

À la Carte Menu

Aperitif

Mixed olives served with homemade bread. £2.50

To start

Chef's homemade soup of the day served with fresh bread. £3.95

Classic pork rillettes served with cornichons and warm toast £5.50

Grilled lime and ginger marinated mackerel served with a tomato, mango and coriander salad. £5.95

Large field mushroom baked with onion, pepper and stilton cheese. £5.50

Oak smoked salmon served classically with lemon and brown bread and butter. £5.95

Beef and lamb meat balls served with a tomato and basil sauce. £5.75

Tomato and mozzarella salad served with balsamic dressing. £5.50

Main course

Chef's fish of the day;
(Sourced from the best catch of the day, from selected fish merchants). Price on request.

Supreme of free range chicken filled with an apricot and basil stuffing, served with a caramelised shallot sauce.
(Chicken supplied by Springfield Poultry, Steensbridge, Nr. Leominster). £14.25

Free range Chicken Caesar salad £12.95

Five spiced duck and oriental salad served with a sesame dressing.
(Duck supplied by Bowketts of Tenbury) £13.75

Roast rack of lamb served with dauphinoise potatoes and a honey and lavender sauce.
(Lamb supplied by Bowketts of Tenbury) £15.50

Grilled pork steak, served with Colcannon potatoes and a "Robinsons" cider sauce.
(Pork sourced and supplied by Bowketts of Tenbury). £13.75

Grilled sirloin of local beef, cooked to your liking and served with mushrooms, tomatoes, hand cut chips and a horseradish and tarragon butter.
(Beef supplied by Bowketts of Tenbury, providence can be provided on request). £16.00

Sun dried tomato and roasted garlic risotto. £13.25

For guests on an inclusive leisure break, an allowance of £23.00 is made towards this menu.

July 2010

À la Carte Menu

Desserts

Please ask your waiter/ess for today's list of homemade desserts. £4.95

Selection of ice creams and sorbets: please ask for today's selection. £4.50

Cheese

Please make a selection from the following carefully sourced cheese's served with Chef's garnish and savoury biscuits.

Traditional strong mature Cheddar: made in England from cows milk, a regular on any cheese board.

"Pearlass" Welsh Blue: organic welsh cows milk blue cheese; a creamy medium strength blue made by Caws Cenarth.

Appleby Cheshire: hand made by the Appleby family, using traditional methods, open vats and calico for wrapping.

Somerset Brie: made from pasteurised whole milk, this traditionally ripened, mild and creamy cheese is suitable for vegetarians.

Stinking Bishop: made by Charles Martell at his farm in Dymock, Gloucestershire; this award winning soft rind full flavour cheese is a must for the connoisseur.

Selection of 3 cheeses' £4.75

Selection of 5 cheeses' £6.25

For guests on an inclusive leisure break, an allowance of £23.00 is made towards this menu.

July 2010