauliflower - Stuffing - Gravy

Free range Shropshire chicken ~

Hake

Peas – Spinach – Watercress Sauce

Cornish sustainably sourced MSC certified ~ +

Barley

Asparagus – Tarragon – Truffle Oil

Wye Valley asparagus ~

Pre dessert

Miniature Trifle

Strawberry – Elderflower
Wild meadow elderflower

Dessert

Crumble

Rhubarb – Apple – Custard
Rhubarb from our garden ~

Chocolate Delice

Raspberry – Chocolate Soil
Made using 70% Belgium chocolate +

Lemon Meringue Tart

Ginger – Honey
Local Herefordshire honey

Chilled Rice Pudding

Orange – Vanilla
Flavoured with herbs from our garden +

Coffee

Petit-fours

4 courses £25

Please let us know if you have any dietary requirements

+ Can be made gluten free

~ Can be made dairy free