



TUDOR
FARMHOUSE

DINNER MENU

STARTERS

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| River Severn smoked eel, white onion, caviar, watercress | £12 |
| Roasted sweetcorn, scarlet prawns, red pepper | £10 |
| Confit duck leg ragu, cep velouté, crispy duck skin | £10 |
| White onion soup, duck egg, smoked prune, granola | £8 |
| Veal shin raviolo, celeriac, mushrooms, sherry cream sauce | £11 |
| Squab pigeon, Hereford snail bolognese, pine, kohlrabi, black garlic (May contain shot) | £12 |

MAIN COURSES

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| Welsh Lamb rump & shoulder, Jerusalem artichoke, hazelnuts | £24 |
| Roasted pork fillet, confit shoulder, plums, turnip, cabbage, 5 spice jus | £22 |
| Roasted partridge, quince, parsnip, walnut (May contain shot) | £23 |
| Stone bass poached in duck fat, smoked broccoli, sea herbs, mussels | £23 |
| Roast cod, leeks, thyme gnocchi, wild mushrooms, chive cream sauce | £21 |
| Cauliflower roasted with seaweed, caper purée, pickled shallot, truffled mashed potato | £16 |

SIDE DISHES

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| Truffled mashed potatoes | £5 | Hand cut chips | £3 |
| Garden greens | £3.50 | Dressed salad | £3 |

DESSERTS

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| Baked apple terrine, vanilla cream, Sablé Breton, granny smith sorbet | £8 |
| Caramelised pineapple mille feuille, vanilla cream, lime ice cream | £8 |
| Dark chocolate tart, coffee ice cream, crème Chantilly | £8 |
| Salted milk chocolate mousse, pear, prune, parsnip, liquorice ice cream | £8 |
| Caramel parfait, banana ice cream, vanilla foam | £8 |
| Artisan cheeses, savoury biscuits, celery, grapes | £12 |
| Coffee and petits fours | £4 |