

Crispy Calamari

With a chilli and garlic aioli and fresh local greens

Wye Valley Smoked Salmon

With Cucumber, Dill, Crème Fraiche, Salmon Caviar, Garden Fresh Herbs and Preserved Lemons

Worcester Grown Heirloom Tomato Salad

with Fresh Herbs, Brulé Goat Cheese, Salted Watermelon, Strawberries and Pickled Red Onion

Roasted Red Pepper Soup

Served with Toasted Sourdough and drizzled with a Wild Garlic pesto

Roast Hereford Beef

Slow Roasted Loin of Pork

Verzon Burger

Worcestershire Glazed Hereford Beef Burger topped with Crispy Pork Belly, Melted Shropshire Blue served on Toasted Brioche Bun with Garlic Mayo and LTO

The Kate Chase Power Salad

Garden Fresh Broad Beans, Eureka Lemon and Tumeric Compressed Apples, Cucumber, Cherry Tomatoes, Fresh Local Greens, Toasted Hazelnuts, Pan Roasted Salmon drizzled with the Eureka No. 2 Secret Sauce

Citrus and Chilli Glazed Roasted Carrots

Served on Creamy Hummus with Charred Tenderstem, Cardamom Scented Yoghurt, Pomegranate and garden Rocket

Hazelnut and Chocolate Pot De Crème

with toasted Marshmallow, and cookie crumb

Chardonnay and Vanilla Poached Apricots

Whipped Mascarpone Mousse, Elderflower Gel
Brandy Snap

Rum Spiked Banoffee and Lime Pie

Dusted with Chocolate Shavings

Selection of House Made Ice Cream and Sorbets