

SEASONAL STARTERS

Ingredients from the garden & our local suppliers

- KNIGHTWICK SMOKED HAM HOCK & FREE RANGE GUINEA FOWL PRESSING piccallili, coddled hens yolk **10**
SALT COD & SAFFRON ARANCINI smoked pepper veloute, chorizo & cannellini **10**
GOATS CHEESE PANNA COTTA confit of tomatoes, parmesan foam **9**
WILD MUSHROOM & ROASTED CHESTNUT SOUP truffle ravioli, artichoke, winter truffle **7**
TREALY FARM CHARCUTERIE pickles, toasted Peter Cooks Ledbury Loaf **8**

MAIN DISHES

We source sustainable, organic & free range from our local food heroes

- HEREFORD STEAK BURGER pickled red cabbage, bath blue, triple cooked chips **20**
CORNISH MONKFISH cassoulet, Toulouse sausage, confit duck **20**
BEER BATTERED HADDOCK AND CHIPS crushed minted peas, tartar sauce **16**
WILD MUSHROOM & CELERIAC PEARL BARLEY RISOTTO bath blue, charred sprouting broccoli **17**
TREACLE CURED FILLET OF BEEF celeriac, Foie gras, Madeira **36**
POWER SALMON quinoa, chickpeas, flax seeds, nuts, compressed apple, Willy's ACV salad dressing **18**

SIDES

- CHILLI & GARLIC BUTTERED HISPI CABBAGE **4.5**
DRESSED LEAVES, WILLYS' A.C.V, HONEY & GRAIN MUSTARD DRESSING **4.5**
GARDEN MINT BUTTERED NEW POTATOES **4.5**
TRIPLE COOKED CHIPS rosemary salt **4.5**
TRUFFLE MAC & CHEESE CROQUETTES truffle mayo **5.5**

HOME MADE PUDDINGS & BRITISH CHEESES

- RUM & VANILLA CRÈME BRULEE caramelised banana, Rum & raisin ice cream **9**
DARK CHOCOLATE FONDANT caramelised white chocolate ice cream **10**
PISTACHIO CAKE vanilla cremeux, spiced orange **9**
SELECTION OF BRITISH CHEESES fig chutney, Millers biscuits **12**
WHITE CHOCOLATE & MASCARPONE SUNDAE coffee caramel, espresso jelly **8**

Allergens: all 14 allergens are handled in our kitchen. Please advise any allergies on booking/arrival.