

SEASONAL STARTERS

Ingredients from the garden & our local suppliers

- SMOKED POTATO & WILD GARLIC SOUP Peter Cooks Ledbury loaf **7**
SMOKED CHURCHILL FARM CHICKEN pickled shimeji, garden chive, walnut **9**
MIDDLE WHITE PORK CHEEK bok choy stir fry, kohlrabi noodles **12**
BEETROOT & HORSERADISH CURED CHALK STREAM TROUT fire mayo, kimchi, nasturtium **10**
WYE VALLEY ASPARAGUS Monmouthshire air-dried ham, hens egg, burnt butter hollandaise **10**
TREALY FARM CHARCUTERIE pickles, toasted Peter Cooks Ledbury Loaf **8/14**

MAIN DISHES

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

- TEME VALLEY SPRING LAMB jersey royals, wild garlic, Wye Valley asparagus **28**
10oz HEREFORD RUMP STEAK mushroom, pickled onion rings, triple cooked chips, béarnaise sauce **22**
SPRING VEGETABLE TAGLIATELLE preserved tomatoes, cerney goats curd, roasted Jerusalem artichoke **17**
CORNISH HAKE nori & potato pressing, chukka wakame, Brixham mussels **21**
POWER SALMON quinoa, chickpeas, flax seeds, nuts, compressed apple, Willy's ACV salad dressing **18**
HEREFORD STEAK BURGER red onion marmalade, pickled red cabbage, bath blue, Willys' fire mayo, fries **16**
BEER BATTERED HADDOCK & CHIPS crushed minted peas, tartar sauce **18**

SIDES

- CHILLI & GARLIC BUTTERED HISPI CABBAGE **4.5**
GARDEN MINT & GARLIC BUTTERED JERSEY ROYALS **4.5**
DRESSED LANE COTTAGE LEAVES, WILLYS' A.C.V, HONEY & GRAIN MUSTARD DRESSING **4.5**
SKIN ON FRIES rosemary salt **4.5**
TRIPLE COOKED CHIPS **4.5**
FERMENTED GARLIC MASH **4.5**

HOME MADE PUDDINGS & BRITISH CHEESES

- ROAST HAZELNUT CRÈME BRULEE shortbread, praline **9**
DARK CHOCOLATE DELICE white chocolate, blood orange **10**
WYE VALLEY RHUBARB Madagascan vanilla **9**
WHITE CHOCOLATE & MASCARPONE SUNDAE coffee caramel, espresso jelly **8**
SELECTION OF BRITISH CHEESES fig chutney, Millers biscuits **12**

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