SEASONAL STARTERS

Ingredients from the garden & our local suppliers

SMOKED POTATO & SPRING ONION SOUP brie, truffle & chive croquette 7

SMOKED KNIGHTWICK HAM HOCK & CHICKEN PRESSING black pudding, Willys' Turmeric ACV & carrot puree 10

MIDDLE WHITE PORK CHEEK bok choy stir fry, kohlrabi noodles 12

SMOKED HADDOCK ARANCINI coriander, curried coconut broth 12

SCORCHED TREACLE & SOY CURED CHALK STREAM TROUT, wasabi, kimchi, pickled garden nasturtium seeds 9

WYE VALLEY ASPARAGUS Monmouthshire air-dried ham, hens egg, burnt butter hollandaise 8

TREALY FARM CHARCUTERIE pickles, toasted Peter Cooks Ledbury Loaf 8/14

MAIN DISHES

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

SIRLOIN OF HEREFORD BEEF crispy cheek, fermented garlic mash, carrot 28

EASTNOR VENISON & BLACKBEAN CHILLI rice foam, dark chocolate, pumpkin seed, refried beans 28

10oz HEREFORD RUMP STEAK mushroom, pickled onion rings, triple cooked chips, béarnaise sauce 22

WILD MUSHROOM & CELERIAC PEARL BARLEY RISOTTO bath blue, charred sprouting broccoli 17

CORNISH HAKE nori & potato pressing, chukka wakame, Brixham mussels 21

POWER SALMON quinoa, chickpeas, flax seeds, nuts, compressed apple, Willys' 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 peas, tartar sauce 18

SIDES

CHILLI & GARLIC BUTTERED SAVOY CABBAGE 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 9

DARK CHOCOLATE DELICE white chocolate, blood orange 10

WYE VALLEY RHUBARB vanilla breton 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.